



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

Image Curley Tree Photography

buffet menu

(3 choices)

BBQ chicken breast with salsa verde (GF)

Vanilla bean and marmalade glazed leg ham

Huon salmon fillets with saffron mayonnaise (GF)

BBQ Spatchcock with mint and garlic yoghurt (GF)

Grilled lamb rump with lamb and rosemary jus (GF)

Local Australian prawns with fresh lime, watercress and verjuice dressing (GF)

Pork and fennel sausages (GF)

Beef scotch fillet with red wine sauce (GF)

Confit pork belly with hoi sin and sticky orange sauce (GF)

Included in Buffet

Fresh bread rolls and butter

Choose either lemon potatoes with fresh herbs or smoked potato salad (GF)

(choose 3 salads)

Pear, parmesan and rocket (GF)

Orange, fennel and artichoke with a burnt orange vinaigrette (GF)

Mixed leaf green salad (GF)

Beetroot, goat's cheese, rocket and mint with lemon vinaigrette (GF)

Moroccan style cous cous and tzatziki

Apple, candied walnuts and rocket salad (DF/Veg/GF)

Summer salad of watermelon, radishes and quinoa (DF/Veg/GF)

Roast pumpkin, chickpea and spinach salad (DF/Veg/GF)

Included

GST, Premium Paper Serviettes, Cutlery, Plates, Serving and Cooking Equipment excluding any Commercial Equipment that may be required. Pricing based on groups of 40 or more.