

PREMIUM BUFFET LUNCHES + DINNERS

Our buffet dinners are designed specifically to your group requirements and budget. We will design a specific menu for your event which reflects the current season. Included in the following pages are some menu ideas. These can be scaled to suit very large groups. Our premium selection is designed to be eaten seated with cutlery and crockery.

We can provide hire of cutlery, crockery, glassware and staff as required.

We offer beverage packages which showcase all Australian wine and beer, Milla's freshly squeezed juices and Kyneton mineral water.

FOOD **Please see following pages to give an example of the type of menus offered. We will design a menu specifically for your event.**

INCLUSIONS The price of food includes delivery and set up.

BEVERAGE **If required...**

All Australian wine and beer including: Sparkling, red & white wine, a selection of beers, Kyneton mineral water and freshly squeezed orange juice.

Cost per person **Variable depending on beverage selection and event duration.**

STAFF RSA qualified and highly experienced staff can be supplied for all premium buffet style lunches and dinners.

Cost **Staff are charged at \$45.00/hour with a minimum of 4hrs.**

SAMPLE PREMIUM MENUS

We will tailor a menu specific to your guests, budget and seasonal produce available. These menus require guests to be seated and use crockery and cutlery.

Premium Buffet Menus

Includes

1 x Meat main | 1 x Fish main | 1 x Vegetarian main | 2 x Interesting salads |
1 x Leaf salad | Freshly baked bread rolls and butter | Seasonal fruit platters |
1 x Dessert

Premium Buffet Sample 1

**\$65.00/person + GST (10%) =
\$71.50/person**

Crying tiger beef - Scotch fillet sliced
with lime, chili and coriander sauce
(*gluten free, dairy free*)

Roasted Atlantic salmon topped with
furiakie (*gluten free, dairy free*)

Fragrant coconut pumpkin curry
(*vegan, gluten free*)

Shitake, Enoki and King Oyster
Japanese mushroom rice with soy,
sake and mirin (*gluten free, vegan*)

Baby spinach, sesame seeds, silken
tofu and miso roasted eggplant salad
(*gluten free and vegan*)

Steamed broccolini tossed with tamari
and lime (*vegan, gluten free*)

House made sourdough bread and
salted butter

House made creme patisserie tarts
topped with fresh late summer berries
and diced fresh fig

Seasonal fruit platter

Premium Buffet Sample 2

**\$65.00/person + GST (10%) =
\$71.50/person**

Chicken Supreme fillet rubbed with
paprika, oregano, salt and pepper
with a pine nut, fried caper and
roasted red pepper salsa (*gluten free,
dairy free*)

Ocean trout with an artichoke,
preserved lemon, parsley and caper
salsa (*gluten free, dairy free*)

Spiral Summer vegetable tart with
sundried tomato pesto and a flakey
pastry crust (*vegetarian*)

Crisp diced potatoes with a lemon,
oregano and rosemary salt (*gluten
free, vegan*)

Asparagus mimosa with soft boiled
egg and herbed sauce (*gluten free,
dairy free*)

Crispy green iceberg salad with
avocado, radish, mint and Lebanese
cucumber ribbons and lemon
vinaigrette (*gluten free, vegan*)

House made potato, rosemary and
sea salt focaccia (*vegan*)

Fresh lemon tart and whipped cream

Seasonal fruit platters