



Hot Buffet Menu

Main Course

Chicken tikka masala, lamb korma, beef madras or chick pea & spinach masala, saffron rice, poppadoms, mint raita

Goan fish curry, coconut rice, coriander yoghurt

Beef mussaman curry or Thai yellow vegetable curry, jasmine rice

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

Herb crusted lamb rump, red wine jus

Slow roasted lamb shoulder, 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, pan juices

Accompaniments

Tri coloured quinoa, roasted heirloom carrots, sugar snap peas, marinated fetta

Shaved fennel, apple, baby capers, chives, dill, chardonnay vinegar

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

Hot Buffet Price\$72 per person inc GST
Add toasted Japer Peel Turkish bread, trio of dips and marinated olives to start....\$10 per person inc GST
Add a selection of sweet canapés as dessert.....\$3 each inc GST

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

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.