

the social
platter co.

SOCIAL PREMIUM BUFFET

Premium Menu

2 COURSES

Artisan breads with main course selections and either entree or dessert selections with tea, coffee and herbal infusions.

\$69.00 / person (fully serviced)
or 62.00 (catering only)*

Premium Menu

MAINS ONLY

Artisan breads with main course selections, tea, coffee and herbal infusions.

\$59.00 / person (fully serviced)
or \$52.00 (catering only)*

MAKE THIS SOCIAL STYLE

add an additional \$8.00 / person

All menus are excluding GST.

*Excludes tea and coffee.



ENTRÉES

Please contact us regarding entrée options.

MAIN COURSE

Baskets of Artisan Breads are provided at the beginning of the buffet.

CARNIVORES

CHOOSE THREE

(add another for \$6.00 / person)

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 Filos with Coriander & Chilli

Seared Citrus Rubbed Salmon with Dill Butter

Thai Green Curry of Chicken with Coriander and Spring Onion

Venison Koftas with Minted Cucumber Yoghurt

Social Twice Cooked Pork Belly with Crackling Sticks and Apple Compote

HERBIVORES

Choose a combination of any 6 hot or cold sides
(additional sides are \$5.00 / person)

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

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 Black
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

Risoni with Sweet Corn, Green Onion
& Poppyseed

Potato Salad with Bacon & Onion Mayonnaise

Greek Style Salad with Marinated Olives

Charred Broccoli and Bacon Salad

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SWEETS

CHOOSE THREE

(additional choices at \$5.00 / person)

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
Bailey's Mousse

Meringue Puffs with Strawberry-Vanilla
Pastry Cream

Raspberry & White Chocolate Mini
Doughnuts with Citrus Crystals

Lolly Buffet (100g / person)
*or make the Lolly Buffet your only selection
(300g / person)*

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