

# THE *edge* CATERING

## Classic Roast Buffet

Minimum 20 people

### Buffet Options

- Choice of 1 Roast and 2 Sides  
\$25.00 pp
- Choice of 2 Roast and 2 Sides  
\$29.00 pp
- Choice of 3 Roast and 3 Sides  
\$33.00 pp

### Extras

- Recyclable Plates and Cutlery  
\$2.50 pp
- Crockery and Cutlery  
\$5.00 pp
- Tablecloth Hire \$20.00 each
- Trestle Table Hire \$15.00 each
- Set Up and Pack Down Fee
- Delivery Fee

### Roast Options

- Slow Roasted Beef with a Mustard and Herb Crust **GF/DF**
- Classic Roast Chicken with Lemon and Thyme **GF/DF**
- Twice Baked Pork belly **GF/DF**
- Orange and Maple Glazed Smoked Ham **GF/DF**
- Roast Turkey stuffed with Macadamia and Sage Stuffing **DF**
- Garlic and Rosemary Marinated Lamb Shank **GF/DF**

### Sides Options

- Herb Roasted Potatoes **GF/DF**
- Maple Glazed Roast Pumpkin **GF/DF**
- Steamed Vegetables tossed with Olive Oil **GF/DF**
- Creamy Potato Bake topped with Parmesan Cheese **GF**
- Greek Salad with Lemon Dressing **GF**
- Roast Pumpkin, Spinach and Sundried Tomato Quinoa Salad **DF**
- Potato, Bacon and Shallot Salad **GF/DF**

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**Basic Dietary requirements such as Gluten Free, Dairy Free, Vegetarian and Vegan can be catered for. Any other dietary requirements will incur an additional fee.**

# THE *edge* CATERING

## Asian Style Buffet

Minimum 20 people

### Buffet Options

- Standard Menu Options  
\$29.00 pp
- Additional Menu Options  
\$7.50 per selection

### Extras

- Recyclable Plates and Cutlery  
\$2.50 pp
- Crockery and Cutlery  
\$5.00 pp
- Tablecloth Hire \$20.00 each
- Trestle Table Hire \$15.00 each
- Set Up and Pack Down Fee
- Delivery Fee

### Standard Buffet Menu

- Classic Beef and Vegetable Korma **GF/DF**
- Chicken Thai Green Curry **GF/DF**
- Pilaf Rice **GF/DF**
- Asian Cucumber and Sesame Seed Salad **GF/DF**
- Poppadum
- Mint and Garlic Yoghurt

### Additional Options \$7.50 per selection

- Chicken and Cashew Stir Fry topped with Fried Onions **GF/DF**
- Satay Chicken tossed with Greens and Hokkien Noodles
- Sesame Seed and Beef Stir Fry with Mixed Asian Greens **GF/DF**
- Eggplant and Potato Curry **Veg/GF/DF**
- Yellow Lentils cooked with Onion Tomato and Indian spices **Veg/GF/DF**

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# THE *edge* CATERING

## Pasta Buffet

Minimum 20 people

### Buffet Options

- Standard Menu Option  
\$25.00 per person
- Additional Pasta Options  
\$7.50 per selection
- Additional Salad Options  
\$2.50 per selection

### Extras

- Recyclable Plates and Cutlery  
\$2.50 pp
- Crockery and Cutlery  
\$5.00 pp
- Tablecloth Hire \$20.00 each
- Trestle Table Hire \$15.00 each
- Set Up and Pack Down Fee
- Delivery Fee

### Standard Buffet Menu

- Roast Pumpkin, Spinach, Mushroom and Fetta Lasagna **Veg**
- Creamy Chicken, Sundried Tomato and Pesto Pasta
- Classic Greek Salad **GF**
- Rocket, Pine Nut and Parmesan Salad **GF/DF**
- Freshly Baked Bread Roll and PC Butter

### Additional Salad Options

- Roast pumpkin, Spinach and Sundried Tomato Quinoa Salad **DF**
- Creamy Potato Salad with Bacon and Shallots **GF/DF**
- Cherry Tomato, Roast Sweet Potato and Olive Salad **GF/DF**
- Beetroot, Walnut, Feta and Rocket salad **GF**

### Additional Pasta Options

- Classic Beef Lasagna
- Creamy Mushroom, Spinach and Bacon Pasta
- Roast Capsicum, Olive, Basil and Shallot Pasta **Veg**
- Herb Pork and Beef Meatballs with Classic Napoli Sauce

