

Kate's CUISINE

PERSONALISED CATERING

Dinner Buffet Menu

Meat Options:

- Brown sugar, orange and cardamom-glazed ham served with cranberry sauce and grainy mustard
- Roasted aged Scotch Fillet served with horseradish cream
- Roasted chicken thighs stuffed with apricots, nuts and spices, wrapped in bacon and served with an apricot sauce.
- Lightly spiced butterflied lamb served with pomegranate and mint yoghurt
- Soy and maple-baked salmon chunks on skewers served with:
 - Gourmet baby potatoes, butter and fresh herbs
 - Fresh bread rolls and artisan breads with butter

Salads:

- Bacon, broccoli and red capsicum salad with feta, olives and pinenuts
- Green salad – Oakleaf and Mesculin with cucumber, grapes, capsicum and sprouts
- Kumara and green bean salad with a coconut and ginger dressing
- Roast pumpkin and couscous salad with coriander, raisins and almonds
- Greek Salad-cucumber, tomato, capsicum, olives and feta with a balsamic vinaigrette
- Spinach, strawberry and walnut salad with a walnut vinaigrette
- Pear, rocket, blue cheese, pecan and quince paste salad
- Soy-marinated brown rice salad with capsicum, nuts, raisins and lemon dressing
- Orzo and spice-roasted carrots with currants and almonds
- Dukkah-roasted pumpkin with Mesculin, hazelnuts, sundried tomato and feta
- Broccoli, spinach, avocado, cranberry and toasted almonds with sesame oil dressing
- Balsamic and brown sugar roasted vegetables served with Greek yoghurt
- Ruby red salad of beetroot, carrots, seeds and mint with an orange dressing

Dessert:

- Chocolate cups filled with dark chocolate mousse and berries
- Sweet pastry cases filled with lemon honey and garnished with fresh fruit
- Rosewater and pistachio meringues topped with whipped cream
- Cranberry and white chocolate Blondie slice
- Chocolate, raspberry and macadamia Brownie
- Shot glasses layered with raspberry, lemon honey and meringue
- Individual blueberry and lemon cheesecakes
- Seasonal fresh fruit salad / kebabs / platter