

BUFFET CATERING PACKAGE SELECTIONS

BUFFET SELECTION - 2 canape's, 2 proteins, 2 sides, 1 fruit platter
or 1 dessert, artisan breads | \$125 PP

*Items are subject to seasonal availability and some menu items may change
Dietary requirements can be catered to, please advise ahead of charter.*

df=dairy free gf=gluten free v=vegetarian gfa=gluten free available va=vegetarian available

CANAPES

Chefs selection

PROTEIN

Smoked chicken, spinach, chickpeas, smoked paprika yogurt, lemon thyme (gf)
Roast beef, rocket, grana Padano, cherry tomato, truffle aioli (gf)
Miso salmon, soba noodles, sesame, pickled ginger, Asian herbs (gf/ df)
Pulled lamb, feta, cous cous, currants, toasted almond - contains nuts
Frittata, pea, mint, feta, spinach (v, gf)
Haloumi, lemon, caper, chili (mild), parsley salad (v, gf)

SALAD/SIDES

Roasted root vegetables, Salsa Verde, rocket (v, gf)
Frittata, pea, mint, feta, spinach (v,gf)
Haloumi, lemon, caper, chili (mild), parsley salad (v, gf)
Quinoa, mint, tomato, lemon oil, tabouli (v, gf)
Chermoula potato salad with crispy chorizo, sweet corn, olives (gf)
Super greens, tamari sesame seeds; broccolini, Asian greens, ponzu dressing (v, gf)

DESSERT

Chocolate pistachio brownie
Berry polenta cake
Fig friands
Sweet slices

