



eden catering

your personal chef



call us on 0412 682 756 or email catering@edencatering.com.au
www.edencatering.com.au



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buffet menus

BBQ chicken breast with salsa verde (GF)
Vanilla bean and marmalade glazed leg ham
\$27 per person

or

Huon salmon fillets with saffron mayonnaise (GF)
BBQ Spatchcock with mint and garlic yoghurt (GF)
Beef scotch fillet with red wine sauce (GF)
Harissa roasted eggplant with pomegranate, pistachio, heirloom tomatoes, and tzatziki (Veg)
\$37 per person (choose 2 options)

or

Grilled Junee lamb cutlets
Confit pork belly with hoi sin
\$47 per person

Included in Buffet Menus

Fresh bread rolls and butter

(choose 3 salads)

Lemon potatoes with fresh herbs
Pear, parmesan and rocket
Orange, fennel and artichoke with a burnt orange vinaigrette
Mixed leaf green salad
Beetroot, goat's cheese, rocket and mint with lemon vinaigrette
Moroccan style cous cous and tzatziki

DESSERT BAR

a specially designed self-service dessert bar of a selection of handmade desserts and pastries for you and your guests to enjoy with tea and coffee \$12 per person

Included

GST, Waiting Staff & Chefs, Premium Paper Serviettes, Cutlery, Plates, Serving and Cooking Equipment excluding any Commercial Equipment that may be required. Pricing based on groups of 30 or more. Smaller groups welcome please email us for pricing