

Formal Banquet Buffet

“Our signature roast, curated mains & seasonal sides.”



From \$50.50 Per Guest

ROAST

Roast beef | sliced, seeded mustard + gravy (gf)

Roast pork | sliced, apple sauce + gravy (gf)

MAIN DISHES

Butter Chicken | toasted almonds, rice (gf, df)

Creamy pumpkin cavatelli pasta | sun dried tomato (gf, v)

SIDES & SALADS

Roast potatoes | gremoulata & herbs (gf, vg)

Roast veggies | seasonal (gf, vg)

Cauliflower gratin | bechamel, cheese (gf, v)

Pumpkin, rocket, beet & feta | balsamic vinaigrette (gf)

Cos & parmesan | evoo, honey mustard dressing (gf)

ACCOMPANIMENTS

Dinner rolls | assorted, salted butter

Please select up to five items from our seasonal vegetable and salad collections & two of our main dishes.

Minimum 30 guests | Professional staff quoted per event |

Full equipment and logistical provision included

Compostable serviettes provided

noshcatering

Additional Formal Dishes



FORMAL DISHES

Creamy pumpkin cavatelli pasta | sun dried tomato, (gf, v)

Thai Green Chicken Curry | coconut cream, jasmine rice (gf, df)

Butter Chicken | toasted almonds, rice (gf, df)

Teriyaki Chicken | scallions, sesame, steamed rice (gf, df)

Satay Chicken | creamy peanut sauce, steamed rice

Thai Red Chicken Curry | coconut milk, steamed rice

Chicken Tikka Masala | creamy tomato sauce, steamed rice (gf)

Thai Massaman Beef Curry | coconut, peanuts, steamed rice (gf)

Madras Beef Curry | slow-cooked beef, raita, rice (gf)

Lamb Rogan Josh | aromatic herbs, toasted almonds, rice (gf)

Beef Lasagne | beef bolognese, bocconcini cheese

Chicken Lasagne | traditional bolognese, melted cheese

Vegetarian Lasagne | roasted red capsicum, zucchini, eggplant (v)

Pumpkin & Ricotta Ravioli | napolitana sauce (v)

Ravioli Bolognese | meat-filled, tomato bolognese

Macaroni Cheese | bechamel, cheese crust (v)

Chickpea Marsala | warming spices, steamed rice (gf, v)

Butternut Curry | coconut thai curry, steamed rice (v)

Alternate Main Meal Selections



PROTEINS

Roast scotch fillet | sea salt, cracked pepper (gf, df)

Asian beef short ribs | Chinese master stock, herbs (gf)

Baked barramundi | curry leaf butter (gf)

Romesco chicken breast | pickled onion, almonds (gf)

Pork belly | apple sauce & gravy (gf)

Boneless rolled chicken | honey, saffron, rosemary & lemon (gf, df)

Baked leg ham | traditional honey glaze (gf)

Roast turkey breast | cranberry sauce (gf, df)

Roast lamb | garlic, rosemary (gf, df)

Char sui pork | ginger, scallions (gf, df)

FORMAL SIDES

Baked potatoes + sour cream | olive oil, sea salt, chives (gf, v)

Macaroni cheese | bechamel, cheese crust (v)

Roast pumpkin | paprika seasoning (gf, v)

Honey carrots | steamed, honey & sesame (gf)

Buttered peas | gremolata (gf, v)

Roast potatoes | gremolata & herbs (gf, v)

Sweet corn kernels | sweet, juicy kernels (gf, v)

Country potato bake | Sautéed onion, mustard cream (gf)

Cauliflower gratin | bechamel, cheese (gf, v)

Roast veggies | seasonal (gf, vg)

Alternate Main Meal Selections



SALADS

Cos leaf & parmesan | evoo, honey mustard dressing (gf, v)

Tomato & Stracciatella | Basil, evoo (gf, v)

Green garden | seasonal leaves French vinaigrette (gf, v)

Caesar | bacon, parmesan, classic dressing (gfo)

Spinach & avocado | roast peppers, Danish fetta (gf)

Rocket, pear & parmesan | toasted almond, blue cheese dressing (gf)

Pumpkin, rocket, beet & feta | Danish fetta, balsamic vinaigrette (gf)

Spiced Cauliflower & broccoli | currants, warm spices, yoghurt dressing (gf)

Coleslaw | creamy, traditional (gf)

Potato & egg | chives, aioli, mustard (gf)

Chickpea & cous-cous | toasted almonds, soft herbs (v)

Mediterranean pasta | roast peppers, olives- bright basil dressing (v)

Legume & citrus | mixed beans - light vinaigrette (gf, v)

Beetroot & horseradish | basil, aioli (gf, v)

Potato & bacon | dill, horseradish, mustard (gf)

Greek Salad | feta- bright basil vinaigrette (gf)



Additional information

THE SERVICE

Our Formal Roast Buffet is a complete logistical solution, including all specialized cooking and professional serving equipment tailored to your selection.

PERSONALIZED MENU SELECTION

We invite you to curate a personalized menu by mixing favorites from across our seasonal lists, and we'll provide a precise quote tailored to your unique event requirements. Our team will calculate a tailored quote that fits your specific choices and guest count.

STAFFING REQUIREMENTS

Please note that these menus require the services of wait staff, which will incur additional costs. Our team will ensure everything runs smoothly for your event. To maintain the highest quality, these items need professional on-site preparation and service. While this adds to the base cost, it ensures that your food is served fresh and your guests are well accommodated throughout your event.

DIETARY OPTIONS

*Gluten-free & dietary options available (additional costs may apply).

We aim to cater to all your guests' needs. We offer a variety of gluten-free alternatives upon request; however, please note that sourcing specific ingredients may incur a small additional fee.

TRANSPARENT PRICING

All prices listed are inclusive of GST.

There are no hidden tax surprises at the end of your bill. The prices you see on our menus already include the 10% Goods and Services Tax, making it easier for you to manage your event budget.