



Buffet & BBQ

M E N U

FAMILY STYLE BUFFET

2 selections of vegetables, 2 selections of salad 2 selections of fish & meats plus 1 dessert **\$50pp**

3 selections of vegetables, 3 selections of salads, 3 selections of fish & meats plus 2 dessert **\$65pp**

VEGETABLES

Garlicky potato mash *(gf)*

Roasted sweet potato wedges with mascarpone butter, feta & honey *(gf)*

Cauliflower mash drizzled with truffle oil *(gf)*

Green beans, with fenugreek tomato sauce *(gf)*

Grilled zucchini, broccoli & kale with pine nuts, basil and shave parmesan *(gf)*

Berberbe spiced tofu with bok choy & lemon mustard lentils

Creamy pecorino rice with pickled lemons *(gf)*

SALADS

Superfood salad *(gf)*

Crispy duck salad *(gf)*

Bang bang chicken salad *(gf)*

Root vegetable salad, yoghurt ranch *(gf)*

Autumn slaw (cabbage, papaya, chile, coriander, pecans, citrus & herb dressing) *(gf)*

Cinnamon roasted pumpkin, red onion, toasted walnuts, rocket endive leaves, goats cheese *(gf)*

Beetroot, stalks & all with homemade olive oil labne *(gf)*

Iceburg, avocado, chilli & feta salad *(gf)*

PROTEINS

Tamarind spiced chicken drumsticks

Spatchcocked whole chicken with chimichuri sauce *(gf)*

Confit duck legs *(gf)*

Slow roasted berbere shoulder of pork

Lamb stew with cumin & cardamom *(gf)*

24 hour slow roasted grass fed beef rump, cabernet jus *(gf)*

Braised beef Paleron with olives & fennel *(gf)*

Slow roasted dill & caraway Tasmanian salmon *(gf)*

Butter poached Moreton bay bugs (Supplement \$15)

Dry-Aged beef rib eye (supplement \$15)

Prime rib (supplement \$15)

DESSERT

The Ultimate double choc fudge brownie
Sticky toffee & medjool date pudding with banana caramel sauce
Yoghurt panna cotta, pickled pear & star anise, dried yoghurt crumble (gf)
Flourless orange & almond cake, orange caramel with hung sour cream (gf)
Zingy lemon meringue tartlets
Strawberry trifle with vanilla & gin
Popcorn brûlée tartlet

BEVERAGE PACKAGES

Package 1

\$30 pp for 2 hour package and \$6 per hour after that
Witches Falls Sparkling Brut NV
Grant Burge Chardonnay
George Wyndham Bin 888 Cabernet Merlot
Peroni & light beer
Sparkling & still water, soft drink & orange juice

Package 2

\$36 pp for 2 hour package and \$8 per hour after that
Grant Burge Pinot Noir Chardonnay NV
Witches Falls Granite Belt Syrah 2016
Witches Falls Sauvignon Blanc Semillon 2016
Peroni & light beer
Sparkling & still water, soft drink, orange juice & fruit soda

Package 3

\$40 pp for 2 hour package and \$10 per hour after that
Aubert Et Fils Champagne Brut
Witches Falls Granite Belt Syrah 2016
Witches Falls Sauvignon Blanc Semillon 2016
Peroni & light beer
Sparkling & still water, soft drink, orange juice & fruit soda

Basic spirits - add \$20 pp (2 hours) add \$10 pp for every hour after that

Please note glassware maybe additional. All packages include ice tubs, ice, ice bucket & drink trays. In the event that wines are not available, Progressive Catering & Events will provide wines of similar or improved standard as a replacement.

Prices exclude GST

Orders can be made via phone **1300 18 21 21**.

We will send confirmation of your order via email 2 full business days notice for all orders.
Delivery & heat: **\$180**, one of our staff will deliver and service the hot banquet (1.5 hour max), clients oven must be pre-heated on arrival.

We are able to accommodate dietary requirements on request.