



CATERING ESSENTIALS

Hot Buffet Lunch

Choose: two (2) main courses and two (2) salads and One (1) sweet

(minimum of 20 guests – Monday to Friday lunch only)

Buffet includes, Basket of assorted breads and butter, chafers, utensils, crockery and cutlery, delivery and setup

Main Course Options (choose two)

Roast Beef with Yorkshire Puddings and Red Wine Gravy

Roast Loin of Pork with Fennel and Apple

Roast Breast of Turkey with Macadamia Stuffing

Roast Leg of Lamb with Crumbled Fetta and Cherry Tomatoes

Beef Stroganoff with Buttered Noodles

Hungarian Beef Goulash with Herbed Dumplings

Beef Tagliata with Rocket and Shaved Parmesan

Moroccan Lamb Tagine with Almond and Apricot served with Couscous

Lamb Roganjosh with Basmati Rice

Chicken Parmigiana

Chicken Roulade with Proscuitto Mushroom and Provolone

Mild Chicken Korma Curry with Basmati Rice

Thai Green Chicken Curry with Jasmine Rice

Skewered Chicken Kebabs with Chimchurri Dressing

Mediterranean Marinated Roast Chicken Pieces

Layered Roast Vegetable Tart with Crumbled Fetta and Rocket

Spanakopita (spinach and fetta pie with fillo pastry)

Almond and Herb Crusted Snapper Fillet with Lemon Butter

Seafood Hotpot with Saffron Rice

“Grown up” Macaroni Cheese with Proscuitto and Pangritata

Spinach and Ricotta Lasagne

Tortellini Alla Panna

5/16 Boag Place MORLEY WA 6052 ■ Postal: PO Box 192 MT LAWLEY WA 6050

Phone: (08) 9375 9222 ■ Fax: (08) 9375 9111 ■ Mobile: 0427 992 224

e-mail: cateringessentials @ iinet.net.au



CATERING ESSENTIALS

Salads

Caesar Salad

Cos Lettuce, crispy bacon pieces and croutons with a creamy caesar dressing

Garden Salad

Potato Salad

Greek Salad

Coleslaw

Roast Pumpkin Fetta, Pinenut and Spinach Salad

Sweets

Selection of Petit Fours

Pavlova

Wildberry Cheesecake

Sherry Trifle

Boston Banoffee Tart

Strawberry Eton Mess

Profiteroles

Dark Chocolate Tart