



BUFFET + FORMAL DINING
MENU

BUFFETS

ASIAN BUFFET \$34.80 pp

Mains

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

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

Vegetarian Option – Sweet Potato + Chickpea 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 **DF H NF**

Salad

Asian Slaw with Fried Shallots + Thai Dressing **VG, DF, H, NF**

ROAST BUFFET \$34.80 pp

Mains

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

Roasted peppered beef with classic gravy **GF DF H NF**

Vegetarian Option – Stuffed Capsicum **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 \$0.40)**

Salad

Garden salad **VG GF H NF**

INDIAN BUFFET \$34.80 pp

Mains

Butter chicken **GF H**

Beef madras curry **GF DF H NF**

Vegetarian Option – 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**

Pappadums **VG GF H NF**

Salad

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

DESSERTS

Individual pavlovas **V GF H NF** \$6.90

Chocolate Bavarian cheesecake **V H NF** \$6.90

Caramel + peanut slice **VG GF H** \$7.05

All pricing inclusive of GST

Minimum 30 guests

Pricing includes crockery or disposables

Delivery fees + weekend surcharges apply

✉ info@saintscatering.com.au

☎ (07) 3878 0616

🌐 saintscatering.com.au

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



FORMAL DINING

2 COURSE \$82.45pp or 3 COURSE \$93.45pp

ENTRÉES

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

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

Memphis Smokey grilled chicken salad with green goddess dressing **GF DF H NF**

Moroccan vegetables with crunchy chickpeas + balsamic glaze **VG GF H NF**

MAINS

Chicken Supreme filled with creamy Australian camembert and semi-dried tomato with creamy potato mash, sauteed green beans + creamy garlic sauce **GF H NF**

Slow-cooked tender beef cheeks marinated in red wine and herbs with baked potato rosti, baby broccoli + red wine jus **GF, DF, H, NF**

Pan fried barramundi topped with a roasted Kipfler potatoes, mango chilli salsa + beetroot puree **GF, DF, H, NF**

Herb crusted Lamb Rump with baked potato rosti, baby broccoli + red wine jus **GF, DF, H, NF**

Caprese stuffed garlic butter mushrooms with roasted Kipfler potatoes, sauteed green beans and + creamy garlic sauce **V GF NF**

DESSERTS

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

Crushed nuts layered with creamy caramel + peanut chocolate topping

Cookies Cream Cheesecake **V GF**

Creamy New York baked cheesecake with triple choc pieces + salty caramel on a crunchy cookie base

Lemon meringue tart **V H**

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

✉ info@saintscatering.com.au

☎ (07) 3878 0616

🌐 saintscatering.com.au

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

