



CATERER'S CORNER pty ltd

catering • events • management

Catering all areas of Sydney

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FULL MIXED BUFFET

Ideal for Marquees / Weddings / Corporate Days/ Birthdays

No #1 – The Basics

Minimum 50 People

Cold

\$15.50 / person

Choice of 2 Garden Fresh Salads with dressings - from the Classic selection

Selection of Dressings and Condiments

Freshly Baked Bread rolls and butter

Hot

Roast Beef and gravy

Roast Chicken pieces

Dessert

Mixed Fruit salad

No #2 – The Party Starter

Starters

\$19.50 / person

Hot finger:

Mini sausage rolls

Mini beef pies

Cocktail spring rolls

Satay chicken

Beef meat balls

Main

Vegetable and tofu stir fry

Sweet and Sour pork

Beef lasagne

Steamed rice

Choice of 2 Garden Fresh Salads with dressings - from the Classic selection

Freshly Baked Bread rolls and butter

Dessert

Vanilla Cheesecake with fresh cream

More options continued next page

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No #3 – The Entertainer

Minimum 20 People

Cold

\$30.50 / person

Assortment of sliced continental cold cuts with relishes and mustards
Salmon and spring onion quiche
Choice of 3 Garden Fresh Salads with dressings - from the Classic and Standard selection
Selection of Dressings and Condiments
Freshly Baked Bread rolls and butter

Hot

Medallions of Veal with Mushrooms in a Garlic Cream
Breast of Chicken Marinated in Lemon and Oregano with a Sun Dried Tomato Sauce
Pan Fried Fish of the Day on a ragout of Leek served with a White Wine Butter Sauce
Vegetable Lasagne
Baby Chat Potato baked in Olive Oil, rosemary, rock salt and Herbs
Steamed rice

Dessert

Assortment of French Pastries
Fresh Seasonal Fruit Platter
Gourmet Coffee & Assorted Teas

No #4 – Impressive

Cold

\$36.50 / person

Oven roasted breast of Turkey with Red Onion and Cranberry Relish
Roast Sirloin of Beef with Marinated Vegetables
Char grilled Marinated Octopus
Choice of 3 Garden Fresh Salads with dressings - from the Classic and Standard selection

Selection of Dressings and Condiments
Freshly baked bread rolls and butter

Hot

Medallions of Beef with Wild Mushroom Sauce
Gallantine of Chicken with an Apricot and Orange Jus
Prawn, Scallop and Salmon Seafood Risotto
Panache of Seasonal Vegetables
Potato Dauphinoise, Slices of Potato baked in a Garlic Cream gratinated with Mozzarella Cheese

Dessert

Assortment of Miniature cakes
Fresh Seasonal Fruit Platter
Gourmet Coffee & Assorted Teas

More options continued next page

No #5 – The Feast**Cold**

\$39.50 / person

Caterers Corner Anti Pasto

Assortment of Salami and Hams, Marinated Vegetables, Bocconcini, Hommus and Baba shmaj with Kalamata Olives.

Steamed chicken and vegetable rice paper rolls

Choice of 5 Garden Fresh Salads with dressings - from the Salads selection

Selection of Dressings and Condiments

Freshly baked bread rolls and butter

Hot

Roast Veal chop with Mushrooms and Port Wine Jus

Breast of Chicken Stuffed with King Prawns with Tomato and Creole Sauce

Roulade of Reef Fish scented with Lemon Grass with a Caviar Beurre Blanc

Fresh Panache of Vegetables with Butter and fresh Herbs

Spinach Fettuccini with Roast capsicum, Olives and Napolitana Sauce

Dessert

Assortment of Cakes, Tarts and French Pastries

Fresh Seasonal Fruit Platter

Gourmet Coffee & Assorted Teas

No #6 – The Five Star**Cold**

\$43.50 / person

Caterers Corner Anti Pasto platter

Assortment of sliced cold meat, Char Grilled Vegetables, Cheese, Dips and marinated Olives.

Mixed Sushi Nori Rolls

Fresh Baked Fish with Rockmelon Salsa and remoulade Sauce

Tasmanian Smoked Salmon served with Horseradish Dressing

Choice of 5 Garden Fresh Salads with dressings - from the Salads selection

Selection of Dressings and Condiments

Freshly baked bread rolls and butter

Hot

Tender scotch fillet Baked in Pastry with a Port Wine Sauce

Breast of Chicken Baked with Blue Cheese and Herbs on a Capsicum & Spinach Risotto

Pan Fried Fillet of Salmon dusted with Cajun Spices served with a Creole Sauce

Fresh Seasonal Vegetables with Herbs and Butter

Fettuccini with assorted Seafood, Olive and Tomato Sauce

Baked Chateau Potato's in Chicken Stock

Dessert

Assortment of Cakes, Tarts and Gateaux

Fresh Seasonal Fruit Platter

Australian and International Cheese Platter

Gourmet Coffee & Assorted Teas

Additional Hot Dishes

\$3.50 / person

Vegetarian quiche

Butter Chicken

Meat or vegetarian lasagne

Sweet and Sour Pork

Satay chicken

Beef cannelloni

Chicken curry

Frittata

Honey lemon chicken

Fried Rice

We can cater for Vegetarians & Vegans. All menu's can be designed or changed to suit you.