

the social platter co.

Social Buffet

Buffet Menu (mains only) \$ 40.00 p/p (fully serviced) or \$ 35.50 (catering only) - ex GST

Buffet Menu (two courses) \$ 47.50 p/p (fully serviced) or \$ 42.00 p/p (catering only) - ex GST

We don't recommend an entree as this will start to use your valuable time. We do suggest grazing tables and or canapés before the dinner service time permitting.

Make this social style - add an additional \$7pp

This menu is for 30 or more people. Groups of less than 30 will incur additional charges.

Main Course

Baskets of artisan breads provided at the beginning of the buffet

Carnivores

choose 3 (add another for \$6p/p)

Honey & clove glazed ham with trio of mustards (GF)

Garlic studded lamb leg with mint chutney and rosemary gravy (GF)

Roasted pork loin with crackling and a sage & apple relish (GF)

Twice cooked belly pork with pan juices (GF)

Boneless thyme infused chicken thigh (GF)

Beef & red bean chilli with fresh herbs and scented rice (GF)

Panko crumbed Hoki bites with house-made tartar sauce

Thai green curry of chicken with coriander and spring onion (GF or V available)

Beef Cheeks twice cooked and infused in red wine (GF)

Choose a combination of any 6 hot or cold sides

(additional sides are \$4pp)

Herbivore Hot sides

Gourmet potatoes in olive oil & salt flakes-

Sesame glazed carrot batons

Minted steamed peas

Butter roasted agria potatoes

Cauli & broccoli cheese crumble

Steamed seasonal vegetable blend

Garlic & rosemary roasted vegetable medley

Vegetarian moussaka

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Herbivore Cold Sides

Italian pasta salad

Hokkien noodle and coriander salad

Charred vegetable satay salad

Chorizo potato salad

Pearl cous cous & feta salad

Classic Kiwi salad with boiled egg and mustard dressing

Asian slaw with coriander and peanut

Tomato & basil salad with mozzarella

Salad of roasted baby beets with crumbled feta

Curried free range egg and watercress

Risoni with sweet corn, green onion & poppyseed

Potato salad with bacon & onion mayonnaise

Salad of roasted pumpkin with quinoa and sesame

Greek style salad with marinated olives

Quinoa chickpea salad

Charred brocoli and bacon salad

Sweets

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

Lolly Buffet (100grams p/p) or make the Lolly Buffet your only selection (300grams p/p)

Mousse shots (2 flavours) - **raspberry, citrus lemon, dark chocolate**

Chocolate & white chocolate & strawberry filled profiteroles

Fresh seasonal fruit salad

Large Pavlova with forest berry cream

Passionfruit or Raspberry cheesecake

Raspberry & white chocolate trifle

Single serve vanilla ice creams

Classic lemon tarts

Banoffee pies

Salted caramel truffles

Cheese and crackers

Selection of teas, herbal infusions and coffee (note this is only available during the dessert selection)

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