

BUFFET MENUS

Buffet 1

Please select: 3 x meat dishes, 1 x seafood dish, 3 x vegetable/rice dishes, 3 x salads & 1 x dessert

Buffet 2

Please select: 3 x meat dishes, 2 x seafood dishes, 3 x vegetable/rice dishes, 4 x salads & 1 x dessert

Beef:

Traditional osso bucco with gremolata

Bourguignon beefsteak with burgundy wine, pearl onions, mushrooms & speck

Traditional Greek moussaka with beef, eggplant, zucchini, potato, tomato & béchamel sauce

Roast beef sirloin stuffed with garlic, rosemary & rosemary jus

Spiced Hungarian beef shank goulash with herb sour cream

Traditional French daube of beef with vegetables, Bayonne ham & olives

Traditional Greek style stifado, shallots, potato, rosemary and red wine

Lamb:

Moroccan & saffron spiced marinated leg of lamb, orange sauce, apricot & minted couscous

Lamb shepherd's pie

Caribbean citrus roasted lamb leg with spicy mint sauce, caperberries & red chilli

Lamb ragout with potato, carrot & red wine

Roasted leg of lamb with braised lentils, bacon & vegetables

Marinated basil lamb leg with Umbrian sauce

Poultry:

Oven-roasted paprika chicken Maryland, Brunswick broth with butter beans, tomatoes, capsicums & chorizo sausage

Louisiana-style chicken thigh fillet, basil & chicken tomato jus, confit garlic, anchovies, olives & mushrooms

Char-grilled chicken breast, basil cream sauce, tomato & olive salsa

Marinated roasted chicken with lightly spiced Mexican sauce, moros rice

Char-grilled chicken Maryland, curried fruit sauce, almond & raisin herbal rice

Morel-dusted roast chicken breast, marsala & cepe mushroom sauce



Seafood:

Mediterranean style seafood ragout with black mussels, squid, prawns with saffron & fennel risotto
Traditional Spanish seafood paella with roasted garlic, tomato & saffron sauce
Atlantic salmon fillet pan-fried with oregano & sumac crust, sugar snap peas & Genoese cream sauce
Char-grilled barramundi, prawns in dill white sauce with minted mango salsa
Pan-roasted blue-eye cod with basil & tomato crust, roasted garlic coulis

Vegetables/rice:

Thyme & garlic roasted seasonal vegetables
Steamed seasonal vegetables
Vegetable ragout
Char-grilled marinated zucchini, eggplant, capsicums & tomatoes
Potato boulangere
Baked potatoes with sour cream
Roasted rosemary chat potatoes
Dauphinoise potatoes
Lyonnaise potatoes
Garlic and coriander baby chat
Mashed potato
Steamed rice
Stir-fried vegetable rice
Caraway and green pea pilaf
Nawabi rice
Coconut rice
Vietnamese tomato rice

Salads:

Roasted spiced pumpkin, beetroot, artichoke, tomato, pine nuts & rocket with honey balsamic dressing
Roasted cauliflower & zucchini salad, red radish, tomato, mint, flat parsley & baby cucumber pickles with tahini sauce
Marinated squid, rocket, red pimiento & olive with capsicum aioli dressing
Marinated Thai beef salad
Vine-ripened tomato, bocconcini, basil pesto & mesculin
(cont.....)



CRYSTAL PALACE

Salads (cont.)

Rocket salad with mushrooms, artichoke, semi-dried tomatoes, Spanish onion & goat's cheese with basil vinaigrette
Greek salad with feta cheese, kalamata olives, fresh oregano & red wine vinegar dressing
Tandoori chicken with avocado, tomato, frisée, lettuce & minted yogurt dressing
Chermoulah roasted Provencal vegetables with harissa couscous & toasted almond
Roast pumpkin, rocket, beetroot & goat's curd salad
Roasted eggplant & sweet pepper with toasted sesame seeds & light yoghurt tahini dressing
Potato, pancetta & whole grain mustard salad
Green beans, thyme & eschalot salad with extra virgin olive oil
Mesculun garden salad

Desserts:

Vanilla & crème fraîche baked cheesecake with strawberries
Petite pavlova with yoghurt cream & winter berry compote
Buffet style selection of chef's mini desserts (2pp)
Coconut pannacotta with banana & pineapple compote
Coffee & almond brulee with hazelnut sable biscuit
Homemade tiramisu with coffee cream
Lemon posset with blueberry compote
Pear & star anise bread & butter pudding, vanilla crème fraîche
Chocolate mud cake with chantilly cream
Pear & frangipane tart with cinnamon anglaise

On buffet:

Selection of breads
Freshly brewed coffee, selection of teas