

## BUFFET LUNCH / DINNER – MENU

Prices are valid at 29 September 2017

Function Date: \_\_\_\_\_ / Event Name: \_\_\_\_\_

Function Address: \_\_\_\_\_

Customer: \_\_\_\_\_

Contact: \_\_\_\_\_ / Phone: \_\_\_\_\_

Your reference: \_\_\_\_\_

Email Address: \_\_\_\_\_

### BUFFET MENU SERVICE OPTIONS

Choose your preference Prices shown exclude GST

- ☐ Buffet 1 \$20.00 / guest **ONE MAIN + ONE VEG + ONE SALAD**
- ☐ Buffet 2 \$30.00 / guest **TWO MAINS + ONE VEGS + TWO SALADS**
- ☐ Buffet 3 \$45.00 / guest **THREE MAINS + TWO VEGS + THREE SALAD**

NUMBER OF GUESTS ATTENDING \_\_\_\_\_

Call to discuss if fewer than 40 guests.

MAIN DISHES	✓ CHECK REQUIRED ITEMS
<b>Pumpkin Ravioli</b> - Pumpkin ravioli dressed in a Napolitana sauce	
<b>Vegetarian Lasagne</b> - Delicious pasta with fresh vegetables including roasted red capsicum, zucchini & eggplant	
<b>Spinach &amp; Ricotta Cannelloni</b> - Fresh spinach and ricotta in al dente pasta tubes with a tomato & basil sauce	
<b>Vegetable &amp; Dhal Curry</b> – Carrot, green beans, zucchini, eggplant cooked in curry and dhal, served with cumin rice	
<b>Indian chick pea curry</b> – served with cumin rice	
<b>Moroccan Roast Pumpkin</b> – Roast pumpkin marinated in Moroccan spice served over couscous, topped with yoghurt, and sprinkled with slivered almond and crispy toasted corn chips	
<b>Mexican sweet potato rice bowl</b> - with cashew lime and smashed avocado	
<b>Stir fried rice or yellow noodle</b> with Asian greens	
<b>Satay Beef, Chicken or Lamb</b> - Boneless meat marinated in lemon grass, served with authentic freshly made peanut sauce and cucumber	
<b>Thai Green Chicken Curry</b> - A blend of secret spices combined with a touch of lime, mixed with baked chicken and garnished with fresh coriander. Served with steamed rice	
<b>Beef Lasagne</b> - With traditional Bolognese Sauce, lean beef and topped with Bocconcini cheese	
<b>Ravioli Bolognese</b> - Meat filled ravioli in a tomato Bolognese sauce	
<b>Curry – Beef, Chicken or Lamb</b> - An authentic Indian curry made with spices, served with tomato & cucumber raita and steamed rice	
<b>Cottage Pie*</b> - Traditional ground beef mince pie topped with mashed potato	

MENU ITEMS MAY CONTAIN NUTS or OTHER ALLERGENS, please contact us for more information.

## BUFFET MENU – CONTINUED

<b>Sweet and Sour Chicken, Fish, Prawn or Calamari</b> – popular item – battered and deep-fried drizzled with freshly mixed honey, lemon and orange zest, with a dash of chilly, served with fried or steamed rice	
<b>Rendang Beef, Chicken or Lamb</b> – Tender and moist meat in Asian herbs and coconut milk, stewed over slow fire, served with buttered or steamed rice– popular Asian item	

VEGETABLE SIDES	✓ CHECK REQUIRED ITEMS
<b>Baked Pumpkin</b> – individual oven baked pumpkin pieces	
<b>Honey Carrots</b> – thinly sliced carrots, steamed and served with a delicious honey glaze	
<b>Minted Peas</b> – a traditional favourite	
<b>Roast Potatoes</b> –oven baked potatoes in sundried tomato oil until golden	
<b>Sweet Corn Kernels</b> – juicy kernels with a buttery sweet flavour	
<b>Country Potato Bake</b> – Sliced potatoes, sautéed sliced celery and onions in a seeded mustard cream sauce	
<b>Cauliflower au Gratin</b> – flowerets of cauliflower baked with a cheesy cream sauce	
<b>Roast Vegetable Medley</b> –Sweet potatoes, pumpkin, carrot and zucchini with Rosemary and olive oil	
<b>Sauté green beans garlic and herbs</b> – Freshly sautéed green beans and whole garlic, sprinkled with herbs and drizzled with olive oil	
<b>Asian Greens Sauté</b>	

SALADS	✓ CHECK REQUIRED ITEMS
<b>Green Garden Salad</b> – Crispy lettuce, tomato, cucumber, julienne onion, capsicum carrot with a light dressing on the side.	
<b>Caesar Salad</b> – an all-time classic, crispy Cos lettuce with croutons, Caesar dressing, and fresh parmesan cheese	
<b>Rocket, Pear &amp; Parmesan</b> - Wild Rocket, thinly sliced pears, shaved parmesan cheese and walnut dressing	
<b>Spinach &amp; Roast Vegetable</b> - Roasted medley of sweet potato, potato, capsicum, red onion and pumpkin, tossed through spinach leaves and Bocconcini cheese	
<b>Roast Vegetable and Rice</b> - Combination of brown rice, roast vegetables, wild rocket and olives with a balsamic vinaigrette dressing on the side	
<b>Gourmet Greek</b> – tomato, cucumber, red onions, black olives and fetta cheese	
<b>Tomato &amp; Basil</b> – tomatoes and cherry tomatoes, basil, olives, red onions and Balsamic dressing	
<b>Traditional Coleslaw</b> – shredded cabbage, capsicum and carrot in a creamy mayonnaise dressing	
<b>Potato</b> – diced potatoes, onions, green capsicum and parsley in a homemade mayonnaise dressing	
<b>Dilled Bean Salad</b> - Kidney beans, black beans, chick peas, lemon, lettuce, cherry tomato, Spanish onion and dill, drizzled with herbed olive oil	

MENU ITEMS MAY CONTAIN NUTS or OTHER ALLERGENS, please contact us for more information.

## BUFFET MENU – CONTINUED

<b>Spicy Lentil Chickpea and Couscous</b> - Red and brown lentils, chickpeas and couscous with sultanas, onion and herbs		
<b>Couscous cherry tomato</b> – Couscous with fresh cherry tomato, sultana, parsley and finely dices Spanish onion with olive oil		
<b>DRINKS</b>		<b>ADDITIONAL</b>
<b>TEA AND COFFEE</b>	<b>add \$2.00 per guest</b>	
<b>SOFT DRINK / JUICE AND WATER</b>	<b>add \$3.50 per guest</b>	
<b>Staff:</b> Kitchen preparation Supervisor/Chef will be charged for the first 40 guests AT \$55 per hour. An extra server will be charged for each additional block of up to 40 guests at \$45 per hour. Minimum 3 hours on site		
<b>Total travelling time</b> greater than ONE HOUR to be charged at \$30 per hour or part thereof / staff member.		
<b>A preparation area</b> with water and power is needed to serve and clean-up after the event. Catering waste will be removed by us.		

- We provide for special dietary requests. Please discuss if required
- Orders to be placed more than SEVEN days before function.
- 10% deposit payable at time of placing order.
- Balance payable FIVE business days before function.
- Payment by Direct Debit or Credit Card
- Send order details to: [admin@kayacatering.com.au](mailto:admin@kayacatering.com.au)