

the social platter co.

Social Premium BUFFET MENU 2019

PREMIUM "CHOICES" MENU 1 - Artisan breads with main course selections and dessert selections with tea, coffee and herbal infusions. **\$59.00 (fully serviced) or \$55.00 (catering only)**

PREMIUM "CHOICES" MENU 2 - Artisan breads with main course selections, tea, coffee and herbal infusions. **\$49.50 (fully serviced) or \$45.00 (catering only)**
all menus are excluding gst

Artisan breads with trio of house dips and whipped butter

MEATS - Choose 3 (additional choices @ \$5 each p/p)

Merlot braised beef cheek with roasted garlic jus

Katsu chicken breast with coriander chutney and Japanese BBQ glaze

Miso & honey roast lamb leg cutlets with black sesame

Moroccan baked chicken Tagine with cumin & garlic

Pork & pear Prst with cinnamon & chilli

Citrus rubbed salmon in puff pasty with dill butter

Venison koftas with minted cucumber yoghurt

Social twice cooked pork belly with pan juices

HOT SIDES - choose 3 (additional choices @ \$4 each p/p)

Potato rosettes with smoked paprika oil

Spiced Mediterranean couscous with soft herbs

Honey & sesame roasted kumara

Baby new potatoes in mint butter

Roasted cauliflower with toasted peanuts and curry oil

Wilted Asian greens with soy & ginger

Caraway & orange roasted carrots

Steamed green beans with toasted walnuts

Buttered broccoli florets with flaked almonds

Ratatouille with ripped basil

SALADS - choose 4 (additional choices @ \$3 each p/p)

Curried free range egg and watercress

Roasted baby beetroot with crumbled feta

Asian slaw with cashew & coriander

Salad "Caprese" with pesto dressing

Salad of grilled Mediterranean veggie with roasted garlic

Shaved fennel & mandarin with ginger dressing

Salad of gourmet potatoes with minted sour cream

Salad of roasted pumpkin with black quinoa and sesame

DESSERTS - choose 3 (additional choices @ \$5 each p/p)

Profiterole tower with passionfruit cream and white chocolate drizzle

Fresh seasonal fruits in candied rose water

Dark chocolate mousse cups with rum & raisin

Peaches 'n cream cheesecake with raspberry meringue crumb

Individual salted caramel tarts with Baileys mousse

Meringue puffs with strawberry-vanilla pastry cream

Lemon & white chocolate mini doughnuts with citrus crystals

Tea, coffee and herbal infusions