



# Coastal Event Catering

The catering specialists on the Central Coast & Newcastle

## Buffet Menu / Carvery

**Min 40 Guests**  
**From \$40.00 per person**  
**Prices include GST**

### Mains

**Please choose two mains**

Slow roasted pork with crackling  
Roasted beef sirloin  
Chicken cacciatore  
Indian tandoori chicken with jasmine rice  
Seafood paella  
Red wine braised beef & mushrooms  
Thai green curry with jasmine rice  
Beef stroganoff  
Shang Hai stir fried pork  
Goujons of Barramundi with a dill & white wine cream

### Vegetables & Salads

**Please choose three items**

Golden Roast potatoes  
Baked pumpkin  
Seasonal mixed vegetables with a balsamic glaze  
Traditional creamy coleslaw  
Pumpkin spinach parmesan & pinenut salad  
Asian rice salad  
Greek Salad with kalamata olives, fetta & sundried tomatoes  
Bocconcini tomato & basil salad  
Bavarian potato salad  
Mediterranean pasta salad  
Pumpkin, coriander & cous cous  
Tossed garden salad with creamy balsamic dressing  
Classic Caesar salad with crispy crutons, bacon,  
shaved parmesan & boiled egg

## **Desserts**

### **Please choose two desserts**

Fresh strawberry meringue  
Chocolate indulgence with creamy chocolate sauce  
Sticky date pudding drizzled in butterscotch sauce  
Lemon merangue tartlet  
Double chocolate mud cake with chocolate ganache  
Apple & rhubarb crumble  
Creme' caramel  
Baked blueberry cheesecake topped with fresh blueberries  
Chocolate fudge & almond tart  
Apple & cinnamon strudel

### **Our Buffet / Carvery menu package includes**

Crusty continental bread selection with butter  
Condiments  
Chef (up to 3 hours)  
Waitstaff (up to 3 hours)  
Set up & Equipment  
Linen & Serviettes  
Cutlery & Crockery