

# Buffet Menu

**TOORAK**  
CATERERS  
MOUNT ELIZA

Create a relaxed casual feel with a selection from our Buffet range.

Minimum 25 people.

## Entrée

- Baked sundried tomato polenta wedges on a rocket salad with a tomato, chili jam ( V )
- Cold antipasto platters with ciabatta, roasted marinated vegetables, Italian meats, bocconcini and fresh melon.
- Tandoori chicken on a cucumber salad with a coriander & yoghurt dressing
- Goats cheese tartlets with roasted red peppers and a caramelized onion marmalade
- Gin cured salmon served on soba noodles with cranberry relish
- Peking duck pancakes on mixed Asian greens with hoi sin sauce
- Selection of nori and sushi rolls with wasabi, pickled ginger & soy dipping sauce



## Mains:

- Artichoke, green olive and feta tart ( V )
- Rustic lamb and mushroom cobbler topped with herbed scones
- Balsamic pork belly with Spanish onions and lentils
- Moroccan spiced chicken on fruit cous cous with a yoghurt & mint dressing
- Korean beef, onion and spinach stir fry with coconut steamed rice
- Lamb biryani: delicious slow braised lamb lightly seasoned with garlic, lime and garam marsala & basmati rice with a cucumber and tomato raita
- Nasi goreng with baby prawns, chicken, Chinese cabbage and fried shallots
- Coq Au Vin on soft polenta with a medley of green garden vegetables

## Salads

- Roasted vegetable salad with balsamic dressing
- Potato, chive and crispy bacon salad with a rich mayonnaise dressing
- Traditional Greek salad with feta
- Roast pumpkin, red onion and baby spinach salad
- BBQ corn salad with cherry tomatoes, coriander and lime
- Cabbage, radish and dill coleslaw

