



— GRIFFIN —

*Catering & Events*

TABLE SHARE OR BUFFET MENU



**TABLE SHARE OR BUFFET MENU PACKAGE**

**\$75.00 pp**

Three canapes

Bread & butter

Three shared mains

Three shared sides or salads

Two shared desserts

Tea & coffee

Prices do not include GST

# ENTRÉE

## TABLE SHARE BUFFET MENU

The buffet / table share menu package below is suggestive, if you wish to make any changes to your menu chat with one of our friendly team and we are happy to fulfil your requirements.

Your event is unique and your menu will reflect your individual style.

Select 3 canapes from the canape menu

# MAIN

## CARVERY SELECTION

Please choose one

Leg of lamb roasted with garlic & rosemary, fresh mint sauce, lamb jus (g,f)

Beef brisket slow wood smoked, bourbon barbeque sauce

Pork shoulder slow roasted, crackle, apple cider puree, seeded mustard jus (g,f)

Roast turkey breast, fresh herb stuffing, traditional gravy

## HOT SELECTION

Please choose two

Barramundi fillet skin on, tomato & basil butter (g,f)

Moroccan lamb tagine, lemon preserve, coriander yogurt

Chicken saltimbocca, sage, prosciutto baked with chicken medallions, masala parmesan sauce

Salmon fillet miso glaze, coconut & turmeric sauce (g,f)

Beef cheeks slow cooked in master stock, caramelised onions

Butternut pumpkin, potato gnocchi, spinach, garlic & thyme sauce (v)

Surf n turf skewers beef & prawns, lemon hollandaise

Wild rice nasi goreng, fried Asian vegetables with omelette (v)

Spinach & ricotta ravioli, wild mushroom brandy sauce

Seafood curry with fresh turmeric & coconut curry sauce

Please choose 3 sides

## HOT VEGETABLE SIDES

Baby glazed carrots with honey & ginger (g,f,v)

Roasted new potatoes with garlic & rosemary (g,f,v)

Steamed Asian green vegetables with oyster sauce

Panache of hot buttered vegetables, carrot, beans, zucchini, squash, cauliflower (g,f,v)

Cauliflower au gratin with cheddar cheese (v)

Roasted pumpkin, toasted cashew nuts, seasalt, fresh herbs & olive oil

## **SALAD SIDES**

Caesar salad, baby cos, bacon, egg, croutons, parmesan dressing

Potato salad with bacon, egg & spring onion, creamy mustard dressing

Roasted beetroot, orange, kale, fetta and walnuts & balsamic dressing

Coleslaw fresh shredded red & green cabbage with carrot, tangy mayonnaise (v g,f)

Greek salad, tomato, Kalamata olives, feta, cucumber, capsicum, lemon & oregano dressing (v, g,f)

Panzanella Tuscan style salad with tomato, garlic croutons, basil, capers, peppers & red onion (v)

Asian spiced slaw, cabbage, bean shoots, herbs, cucumber chilli tamarin & lime dressing (v g,f vg)

Quinoa salad, spiced carrot, baby spinach & chickpea salad, raspberry vinaigrette (v)

## **BREAD**

Served with fresh baked dinner rolls & butter

## **DESSERT**

Please choose two

Lemon lime tart, double cream, raspberries

Chocolate & walnut brownie & double cream

Strawberry & berry fruit jelly trifle, jelly, sherry sponge, cream

White chocolate & berry cheese cake

Warm apple & passion fruit crumble, toasted almonds, warm custard

Seasonal fresh fruit salad with whipped cream & passion fruit dressing

## **TEA & COFFEE INCLUDED**

Seven sins Bonissimo locally roasted and herbal tea service



# CUSTOM MENU FEATURES

Add some special touches to your menu

## **CANAPE STYLE DESSERT TASTING PLATES**

Create a tasting plate – please see canape cocktail menu desserts for selection

## **DESSERT GRAZING STATIONS**

Let our pastry Chef custom something special for your event priced on request

## **CHEESE PLATE**

Blue, brie & aged cheddar, fig paste, crackers, dried fruits

Share plate served central to the table \$7 pp or individual plate per guest 9.50 pp

## **AMUSE BOUCHE** \$5 each

Cured salmon, pickled cucumber suishi rice, crispy skin, wasabi mayo

Mini cone of figs, truffle goats curd, aged balsamic, pistachio nut

Duck toast, brioche, duck parfait, shiraz jelly, duck floss, herbs

Seared yellow fin tuna, sesame crusted, wakeme salad, soy ginger

Percorino wafer, crème frachie, salmon caviar

## **SUPPER LATE NIGHT TREATS** \$3 each

Hot fries, herb salt, truffle aioli

Pork & herb sausage roll, apple ketchup

Crispy golden polenta, parmesan onion (v)

Toasted smoked ham & gruyere cheese toasties

## **SIDE DISHES** Additional to complement your meal

Gourmet mixed lettuces with seasonal garden salad vegetables, mustard vinaigrette \$2.50 pp

Hot seasonal vegetable panache with olive oil, butter & sea salt \$3.00 per person

## **SEASONAL PRODUCE CHANGES:**

Some dishes may change due to the seasonal nature of produce.

Once you have your selections in mind with the date of your event our Chef will revise the dishes and advise of any suggestive seasonal fruit & vegetable changes.

Dishes mark with \* will have a surcharge added

A photograph of a restaurant interior. In the foreground, a table is set with white plates, silverware, and several wine glasses. A plate of food, including a salad and fried items, is visible. In the background, a waiter in a white shirt and black vest is working. The scene is brightly lit, likely from large windows.

**CONTACT INFORMATION**

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