

THE *edge* CATERING

Classic Roast Buffet

Minimum 20 people

Buffet Options

- Choice of 1 Roast and 2 Sides
\$30.00 pp
- Choice of 2 Roast and 2 Sides
\$34.00 pp
- Choice of 3 Roast and 3 Sides
\$38.00 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**
- Creamy Mash Potato with Herbs and Seeded Mustard **GF/DF**

Before placing an order, please read our Terms & Conditions and also charges for Delivery Fees.

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

THE *edge* CATERING

Asian Style Buffet

Minimum 20 people

Buffet Options

- Standard Menu Options
\$34.00 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**

Before placing an order, please read our Terms & Conditions and also charges for Delivery Fees.

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

THE *edge* CATERING

Pasta Buffet

Minimum 20 people

Buffet Options

- Standard Menu Option
\$27.50 per person
- Additional Pasta Options
\$7.50 per selection
- Additional Salad Options
\$4.50 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**
- 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

Before placing an order, please read our Terms & Conditions and also charges for Delivery Fees.

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

THE *edge* CATERING

BBQ Buffet

Minimum 30 people

Buffet Option

- BBQ Menu Option
\$40.00 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 Beef Fillet **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

Before placing an order, please read our Terms & Conditions and also charges for Delivery Fees.

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

THE *edge* CATERING

Grazing Style Buffet

Minimum 20 people

Buffet Options

- Standard Menu Option
\$ 35.00 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

Before placing an order, please read our Terms & Conditions and also charges for Delivery Fees.

Basic Dietary requirements such as Vegetarian can be catered for.

Gluten Free, Dairy Free, Vegan and any other dietary requirements will incur an additional fee.



THE *edge* CATERING

Cold Christmas Buffet

Minimum 20 people

Buffet Options

- Standard Menu Option
\$ 35.00 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

Before placing an order, please read our Terms & Conditions and also charges for Delivery Fees.

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