

# Buffet/shared platters menu

Create a delicious selection from the options below. All packages include freshly baked bread rolls and butter.

## Minimum number of guests: 10

**2 main course – \$17.50 per person | 3 main course – \$22 per person | 2 accompaniments – \$11 per person |  
3 accompaniments – \$16.50 per person | 2 main course, 2 accompaniments – \$26 per person |  
3 main course, 3 accompaniments – \$33.50 per person | Add 2–3 items from finger food menu + \$9.90 per person |  
Add dessert + \$5.50 per person | Children under 5 no charge | Children aged 5–12 \$20 each**

## Main course

- Moroccan marinated chicken breast with homemade eggplant and coriander chutney
- Crispy skin pork belly with roasted apple or pear wedges
- Oregano flavoured butterflied lamb with hot feta dressing
- Lamb meatballs with home-smoked tomato sauce and cous cous
- Lamb shanks with Kalamata olives
- Harissa marinated beef fillet skewers with preserved lemon
- Glazed chicken pieces with spicy red capsicum relish
- Twice baked cheese soufflé with balsamic reduction (v)
- Tandoori marinated chicken breast, sliced, with minted yoghurt sauce (gf)
- Coconut poached chicken breast with mango (seasonal) and Asian greens (gf, df)
- Lemon and sage marinated turkey breast with cranberry relish (gf, df)
- Prawn, smoked chicken and white bean hotpot (gf, df)
- Glazed leg of ham with condiments (minimum of 30 people)
- Vegetarian frittata wedges (v, gf)
- Chicken and pistachio terrine (gf)
- Lemon and garlic sliced chicken with hommus and red cabbage salad (gf, df)
- Atlantic salmon, served at room temperature with salsa verde (df, gf)
- Lamb backstrap with minted yoghurt and balsamic reduction (gf)
- Ricotta and spinach cannelloni with tomato sauce (v)
- Beef lasagna
- Chicken and mushroom lasagna
- Sticky soy chicken pieces and steamed rice (df)
- Pasta bake with tomato, kalamata olives, chorizo sauce and parmesan cheese
- Sweet potato and chickpea korma with rice (v, gf)
- Mild beef Massaman curry and steamed rice (gf, df)

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Add \$150 per additional staff member (3 hour minimum) to serve food and beverages | Note, a staff member must be included for the shared platter service | Sunday/public holiday 15% surcharge | Crockery, cutlery and glassware can be hired for an additional fee

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- *Jungle pork curry and steamed rice (gf, df)*
- *Harissa marinated chicken with preserved lemon and roasted red pepper, with rice (df)*
- *Beef, beetroot and beer hotpot, with rice (df)*
- *Chinese BBQ pork with hokkien noodle and Asian greens (df)*

## Accompaniments

- *Oven roasted kipfler potatoes with red onion, capers, olives and preserved lemon (gf, df, v)*
- *Roasted root vegetables with orange and poppy seed dressing (gf, v)*
- *Cous cous with preserved lemon and cinnamon (gf, df, v)*
- *Traditional style tabbouleh with quinoa and chickpeas (gf, df, v)*
- *Rocket, pear and parmesan cheese salad with toasted almonds and snowpeas (gf, v)*
- *Beetroot and lentil salad with feta cheese (gf, v)*
- *Watermelon, mint, feta and olive salad (gf, v)*
- *Chat potato, kalamata olives and mint with extra virgin olive oil dressing (gf, df, v)*
- *Chickpea and roasted vegetable salad (gf, v)*
- *Risoni pasta with caramelised carrot and coriander (df, v)*
- *Potato, thyme and sweet potato gratin (v)*
- *Traditional ratatouille (gf, df, v)*
- *Pasta dressed in balsamic vinegar and feta cheese (v)*
- *Slow cooked cannellini beans and herbs (gf, df, v)*
- *Cauliflower au gratin (v)*
- *Blanched beans, snowpeas and sugarsnap peas with lemon dressing (gf, df, v)*
- *Smoked tomato salad with bocconcini and basil (gf, v)*
- *Roasted root vegetable salad with honey pesto dressing (gf, v)*
- *Fresh garden salad with seasonal vegetables and homemade dressing (gf, df, v)*
- *Salad nicoise (composed salad of green beans, chat potatoes, olives, cherry tomatoes, boiled egg) (gf, df, v)*
- *Creamy potato salad with dill and preserved lemon (gf, v)*
- *Pasta salad with roasted cherry tomatoes and pesto dressing (v)*
- *Roasted pumpkin and pinenut cous cous salad with dates and coriander (df, v)*
- *Greek salad (tomatoes, cucumber, feta cheese, kalamata olives, red onion, red capsicum and oregano) finished with lemon juice and local extra virgin olive oil (gf, v)*
- *Asian-style coleslaw with a tamarind and sesame seed dressing (gf, df, v)*
- *Caesar salad with scrummy homemade dressing*
- *Beetroot and lentil salad with feta cheese (gf, v)*
- *Watermelon, mint, feta and olive (gf, v)*
- *Baby spinach and roasted pumpkin salad with ham croutons and marmalade dressing (df, gf)*

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## Dessert

- *Platter of delicious sweet petit four selection (varies daily) (v)*
- *Platter of seasonal fruits with yoghurt (gf, v)*
- *Selection of Australian cheeses with dried fruit, nuts and crackers (v)*
- *Cheesecake with passionfruit coulis (v)*
- *Rich mudcake with berry coulis (v)*
- *Carrot cake slices with cream cheese icing (v)*
- *Orange and almond cake with fruit compote (gf, df, v)*

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