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# THE *edge* CATERING

## **BBQ Buffet**

Minimum 30 people

### **Buffet Option**

- BBQ Menu Option  
\$32.00 pp
- Petit Four Option  
\$8.00 pp

### **Extras**

- Service Staff
- Recyclable plates and cutlery  
\$2.50 pp
- Crockery and cutlery  
\$5.00 pp
- Tablecloth Hire \$20.00 each
- Trestle Table Hire \$15.00 each
- Set Up and Pack Down Fee
- Delivery Fee

### **Buffet BBQ Menu**

- Peppery, Dijon and Parsley Rubbed Fillet Steak **GF/DF**
- Mediterranean Style Filled Capsicum **GF**
- Harissa Spiced Chicken **GF/DF**
- Jacket Potatoes with Sour Cream, Bacon and Shallots **GF**
- Chilli and Garlic Butter Corn Cobs **GF**
- Garden Salad **GF/DF**
- Assorted Condiments
- Freshly Baked Bread Roll and PC Butter

### **Petit fours Menu**

- Mini Lemon Meringue Tarts
- Assorted Macarons
- Mini Sticky Date Pudding

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# THE *edge* CATERING

## Grazing Style Buffet

Minimum 20 people

### Buffet Options

- Standard Menu Option  
\$ 30.00 pp
- Additional Dessert Option  
\$8.00 pp
- Additional Fruit and Cheese  
Option \$9.50 pp

### Extras

- Recyclable Plates and Cutlery  
\$2.50 pp
- Crockery and Cutlery  
\$5.00 pp
- Tablecloth Hire \$20.00 each
- Trestle Table Hire \$15.00 each
- Set Up and Pack Down Fee
- Delivery Fee

### Standard Buffet Option

- Selection of Cured, Roast and Smoked Meats **GF/DF**
- Selection of Pickles, Grilled Vegetables, Olives and Marinated Mushrooms **GF**
- House Made Dips including Classic Hummus, Guacamole and Beetroot Dip **GF**
- Roasted Sweet Potato, Fetta and Rocket Salad **GF**
- Green Bean and Sundried Tomato Salad with Lemon Pepper Dressing **GF/DF**
- Selection of Slider Rolls, Sliced Turkish Bread and Crackers

### Additional Dessert Platter

- Chocolate Dipped Strawberries **GF**
- Mini Lemon Meringue Tarts
- Chocolate Brownie **GF**
- Assorted Macarons

### Additional Cheese Platter

- Selection of Brie, Creamy Blue Brie and Vintage Cheddar Cheese
- Selection of Sliced Seasonal Fruits
- Quince Paste
- Dried Fruit and Nuts

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# THE *edge* CATERING

## Cold Christmas Buffet

Minimum 20 people

### Buffet Options

- Standard Menu Option  
\$ 30.00 pp
- Addition Dessert Option  
\$ 8.00 pp
- Additional Fruit and Cheese  
Option \$9.50 pp

### Extras

- Recyclable Plates and Cutlery  
\$2.50 pp
- Crockery and Cutlery  
\$5.00 pp
- Tablecloth Hire \$20.00 each
- Trestle Table Hire \$15.00 each
- Set Up and Pack Down Fee
- Delivery Fee

### Standard Buffet Option

- Oven-Baked Ham with Orange and Maple Glaze **GF/DF**
- Roast Turkey Breast with Macadamia Nut Stuffing **DF**
- Rosemary and Garlic Rare Roast Beef **GF/DF**
- Roast Pumpkin, Sundried Tomato and Quinoa Salad **GF/DF**
- Creamy Potato and Shallot Salad **GF/DF**
- Rocket, Pine Nut and Parmesan Salad **GF**
- Tomato Relish, Slider Rolls and PC Butter

### Additional Dessert Platter

- Mini Sticky Date Puddings topped with Butter Cream
- Cinnamon and Apple Crumble Cake **GF/DF**
- Meringue Kisses filled with Chocolate Ganache **GF**
- Mini Fruit and Custard Tarts

### Additional Cheese Platter

- Selection of Brie, Creamy Blue Brie and Vintage Cheddar Cheese
- Selection of Sliced Seasonal Fruits
- Quince Paste
- Dried Fruit and Nuts

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