

# the social platter co.

## Social Premium Buffet

**Premium menu (3 courses)** - Artisan breads with main course selections and dessert selections with tea, coffee and herbal infusions. **\$72.00 (fully serviced)** or **\$60.00 (catering only excludes tea and coffee)**

**Premium menu (2 courses)** - Artisan breads with main course selections and either entree or dessert selections with tea, coffee and herbal infusions. **\$63.00 (fully serviced)** or **\$56.00 (catering only excludes tea and coffee)**

**Premium menu (mains only)** - Artisan breads with main course selections, tea, coffee and herbal infusions. **\$55.00 (fully serviced)** or **\$48.00 (catering only excludes tea and coffee)**  
all menus are excluding gst

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*Entree* - Please talk to with us about these options

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### Main Course

**Artisan breads and whipped butter**

### Carnivores

**choose 3** (add another for \$5p/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 fillets with coriander & chilli**

Seared citrus rubbed salmon with dill butter

**Venison koftas with minted cucumber yoghurt**

Social twice cooked pork belly with crackling sticks and apple compote

**Choose a combination of any 6 hot or cold sides**

(additional sides are \$5pp)

### Herbivore Hot sides

**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**

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*food that brings people together*

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## *Herbivore Cold Sides*

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 quinoa and sesame

### **Italian pasta salad**

Hokkien noodle and coriander salad

### **Charred vegetable satay salad**

Chorizo potato salad

### **Pearl cous cous & feta salad**

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

### **Quinoa chickpea salad**

Charred broccoli and bacon salad

## *Sweets*

**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

### **Passionfruit cheesecake with raspberry meringue crumb**

Individual salted caramel tarts with Baileys mousse

### **Meringue puffs with strawberry-vanilla pastry cream**

Raspberry & white chocolate mini doughnuts with citrus crystals

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

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**

**Tea, coffee and herbal infusions - (note this is only available during the dessert selection)**

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