

Vegetarian Buffet

Select 2 Mains, 1 Hot Side & 2 Salads \$32.50

Select 3 Mains, 2 Hot Sides & 2 Salads \$38.50

Packages include condiments, bread rolls, butter, and bio-disposable plates & cutlery

MINIMUM 25 GUESTS, PRICE DOES NOT INCLUDE SERVICE STAFF OR HIRE ITEMS

Mains

Stuffed field mushrooms with ricotta, quinoa, herb pangrattato (gf,v)

Spinach, charred eggplant & roasted red capsicum lasagne (v)

White bean cassoulet, thyme, savoury crumb (gfo,v)

Roasted cauliflower steaks, chimichurri (gf,v,vg)

Spinach & ricotta cannelloni (v)

Creamy goat's cheese polenta with ratatouille (gf,v)

Hot Sides

Roasted potatoes, garlic, rosemary, sea salt (gf,v,vg)

Barbecued sweet potatoes, Mojo Verde dressing (gf,v,vg)

Chargrilled Mediterranean vegetables, fig balsamic glaze (gf,v,vg)

Steamed seasonal greens (gf,v,vg)

Charred corn on the cob, roasted garlic, paprika, parmesan (gf,v)

Butternut pumpkin, feta, herbs, pepitas (gf,v)

Potato au gratin (gf,v)

Salads

Roasted baby beetroot salad with feta, baby spinach, pepitas (gf,v)

Green bean salad with slivered almonds, lemon vinaigrette (gf,v,vg)

Quinoa salad with cherry tomatoes, herbs, charred corn (gf,v,vg)

Charred cauliflower salad with dukkah, preserved lemon (gf,v,vg)

Greek salad with feta, kalamata olives, tomato, onion, cucumber (gf,v)

Rocket salad with pear, walnut, parmesan, aged balsamic dressing (gf,v)

Baby potato salad, chives, sour cream dressing (gf,v)

Spanish rice salad with saffron, pimentos, green olives, red onion, fresh herbs (gf,v,vg)

Additional Items

Antipasto grazing table From \$18pp

Dessert grazing table From \$18pp

Desserts added to buffet From \$9pp

Plates & cutlery \$3.50pp

Glassware (water/wine) \$3.00pp

BYO bar service From \$15.50

