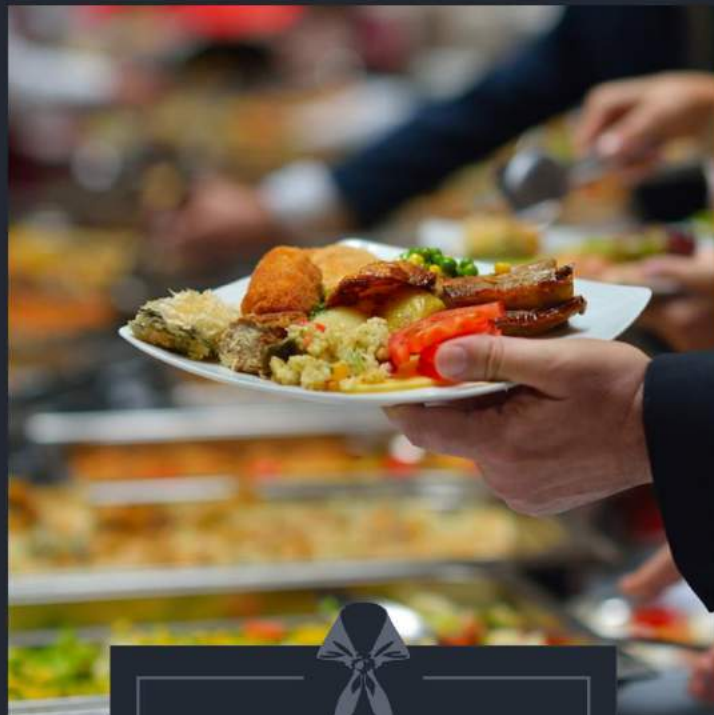


WESTERN FUSION


BUFFET




MY KIND OF CHEFS

- MENU -

MY KITCHEN ♥ YOUR PLACE

MY KIND OF CHEFS | BUFFET MENU

[No Drop-Offs; only Full Services]

BUFFET MENUS ARE INCLUSIVE OF BREAD ROLLS AND BUTTER

MINIMUM 50 GUEST

2 SALADS, 3 HOT SELECTIONS AND 2 DESSERTS	\$48.50pp
3 SALADS, 4 HOT SELECTIONS AND 3 DESSERTS	\$58.00pp

SALADS

New Potato, Bacon, Seeded Mustard, Parsley, Saffron Aioli
Asian Slaw, Carrot, Caps, Apple, Spring Onion, Shallots (V)
Honey Pumpkin, Quinoa, Rocquette, Toasted Nuts (V)
Classic Caesar, Lardons, Garlic Croutons, Soft Egg, Grana
Traditional Greek, Cherry Tom, Onion, Kalamata, Feta, Cos (V)
Roasted Kumara, Spanish Onion, Baby Spinach, Sundried Tomato (V)
Nicoise, Tuna, Potato, Green Beans, Olives, Cherry Toms

HOT

Ginger Barramundi, Rice Noodles, Sauteed Bok Choy, Lemongrass Sauce (GF)

Lamb Rogan Josh, Cashews, Saffron Rice, Raita (GF)

Minute Scotch Steak, Sweet Potato Mash, Caramelized Onion Gravy

Five Spiced Pork Belly, Stir-Fried Egg Noodles, Oyster Sauce

Portuguese Spiced Chicken Breast, Pilaf, Peri Peri (GF)

Salt and Pepper Squid, Fried Rice, Chilli, Shallots

Teriyaki Beef, Soba Noodles, Julienne Vegetables

Cheese and Spinach Tortellini, Pesto Cream Sauce, Pecorino (V)

Vegetable Tagine, Dukkah Polenta, Labneh (V/Gf)

Butter Chicken, Steamed Rice, Pappadum

Ceylonese Fish Curry, Brown Rice, Vegetables

Risotto, Bacon, Wild Mushroom, Herb, Grana

Italian Meatballs, Buttered Risoni, Parmesan

Coconut Chicken Curry, Saffron Rice, Pappadum

DESSERTS

Traditional Pavlova (Gf)

Assorted Petit Fours

Seasonal Fresh Fruit Platter

Chocolate Mousse

Baked Apple and Rhubarb Crumble

Sticky Date, Spiced Butterscotch

Assorted Eclairs

ADDITIONAL SELECTION

SOUP STATION - \$4.50

CHOOSE ONE FROM BELOW

Honey Roasted Pumpkin (V/Gf)

Chicken, Noodle, Vegetable

Minestrone, Cannellini Beans (V/Gf)

Chicken, Sweet Corn

Lamb Shank, Barley, Herbs

CARVING STATION - \$8.50

CHOOSE ONE FROM BELOW

Choose One from Below

Porterhouse, Herb Crust, Red Wine Jus

Crispy Pork Loin, Apple Sauce

Garlic, Thyme Lamb Leg, Mint Sauce

SEAFOOD BAR - \$16.50

Pacific Oysters, Shallot Vinaigrette – (4 each)

Cooked King Prawns, Chipotle Sauce, 100g

New Zealand Green Lip Mussels, Kalamata And Lime – (2 each)

REFRESHMENT TIME - \$4.00

Compliment Your Dinner with Orange and Apple Juice or Soft Drink

Coca Cola, Sprite



www.mykindofchefs.com.au

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