



Buffet Menu 1

Entrée

Garlic roasted pumpkin & sweet potato soup with crusty bread rolls

Mains

Roast sirloin of beef with horseradish Yorkshire pudding

Double roasted chicken with bacon and leek seasoning

Jacket potato topped with light sour cream

Rosemary baked jap pumpkin

Cauliflower au gratin

Buttered baby beans

Pan juice gravy

Dijon, hot English & grain mustards

Dessert

Hazelnut cream filled profiteroles with hot chocolate sauce

Seasonal fresh fruit platter

\$30.00/head

All dietary requirements catered for. Just ask.

Minimum of 30 guests, under 50 will occur a staffing charge.





Buffet Menu 2

Entrée

Beef stroganoff: tender strips of beef with mushrooms and sour cream

Thai green chicken: mild coconut based green curry

Turmeric rice with fried shallots

Mains

Marinated roast beef

Roast pork with crackle and apple sauce

Baked potato

Roasted butternut pumpkin

Seasonal vegetable medley

Traditional gravy

Tossed garden salad

Penne pasta bowl

Baby spinach with roasted cherry tomatoes, capsicum, red onion & feta

Dessert

Individual desserts listed, accompanied with Chantilly cream:

Boston mud cake

Passionfruit and mango cheesecake

Pavlova topped with fresh strawberries, kiwi fruit and cream

\$38.00/head

All dietary requirements catered for. Just ask.

Minimum of 30 guests, under 50 will occur a staffing charge.



FOR THE LOVE OF FOOD

R W B CATERING

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Buffet Menu 3

Entrée

- Assorted Cold Meat Platters (Champagne Leg Ham, Danish Salami, Corned Silverside)
- King Prawn Platter with Cocktail sauce
- Oysters Natural with Chilli Mango Salsa and Lemon
- Smoked Salmon with Capers and Spanish Onion
- Mescaline Lettuce Mix
- While Cabbage Coleslaw
- Whole Baby Beetroot
- Traditional Garden Mix Salad
- Antipasto Platters (Sundried Tomatoes, Kalamata Olives, Marinated Feta, Artichoke Hearts)
- Bread Rolls and Butter

Mains

- Roast Sirloin of Beef with Yorkshire Pudding
- Country Seasoned Roast Chicken
- Baked Gourmet Jacket Potatoes
- Baked Pumpkin
- Cauliflower Mornay
- Buttered Baby Beans
- Pan Juice Gravy
- Condiments

Dessert

- Assorted Gateaux and desserts
- Fresh Fruit Platter
- International Cheese board and Crackers
- Tea and Coffee

\$50.00/head

All dietary requirements catered for. Just ask.
Minimum of 50 guests, or minimum spend required.

