

**Melbourne Cup Cold Buffet**

Minimum 20 people

Sliced Roast Beef with a Mustard & Herb Crust served with a spicy tomato chutney  
GF/DF

Marinated Chicken Breast Coated with lemon pepper seasoning GF/DF

Mediterranean style frittata GF

Roast Pumpkin, spinach and sundried tomato quinoa salad DF

Creamy Potato Salad with bacon and shallots GF/DF

Garden Salad with mixed lettuce, tomato, cucumber, capsicum, Spanish onion  
With Balsamic Dressing GF/DF

Individual Chocolate Mousse Pails GF

Lemon and Coconut Slice GF/DF

Bread Roll & Butter

**\$30.00 per person**

**All food served in disposable catering boxes**

**Extras**

Delivery Fee charged by location

Table Hire \$15.00 per table

Table Cloth hire \$20.00 per cloth

Disposable plates and cutlery \$2.50 per person

Crockery and cutlery \$5.00 per person

**Please also refer to delivery fee and terms & conditions for additional information and/or charges**

**Melbourne Cup Shared Menu**

Minimum 20 people

**Antipasto (Vegan/GF)**

Grilled Asparagus, eggplant, zucchini, capsicum

Slow roasted beetroot dip and Hummus Dip

Turkish Bread

**Gourmet Meat Platter**

Cajun Spiced Beef

Twice cooked spiced pork belly

Lemon Pepper Chicken

Prosciutto

**Salads (Vegan/GF)**

Cherry Tomato and Basil Quinoa Salad

Rocket, Parmesan and Pine nut Salad

**Petit Forte Dessert Platter**

Mini lemon Meringue Pie

Chocolate Dipped Strawberry

Chocolate Brownie topped

**Fruit and Cheese Platter**

**\$50.00 per person**

**All food delivered in disposable catering boxes**

**Extras**

Delivery Fee charged by location

Table Hire \$15.00 per table

Table Cloth hire \$20.00 per cloth

Disposable plates and cutlery \$2.50 per person

Crockery and cutlery \$5.00 per person

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**Christmas Buffet**

Minimum 25 people

**Hot Buffet**

Oven-baked Ham with an orange and maple syrup glaze

Roast Turkey Breast filled with macadamia nut stuffing

Prime Roast Beef with red wine sauce

**Salads**

Roast Pumpkin, sundried tomato and Quinoa Salad

Creamy Potato and shallot salad

Rocket, pine nut and parmesan salad

**Petite Four**

Mini lemon meringue tarts

Chocolate Brownie

Melting Moments

Chocolate dipped strawberries

Bread Roll & Butter

**\$45.00 per person**

**Extras**

Set Up Fee \$100

Delivery Fee charged by location

Table Hire \$15.00 per table

Table Cloth hire \$20.00 per cloth

Disposable plates and cutlery \$2.50 per person

Crockery and cutlery \$5.00 per person

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