

BUFFET MENU

Choice of 4 mains and 5 sides from \$48 gst inc. per head, dependant on choices.

Price includes fresh bread rolls with butter and condiments.

This is a catered menu with a kitchen team from Let them eat... It includes kitchen staff to prepare and set up buffet, does not include waiting staff.

This menu can also be catered as a gourmet BBQ.

Minimum of 50 people.

TERMS & CONDITIONS

A site inspection prior to the event may be necessary additional hire equipment is at the cost of the customer. Menu choices may be restricted by available equipment.

Confirmation of catering must be made in writing with a deposit of 20% of the final invoice.

Final number of guests must be confirmed 7 days prior to the event; this is the minimum number of guests that will be charged for.

Menu items & prices are subject to change without notice or consent.

Surcharge applies to some public holidays.

Cancellations must be made in writing. Cancellations within the 7 days prior to the event will forfeit all the deposit paid.

MAINS

Traditional Lamb & Eggplant Moussaka

Spanakopita (greek style spinach and ricotta pie in filo pastry)

Leek & Gruyere Tart in sour cream pastry

Chicken Tagine with port & saffron sauce & fragrant rice

Beef & Guinness Braised Beef Pie with pumpkin scone topping

Garlic & Chilli Squid with seared zucchini, roasted cherry tomatoes & orecchiette pasta

Sweet Corn & Feta Fritters with Mango Chutney

Prawn & Chicken Pad Thai

A mix of our famous Hand Rolled Falafel & Middle Eastern Cauliflower Fritters
with hommus & tzatziki

Roasted Chicken with pork & pistachio stuffing

Seared Beef Fillet with caramelised onion jam

Slow Roasted Chermoula Lamb Shoulder with eggplant relish

Roasted Pork Belly with plum aioli

SIDES

Fried Potatoes in Artichoke with sage sea salt

Roasted Potatoes with salsa verde

Potato & Kohlrabi Salad

Baked Cauliflower & Gruyere Au Gratin

Steamed Vegetables with lemon thyme butter

Green Salad with toasted walnuts & verjuice

Tabouli

Middle Eastern Cracked Wheat with pomegranate & roast pumpkin

Mung Beans with ginger & soy

Fresh Risoni with preserved lemon

Spiced Chickpea with mushrooms & roast capsicum

Greek Salad

Barbecued & Buttered Corn on the Cob with porcini salt

Carrot & Quinoa Salad with toasted seeds

Beetroot & French Lentil Salad with yoghurt dressing

Persian Cous Cous Salad with roasted cauliflower