

Hot Buffet Menu

Main Course

Chicken tikka masala, lamb rogan josh, beef madras or chick pea & sweet potato masala, saffron rice, poppadoms, mint raita

Goan fish curry, coconut rice, coriander yoghurt

Beef mussaman curry or Thai yellow vegetable curry, jasmine rice, Thai herb salad

Chermoula crusted chicken breast, pomegranate jus

Chicken, leek and mushroom pie

Pan fried salmon fillet, fish crackling, sauce vierge

Pan fried barramundi fillet, fish crackling, soy lime butter sauce

Puff pastry topped creamy prawn & fish pie

Dukkah crusted lamb rump, red wine jus

Slow roasted lamb shoulder, herb crust, vincotto jus

Penne pasta, braised shredded lamb shanks, Sicilian olives, cherry tomatoes, shaved parmesan, gremolata

Lasagne bolognaise

Eye fillet of beef, mushroom & red wine jus

Slow braised beef cheek ragout

Roast loin of pork, leg of lamb or sirloin of beef with roast gravy

Slow roasted shoulder of pork, crackling, apple cider jus

Chargrilled haloumi, braised lentils, tomatoes, seasonal greens

Accompaniments

Tri coloured quinoa, roasted heirloom carrots, sugar snap peas, marinated fetta
Shaved fennel, apple, baby capers, chives, dill, chardonnay vinegar
Freekeh, roasted beetroot, marinated fetta, parsley, warm pomegranate dressing
Roasted root vegetables, honey & rosemary
Steamed seasonal vegetables, lemon infused olive oil
Crushed potatoes, olive oil & lemon
Crispy duck fat roasted potatoes
Potato and gruyere gratin
Oven roasted potato wedges, lemon & thyme salt
Cauliflower & broccoli gratin
Sesame & soy glazed Asian greens

Salads

Roasted heirloom carrots, asparagus, tri-coloured quinoa, parsley, vincotto dressing
Garden - Mixed leaf, cucumber, tomato, Spanish onion, shaved parmesan, balsamic vinaigrette
Caramelised beetroot, marinated fetta, rocket, toasted pine nuts, beetroot vinaigrette
Wild rocket, pear, shaved parmesan, toasted walnut, sherry vinaigrette
Heirloom tomatoes, bocconcini, basil, aged balsamic, extra virgin olive oil
Caesar - Cos lettuce, croutons, crispy prosciutto, shaved parmesan, anchovy dressing
Thai rice noodles, crispy vegetables, hot and sour dressing
Roasted pumpkin, green beans, baby spinach, shaved parmesan, lemon vinaigrette
Greek- tomato, fetta, olives, Spanish onion and cucumber with red wine vinaigrette
Potato, watercress, fresh herbs, wholegrain mustard vinaigrette
Coleslaw - trio of cabbages, carrots, honey mayonnaise



Dessert Canapés

Salted caramel & chocolate ganache tartlets, white chocolate pearls

Vanilla, yoghurt pannacotta, berry jelly, ginger crumb

Coconut pannacotta, lime jelly, pineapple salsa

Chocolate, jaffa mousse, vanilla cream, chocolate shavings

Lemon curd meringue tartlets

Chocolate profiteroles, hazelnut crumb

Hot Buffet Price	\$75 per person
Add toasted Japer Peel Turkish bread, trio of dips and marinated olives to start	\$11 per person
Add a selection of sweet canapés as dessert	\$5 each

The hot buffet menu includes your choice of **3** main course items, **2** accompaniments, **2** salads and artisan baked bread, butter and GST.

Citrus Catering provides a full food and table service package.

Hire of crockery, cutlery, glassware and linen can be arranged for your event by Citrus Catering, so please contact us to discuss your hireage requirements.