



**BUFFET + FORMAL DINING**  
MENU

# BUFFETS

## ASIAN BUFFET \$33.80 pp

### Mains

Chicken + Cashew Stir Fry **GF DF H**

Teriyaki Beef Stir Fry **GF DF H NF**

Vegetarian Option – Sweet Potato + Chickpea Red Curry **VG GF H NF**

### Sides

Coconut rice **VG GF H NF**

Chilli + garlic vegetable stir fry **VG GF H NF**

Spring rolls **VG H NF**

Prawn crackers **VG GF H NF**

### Salads

Asian coleslaw with crispy noodles **V H NF**

Baby spinach salad with sesame dressing **DF H NF**

## ROAST BUFFET \$33.80 pp

### Mains

Mains roasted chicken pieces with classic gravy **GF DF H**

Roasted porterhouse beef with classic gravy **GF DF H**

Vegetarian Option – Stuffed Capsicums **VG GF H NF**

### Sides

Cauliflower with cheese **V GF H NF**

Roasted herbed potatoes **VG GF H NF**

Steamed vegetables **VG GF H NF**

Dinner rolls **VG H NF** (GF Add \$0.60)

### Salads

Salads garden salad **VG GF H NF**

Pesto + sundried tomato pasta salad **V H**

## INDIAN BUFFET \$33.80 pp

### Mains

Butter chicken **GF H NF**

Beef madras curry **DF H**

Vegetarian Option – Sweet Potato + Chickpea Madras Curry **VG GF H NF**

### Sides

Turmeric rice **VG GF H NF**

Indian spiced vegetables **VG GF H NF**

Roasted masala potatoes **VG GF H NF**

Poppadums **VG GF H NF**

### Salads

Kachumber (Indian cucumber salad) **VG GF H NF**

Bombay carrot salad with cashews and raisins **VG GF H**

## DESSERTS

Individual pavlovas **V GF H NF** \$6.55

Chocolate Bavarian cheesecake **V H NF** \$6.55

Caramel + peanut slice **VG GF H** \$6.85

*All pricing inclusive of GST*

*Minimum 30 guests*

*Pricing includes crockery or disposables*

*Delivery fees + weekend surcharges apply*

✉ [info@saintscatering.com.au](mailto:info@saintscatering.com.au)

☎ (07) 3878 0616

🌐 [saintscatering.com.au](http://saintscatering.com.au)

**V** Vegetarian **VG** Vegan **GF** Gluten Free **DF** Dairy Free **H** Halal Friendly **NF** Nut Free



# FORMAL DINING

2 COURSE \$78.45pp or 3 COURSE \$85.45pp

## ENTRÉES

Smoked salmon, cream cheese + spinach crepe roll **GF NF**

Thai spiced rare roast beef with rice noodles, crisp vegetable salad and Asian dressing **DF GF NF**

Smoked chicken, roasted pumpkin + feta salad with a honey + balsamic dressing **GF NF**

Moroccan vegetables with crunchy chickpeas + balsamic glaze **V VG DF GF**

## MAINS

Chicken + mushroom ballotine wrapped in prosciutto with kipfler potato, steamed broccolini and creamy garlic sauce **GF**

Pan fried barramundi topped with a mango chilli salsa, asparagus + beetroot puree **DF GF**

Black onyx eye rump with a creamy potato and celeriac mash and balsamic drizzled baby carrots and chimichurri **GF**

Lamb Rump with a hazelnut crumb, spinach + potato galette, steamed green beans and red wine jus

Stuffed portobello mushroom with potato rosti, steamed green beans and chimichurri **V VG DF GF**

## DESSERTS

Caramel + peanut slice **V VG DF GF**

*Crushed nuts layered with creamy caramel + peanut chocolate topping*

Hazelnut chocolate tart **V**

*Chocolate tart shell filled with choc hazelnut mousse with a hazelnut praline centre*

Lemon meringue tart **V**

*Tangy lemon curd topped with flamed light Italian meringue*

Passionfruit tart **V**

*Shortbread tart with passionfruit curd + marshmallow with a zest passionfruit jelly*

*All pricing inclusive of GST*

*Includes crockery, staff service for 2 hours, clothed + set dining tables*

*Minimum 30 guests.*

*Delivery fees + weekend surcharges apply*

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