



**INSTYLE**  
**CATERING**

# Buffet Menu



**Minimum of 40 guests  
for any buffet menu**

A minimum spend of  
\$45.00 p/person applies

**NOTE:**

(V) = Vegetarian

(GF) = Gluten Free

## **BUFFET MENU 1 \$45.00 +GST**

Your choice of 3 salads (see next page)

Your choice of 1 hot selection (see next page)

Soft herb foccacia with butter and pesto

Accompaniments - Chutney, relish,  
mustards and sauces

Australian selection of cheeses with lavosh,  
muscatels, fig jam and almonds

## **BUFFET MENU 2 \$57.00 +GST**

Your choice of 4 salads (see next page)

Your choice of 2 hot selections (see next page)

Soft herb foccacia with butter and pesto

Continental sliced meat platter - proscuito, salami,  
honey smoked ham and chorizo

Accompaniments - Chutney, relish, mustards  
and sauces

Australian selection of cheeses with lavosh,  
muscatels, fig jam and almonds

## **BUFFET MENU 3 \$69.00 +GST**

Your choice of 5 salads (see next page)

Your choice of 3 hot selection (see next page)

Soft herb foccacia with butter and pesto

Continental sliced meat platter - proscuito,  
salami, honey smoked ham and chorizo

Antipasto platters with grilled zucchini & capsicum  
salad with lemon and mustard vinigarette, olives,  
roasted pumpkin and spinach frittata, house made  
dips, celery & cucumber shards and pesto marinated  
bocconcini & cherry tomato salad

Accompaniments - Chutney, relish, mustards  
and sauces

Australian selection of cheeses with lavosh,  
muscatels, fig jam and almonds

Fruit platters - Seasonal sliced fruits with Baylies  
whipped cream and honey syrup



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## HOT SELECTIONS

### EACH HOT SELECTION HAS A HOT ACCOMPANIMENT INCLUDED

Seared fillet of beef with rosemary roasted baby potatoes with red wine jus

Soy braised pork belly with kaffir lime fragrant rice

Herb and mustard lamb with roasted seasonal vegetables with basil pesto

Butter chicken curry (mild) with lemon scented basmati rice

Seared seasonal fish fillets - with steamed green beans & zucchini with gremolata

Roasted pieces of chicken with sage and lemon butter with fluffy tomato polenta

Chicken cacciatore with giant cous cous with basil oil

Indonesian beef curry with cashew pilaf  
Pumpkin, almond and spinach dry curry with tumeric & lemon roasted potatoes

Beef and orange braise with potato, herb and parmesan mash

Tomato, lemon and saffron stew with Prawns, mussels, squid and atlantic salmon. Served with Fragrant rice

Osso Bucco with cous cous and gremolata

Tandoori chicken pieces (breast) with fragrant rice and coriander & lime yoghurt

Shredded chicken, mushroom and thyme risotto with steamed seasonal vegetables in light pesto

Roasted pumpkin portions with green beans, fetta, pine nuts and spinach.

Other selections available upon request

## SALAD SELECTIONS

Caesar salad

Bacon, egg and potato salad

Pasta salad with a creamy sun dried tomato dressing

Coleslaw

Mediterranean roasted vegetable salad with fresh basil pesto

Green leaf salad with sweet balsamic dressing

Waldorf (Apple, celery, walnut & mayonnaise)

Greek salad

French green bean and pecan salad with honey and chive dressing

Indian spiced chickpea salad

Asian style rice salad

Cherry tomato, red onion & lettuce salad with coriander oil & croutons

Balsamic & garlic grilled eggplant and artichoke salad

Tomato, basil & bocconcini salad drizzled with olive oil

Green bean & saffron linguini salad



### BUFFET MENU NOTES:

Prices include chefs/kitchen staff to set and service your buffet.

Prices include trestles for your buffet, black or white linen cloths, all ceramic platters and salad bowls for the buffet, chaffing dishes and any other required equipment for your buffet table.

Crockery, glassware and, linen napkins cutlery are not inclusive in the price. We can supply these items upon request. A hire charge applies.

Waiting staff is not included in the menu prices. If you require any food or drink staff, we can supply the staff @ \$39.00 per hour, per staff person (minimum 3 hours applies).

All prices are + 10% GST.