

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
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formal buffet menu

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

Buffet met stijl \$32.50 per person

Rendang of Beef .w. Steamed Rice
 Shepherds Pie—Braised Lamb .w. Peas & Gratinated Creamy Potato (GF)
 Malaysian Chicken Curry .w. Coconut Rice (GF)(DF)
 Spinach & Ricotta Cannelloni w. Roasted Tomato & Basil Sauce (V)
 Green Salad .w. Avocado Oil & Red Wine Vinegar
 Pasta, Roma Tomatoes & Shaved Parmesan .w. Basil Oil

Buffet con estilo \$45.00 per person

Honey & Sesame Beef .w. Rice Sticks & Watercress (GF)(DF)
 Butter Chicken .w. Cardamom Rice & Toasted Almonds
 Lasagne layered .w. Grilled Vegetables, Spinach & Mushrooms (V)
 Steamed Fish .w. Spring Onions & Ginger & served with Asian Greens (GF)
 Green Salad .w. Avocado Oil & Red Wine Vinegar
 Moroccan Cous Cous, Currants, Pumpkin & Almonds

Buffet avec le modele \$60.00 per person

Loin of Beef .w. an Apricot & Rosemary Crust
 Lamb, Tomato & Mint Curry .w. Saffron Rice & Coriander Yoghurt (GF)
 Chicken Cacciatore .w. Soft Polenta
 Vegetable Tikka Masala .w. Coconut Rice (V)(GF)(DF)
 Snapper Tagine .w. Cous Cous & Harissa
 Green Salad .w. Avocado Oil & Red Wine Vinegar
 Grilled Mediterranean Vegetables .w. Spinach, Fetta & Balsamic Dressing
 Thai Style Rice Noodle Salad .w. Toasted Coconut & Lime & Palm Sugar Dressing
 Nicoise Salad of Crisp Beans, Kipfler Potatoes, Kalamata Olives, Cherry
 Tomatoes, Egg & Anchovy Mayonnaise

Add On's

Oyster Platter - Freshly Shucked Oysters topped .w. Lime & Mango
 Salsa, Seafood Sauce & Fresh Lemons \$20.00 per dozen

Prawn Platter - Freshly Peeled Prawns .w. Dipping Sauces \$35.00 per kg

All prices are exclusive of GST and are current to 30th June 2011
 Menu selections are subject to change, availability and are seasonal

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dessert menu

Dessert met stijl

\$4.50 per person

Freshly Sliced Fruit Platter

A Selection of home baked shortbread, chocolate dipped biscuits & jam drops

Dessert con estilo

\$8.50 per person

Freshly Sliced Fruit Platter

Cheese Platter of; Brie, Cheddar, Garlic & Herb Soft Cheese .w.

Water Crackers & Dried Fruit

Chocolate & Nut Brownies, Raspberry & White Chocolate Blondies

Dessert avec le modele

\$12.50 per person

Freshly Sliced Fruit Platter

Gourmet Cheese Platter of; Shadows of Blue, Tasmanian Brie,

Willow Grove Mature Cheddar served .w. Muscatels & Lavosh

A selection of Handcrafted Mini Tarts

Add On's

Tea & Coffee Station

\$3.50 per person

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