

the social platter co.

Social Buffet 2019/20

Our focus on this buffet is to make the trendy meats such as pork belly and beef cheeks available, our vegetables are on trend and our salads are so visually stunning your guests will want to try a little bit of everything.

Buffet Menu (all courses) \$ 40.00 p/p (fully serviced) or \$ 36.00 p/p (catering only) - ex GST

Buffet Menu (No Desert) \$ 35.00 p/p (fully serviced) or \$ 32.50 (catering only) - ex GST

Baskets of breads with whipped butter

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

Honey & clove glazed ham with trio of mustards

Garlic studded lamb leg with mint chutney and rosemary gravy

Roasted pork loin with crackling and a sage & apple relish

Twice cooked belly pork with pan juices

Boneless Thyme infused chicken thigh

Beef & red bean chilli with fresh herbs and scented rice

Panko crumbed Hoki bites with house-made tartar sauce

Thai green curry of chicken with coriander and spring onion

Beef Cheeks twice cooked and infused in red wine

Hot sides - choose 3 (additional choices @ \$3 each p/p)

Gourmet potatoes in olive oil & salt flakes-

Sweet 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

Salads - choose 3 (additional choices @ \$2 each p/p)

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 black quinoa and sesame

Greek style salad with marinated olives

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

Trio of mousses...white chocolate & rasp, citrus, tiramisu

Salted caramel, white chocolate & strawberry filled profiteroles

Fresh seasonal fruit salad

Pavlova with forest berry cream

Passionfruit cheesecake with lemon jellies

Raspberry & white chocolate trifle

Single serve vanilla ice creams

Selection of teas, herbal infusions and coffee

Fully serviced means we supply staff, plates and cutlery for your event.