

THE
CATERER
A SYDNEY COMPANY



BUFFET MENU

thecaterersydney.com.au

02 9693 1444

BUFFET MENU

Sourdough bread & King Island Dairy butter

MAIN DISHES

Dishes to be presented on wooden boards & ceramic platters

Chargrilled swordfish w romesco, shaved fennel, capers, parsley & preserved lemon (GF, DF)

Crispy skin Tasmanian salmon w smoked eggplant puree, pomegranate & fried parsley (GF, DF)

Roasted ocean trout fillets w fresh horseradish, chive crème fraiche & herbs from our garden (GF)

Roasted free range chicken w Old Bay spice, chargrilled lemon & aioli (GF, DF)

Chargrilled gai yang chicken w fresh turmeric, coconut & green Nam Jim (GF, DF)

Crisp skin confit duck w beetroot relish & wilted radicchio (GF, DF)

Chargrilled chicken w za'atar, sumac, pomegranate seeds & minted yoghurt (GF)

Italian spiced porchetta w roasted apple puree & grilled spring onion relish (GF, DF)

Grilled lamb cutlets w chimichurri, confit garlic & crisp fried kale (GF, DF)

Slow braised lamb shoulder w cucumber labne, fresh oregano & preserved lemon (GF)

Chargrilled fillet of Cape Grim beef w caramelised onions, harissa & fresh thyme (GF, DF)

Chargrilled fillet of Cape Grim beef w black garlic aioli, watercress & shaved radish (GF, DF)

Chargrilled fillet of Cape Grim beef w salsa verde, grain mustard & rosemary (GF, DF)

Chargrilled Cape Grim beef tenderloin w Thai inspired Crying Tiger sauce, shiso & roasted rice (GF, DF)

Rustic seasonal puff pastry tart w wild winter mushrooms, goats curd, parmesan & sage (V)

BUFFET MENU

ACCOMPANIMENTS

Salad of shaved & fried Brussel sprouts w baby cos, red delicious apple & candied walnuts (V, GF, DF)

Roasted beetroot w torn radicchio, winter citrus, goats curd, pomegranate & candied walnuts (V, GF)

Roasted pumpkin salad w farro, shredded kale, dried cranberries, parsley & dukkah (V, DF)

Chargrilled broccolini w lentils, shaved fennel, hazelnuts, goats curd & preserved lemon (V, GF)

Asian salad of chargrilled purple cabbage w kaffir lime & lemongrass dressing, Thai basil & coriander (V, GF, DF)

Salad of winter leaves w persimmon, blue cheese & candied walnuts (V, GF)

Seasonal slaw of radicchio, celeriac, apple, witlof, candied walnuts & sherry vinaigrette (V, GF, DF)

Roasted parsnip & cauliflower salad w fried chickpeas, fresh herbs, almonds & yoghurt dressing (V, GF)

Ancient grain salad w lentils, quinoa & freekeh, currants, almonds, coriander & pomegranate (V, DF)

Roasted wedges of spiced pumpkin w saffron yoghurt, coriander, toasted seeds & fried kale (V, GF)

Seasonal slaw of witlof, purple cabbage, radish, fennel, feta, orange & parsley (V, GF)

Shaved & chargrilled broccoli salad w crisp prosciutto, chickpeas, chilli, lemon & toasted almonds (GF, DF)

Persian cauliflower salad w pomegranate seeds, cumin, labne, parsley, mint & tamari almonds (V, GF)

PRICING

Please get in touch with us for information on pricing or if you'd like to make a booking

info@thecaterersydney.com.au

Please note there is a minimum spend of \$1000 + GST

There is a \$50 + GST transport fee attached to all CBD orders (price may vary for location).