

the social platter co.

Social Buffet

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

Buffet Menu

MAINS ONLY

Exclusive of GST

\$47.00 / person (fully serviced)
or 40.00 (catering only)

Buffet Menu

TWO COURSES

Exclusive of GST

\$55.00 / person (fully serviced)
or 48.00 (catering only)

MAKE THIS SOCIAL STYLE

add an additional \$8.00 / person



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

MAIN COURSE

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

Carnivores

CHOOSE THREE

(add another for \$6.00 / person)

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

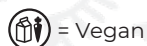
Boneless Thyme Infused Chicken Thigh

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



= Vegan



= Vegetarian



= Gluten Free

Herbivores

Choose a combination of any 6 hot or cold sides
(additional sides are \$4.00 / person)

HOT SIDES

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| Gourmet Potatoes in Olive Oil & Salt Flakes | Cauli & Broccoli Cheese Crumble |
| Sesame Glazed Carrot Batons | Steamed Seasonal Vegetable Blend |
| Minted Steamed Peas | Garlic & Rosemary Roasted Vegetable Medley |
| Butter Roasted Agria Potatoes | Vegetarian Moussaka |

COLD SIDES

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| Italian Pasta Salad | Curried Free Range Egg and Watercress |
| Hokkien Noodle and Coriander Salad | Risoni with Sweet Corn, Green Onion & Poppseed |
| Charred Vegetable Satay Salad | Potato Salad with Bacon & Onion Mayonnaise |
| Chorizo Potato Salad | Salad of Roasted Pumpkin with Quinoa and Sesame |
| Pearl Cous Cous & Feta Salad | Greek Style Salad with Marinated Olives |
| Classic Kiwi Salad with Boiled Egg and Mustard Dressing | Quinoa Chickpea Salad |
| Asian Slaw with Coriander and Peanut | Charred Broccoli and Bacon Salad |
| Tomato & Basil Salad with Mozzarella | |
| Salad of Roasted Baby Beets with Crumbled Feta | |

Sweets

CHOOSE THREE

(additional choices at \$4.00 / person)

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|---|--------------------------------------|
| Lolly Buffet (100g / person)
<i>or make the Lolly Buffet your only selection (300g / person)</i> | Passionfruit or Raspberry Cheesecake |
| Mousse Shots (2 flavours)
<i>Raspberry, Citrus Lemon, Dark Chocolate</i> | Raspberry & White Chocolate Trifle |
| Chocolate, White Chocolate & Strawberry Filled Profiteroles | Single Serve Vanilla Ice Creams |
| Fresh Seasonal Fruit Salad | Classic Lemon Tarts |
| Large Pavlova with Forest Berry Cream | Banoffee Pies |
| | Salted Caramel Truffles |
| | Cheese and Crackers |

Note: Selection of teas, herbal infusions and coffee are only available during the dessert selection