

T.I Catering

T.I Hospitality



BUFFET MENU

Sourdough Bread, & Butter

MAIN

Goats Cheese, Roasted Pumpkin, Caramelised Onion & Rosemary Tart (V)

Teriyaki Chicken, Shaved Vegetable & Soba Noodle with Sesame Lime Dressing (DF)

Rice Noodle Salad with Prawns, Shaved Vegetable, Lime & Ginger Dressing (GF)

Poached Chicken Breast, Quinoa, Spinach, Macadamia Nut Salad & Pomegranate Dressing (GF, DF)

Slow Roasted Beef Fillet with Grilled Tomato & Chimichurri (GF, DF)

Mustard Glazed Lamb Rump & Baby Carrots (GF, DF)

Grilled Lemon & Oregano Chicken Tenderloins with Fresh Pear & Balsamic Relish (GF, DF)

Slow Cooked Lamb Shoulder with Herb Crust & Tomato Rosemary Sauce

Roasted Crackling Pork Loin with Roasted Apple Pieces (GF, DF)

Roasted Chicken Breast Wrapped in Sage & Prosciutto with Tomato Salsa (GF, DF)

Pan-fried Salmon Fillet with Artichoke, Tomato, Lemon & Saffron Sauce (GF)

Chargrilled Swordfish, Baby Chats & Green Olive, Lemon & Caper Salsa (GF, DF)

T.I Catering

T.I Hospitality

ACCOMPANIMENTS

Traditional Caesar salad ~ Crisp Prosciutto, Shaved Parmesan, Coddled Egg,
Sourdough Croute & Caesar dressing

Sweet Potato, Fetta, Spinach & Cherry Tomato Frittata (V, GF)

Vine Ripen Tomato, Quinoa Tabbouleh & Bocconcini Salad (V, GF)

Cabbage, Carrot, Fennel & Dill Slaw with Mustard, Whole Egg Mayonnaise

Kipfer Potato, Mustard, Boiled Egg & Caper Salad (V, GF)

Pearl Couscous, Roasted Pumpkin, Pepita, Spinach, Honey & Mint Dressing (V,
DF)

Pear, Pine Nut, Parmesan & Rocket Salad with Red Wine Dressing (V, GF)

Fattoush Salad – Fried Pitta Bread, Tomato, Cucumber, Radish, Herbs, Sumac,
Lettuce & Lemon dressing (V, DF)

Grilled Haloumi & Mediterranean Vegetables with a Pesto Dressing (V, GF)

Roasted Cauliflower, Spiced Chickpea, Parsley & Lemon (V, GF, DF)

Honey Roasted Baby Carrots, Roasted Pistachio & Crisp Kale (V, DF, GF)

Broccolini, Green Beans, Cherry Tomato, Roasted Almonds & Aged Sherry
Vinegar (V, GF, DF)

Grilled Zucchini, Baba Ghanoush & Buffalo Mozzarella Salad (V, GF)

DESSERTS

Mixed Mini Dessert Platter

(this is a favourite of our customers, but feel free to just choose one type)

Fresh Fruit Plate

Mixed Cheese Plate ~ Lavosh, Dried Fruits, Nuts & Quince Paste

T.I Catering

T.I Hospitality

Sample Buffet Menu Options

Menu options start from \$48 per person. We tailor the menu to suit your function. We use local seasonal produce, due to this the menu changes regularly. We use what is fresh and best at the time of your function. We know most people have favourite items so where possible we will create any dish you may prefer. Lamb, beef, salmon, duck etc, anything is possible. Let us build a menu for you.

COVID-19 Practices – Safe food handling

For larger events (more than 20 guests) – platters can be set down the centre of tables, so guests remained seated.

Smaller events, (less than 20 guests) would require food to be served by a staff member onto guest plates. To eliminate the chances of spread through multiple handling of tongs.

Minimum order 15 guests.

Buffet option 1- \$48 per person
Breads, 2 side dishes and 2 mains

Buffet option 2 - \$58 per person
Breads, 3 side dishes and 3 mains

Buffet option 3 - \$68 per person
Breads, 4 side dishes, 3 main dishes, mixed dessert platter

Other Options

Fruit plate \$5 per person

Mixed mini desserts platter (3 pieces per person) \$10 per person

Mixed cheese platter \$8 per person

Buffets are served on boards or ceramic platters ready to serve