



## CATERING ESSENTIALS

### Create your own Buffet Menu

**Buffet 1** – Two main courses (including roasts) 3 Side dishes and 2 desserts

**Buffet 2** – Three main courses (including roasts) 4 sides dishes and 3 desserts

**Buffet 3** – Four main courses 5 side dishes and dessert selection

*\*\*Above prices are based on a minimum of 40 people. Price on application for smaller functions\*\*\**

#### **Additional Platters**

Antipasto Platter (cold collation of meats, cheeses and pickles)

Seafood platter with prawns, marinated squid, smoked salmon, mussels and terrine

Assorted Terrine and Pate platter

Cheese Platter with Assorted Crispbreads

#### **MAINS**

##### **Carvery Roasts**

Roast Sirloin of Beef with Herbed Pepper Crust

Sugar- Baked Champagne Ham

Boned Leg of Lamb with Garlic & Rosemary

Roast Fennel Crusted Pork Loin

Traditional Roast Pork with Crispy Crackling

Seasoned Roast Turkey Breast (on the bone)

##### **Main Course Dishes**

Madras Curry (Beef, Lamb or Chicken)

Thai Green Chicken Curry

Chicken in Mustard Cream sauce

Chicken Cacciatore with Rich Tomato Sauce

Tandoori Chicken

Chicken Parmigiana

Morrocan Spiced Chicken Breast with Whipped Fetta and Pistachio crumble

Coq Au Vin



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Mediterranean Chicken Pieces (House Specialty)  
Beef Burgundy  
Beef Stroganoff  
Hungarian Goulash with Herbed Dumplings  
Beef Olives  
Lamb Ragout  
Tagine of Lamb  
Gourjons of Fish & Calamari  
Seafood Hotpot  
Spanish Paella  
Spinach and Ricotta Cannelonni  
Traditional Lasagne  
Penne Amatriciana  
Tortellini Carbonara  
Farfalle Pasta with Artichokes, Capers and Cream

### **SIDE DISHES AND SALADS**

#### **Potatoes & Rice Dishes**

Saffron Rice  
Fried Rice  
Risotto Milanese  
Gratinated Potatoes  
Baked Chat Potatoes with Sour Cream & Chives  
Potato and Sweet Potato Mash  
Potatoe Wedges with sour cream & sweet chilli

#### **Vegetables**

Medley of seasonal vegetables  
Cauliflower and Broccoli au Gratin  
Green Beans with Almonds  
Honey Carrots with toasted sesame  
Baked Zucchini, Eggplant, Tomato and Cheese  
Vegetable Tagine  
Chargrilled Mediterranean Vegetables  
Ratatouille

#### **Salads**

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Garden Salad  
Caesar Salad  
Greek Salad  
Roast Pumpkin, Proscuitto & Pine Nut Salad with Fetta Cheese, Baby Spinach & Rocket  
Asian Style Coleslaw with Coriander, Mint & Ginger Dressing  
Chargrilled Vegetable and Mesculin Salad  
Traditional Coleslaw  
Bean Salad  
Tuna, Olive and Fusilli Pasta Salad  
Farfalle Pasta Salad  
Traditional Potato Salad  
Warm Italian Potato Salad

### **Desserts**

Chocolate Truffle Mousse  
Pavlova with Seasonal Fruits  
Caramel Bread and Butter Pudding  
Flourless Orange & Grand Marnier Torte  
Chocolate Profiteroles  
Trifle  
Crème Caramel  
Assorted French Pastries  
Pear and Almond Strudel  
Boston Banoffee Tart  
French Fruit Tarts  
Lemon Meringue Pie  
Wildberry Cheesecake  
Warm Apple Crumble with Vanilla Anglaise  
Rich Dark Chocolate Tart  
Tiramisu  
Fresh Fruit Salad  
Seasonal Fruit Platter