

buffet style function

A classic Cuisine On Cue buffet is the best way to cater to all your guests needs. Buffet style events can be provided for small private functions or a larger celebration.

Dishes can be hot, cold, or a combination. Your food is kept hot in silver chafing dishes, with crockery and cutlery also included in the buffet package.

We have put together a number of simple yet well designed options that are sure to please your guests. However, Cuisine On Cue remains flexible on all our menus; if you wish to tailor your own menu to suit your individual needs please contact us (*example of Balinese theme buffet below*).



07 3210 2281
catering@cuisineoncue.com

cuisine.on.cue
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buffet menu

Requires a minimum of 20 guests

Standard

\$34.00 per person

Red thai beef curry .w. cashews (GF)(DF)
 Braised chicken .w. chorizo & sofrito (GF)(DF)
 Lamb vindaloo .w. roasted sweet potato (GF)(DF)
 Steamed jasmine rice (GF)(DF)(V)
 Spinach & ricotta ravioli .w. baby spinach & roasted tomato (V)
 Garden salad .w. lemon & mustard seed vinaigrette (GF)(DF)(V)
 Potato & chive salad .w. crispy bacon & grated egg (GF)

Premium

\$47.00 per person

Adobo braised beef .w. pinto beans & jalapeno (GF)(DF)
 Thai green chicken curry .w. baby corn spears (GF)(DF)
 Marinated tofu .w. hokkien noodles, shitake mushrooms & hoi sin sauce (V)(DF)
 Poached barramundi fillets .w. kaffir lime coconut cream (GF)(DF)
 Steamed jasmine rice (V)(GF)(DF)
 Garden salad .w. lemon & mustard seed vinaigrette (GF)(DF)(V)
 Roasted beetroot, fetta & baby spinach (GF)(V)

Deluxe

\$63.00 per person

Rosemary & dijon crusted beef striploin .w. roast garlic jus (GF)(DF)
 Braised pork belly .w. lime & blackbean (GF)(DF)
 Eggplant & pumpkin terrine .w. roasted field mushrooms (V)(GF)
 Crispy skinned farmed barramundi .w. tamarind & ginger (GF)(DF)
 Braised chicken .w. chorizo & sofrito (GF)(DF)
 Steamed jasmine rice (V)(GF)(DF)
 Garden salad .w. lemon & mustard seed vinaigrette (GF)(V)(DF)
 Roasted beetroot, fetta & baby spinach (GF)(V)
 Japanese noodle salad .w. pickled vegetables, nori & wasabi dressing (GF)(V)(DF)
 Balsamic & chilli roasted field mushrooms .w. sweet potato & rocket (GF)(V)(DF)

All packages are accompanied .w. an assortment of Condiments & Fresh Bread Rolls

Add On's

Fresh rock oysters .w. pickled ginger & lime (subject to availability) **\$26.00 per dozen**

Prawn Platter .w. Dipping Sauces **\$16.00 per person**

All prices are exclusive of GST and are current to 31st January 2012
 Menu selections are subject to change, availability and are seasonal
 Minimum of 20 Guests

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dessert menu

Requires a minimum of 20 guests

Standard

Freshly sliced fruit platter
A selection of freshly baked pastries

\$5.50 per person

Premium

Freshly sliced fruit platter
Cheese platter of; brie, cheddar & blue cheese .w.
crackers & dried fruit
Double chocolate brownies (GF)
Baked vanilla cheesecake .w. orange & apricot glaze

\$9.00 per person

Deluxe

Freshly sliced fruit platter
Cheese platter of; brie, cheddar & blue cheese .w.
crackers & dried fruit
A selection of handcrafted mini tarts

\$13.50 per person

Add On's

Tea & Coffee Station

\$3.50 per person

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