



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 – \$25 per person | 3 main course – \$32 per person | 2 accompaniments – \$20 per person |

3 accompaniments – \$25 per person | 2 main course, 2 accompaniments – \$36 per person |

**3 main course, 3 accompaniments – \$44 per person | Add 2–3 items from finger food menu + \$13.5 per person |
Add dessert + \$11 per person | Children under 5 no charge | Children aged 5–12 \$25 each**

Main course – shared platters to the tables

- 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
- 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 - GF, DF
- Lamb backstrap with minted yoghurt and balsamic reduction - GF
- Beef lasagne
- Chicken and mushroom lasagne
- Sticky soy chicken pieces and steamed rice - DF
- Sweet potato and chickpea korma with rice - V, GF
- Mild beef Massaman curry and steamed rice - GF, DF
- Jungle pork curry and steamed rice - GF, DF
- Pumpkin & pesto lasagne - V
- Thai corn fritters, cucumber relish - GF, V
- Prawn Pad Thai - DF

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Pick up can also be arranged | Crockery, cutlery and glassware can be hired for an additional fee Delivery available from 7.30am weekdays or contact to discuss.

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- Chicken, Chinese vegetable & hokkien noodle stir fry - GF, DF
- Vegetable & smoky tomato tagine, cous cous - DF, V
- Beef stroganoff & steamed rice
- Oven roasted white fish (whatever is in season), cherry tomato & fennel - GF, DF
- Chicken satay skewers, peanut sauce - GF, DF
- Smoked duck & Brown fried rice - GF, DF
- Falafel balls, warm chickpea salad & red pepper relish - DF, V
- Chicken sang choy bau, rice noodles, iceberg lettuce - DF
- Braised lamb shoulder
- Beef silverside, white sauce
- Beetroot tarte tartin - V

Accompaniments – shared platters to the tables

- Oven roasted kipfler potatoes with red onion, capers, olives and preserved lemon - GF, DF, V
- Traditional style tabbouleh with quinoa and chickpeas - GF, DF, 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
- 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 - GF, DF
- Pumpkin & pesto lasagne - V
- Pasta salad with smoked tomato & bocconcini - V
- Rocket, roasted pear wedges & parmesan salad - GF, V
- Roasted pumpkin, quinoa & spinach salad with dates & coriander - GF, DF, V
- Brown rice salad with orange & mint - GF, DF, V

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Dessert

- 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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