

# Buffet & Banquet

Perfect for seated occasions, creating a slightly less formal dining experience.

Our signature buffet incorporates a complete menu selection of hot dishes accompanied with an abundance of both hot and cold side dishes to compliment.

Banquets offer the same variety served at the dining table for your guests to indulge

## Starters

(Preset at the tables)

House made dips, lavash & grissini

Bruschetta

Antipasto

Selection of premium cured meats, marinated vegetables, olives and selection of Italian cheese

Fresh market seafood

Freshly shucked oysters

King prawns, Marie Rose dressing

Smoked salmon, lilliput capers, crème fraiche

House cured gravlax, dill mustard dressing, pickled cucumber

Signature Greek style marinated Octopus vinaigrette, olive oil & oregano

Charcuterie boards

Select meats, terrines, classic selection of sough dough breads

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## Mains

Humpty Doo barramundi fillets, romesco sauce

Ocean trout, capers & lime beurre blanc

Moroccan spiced Tasmanian salmon fillet, pearl cous cous, chermoula

Grilled Tasmanian rock lobster, chimichurri dressing

Roasted corn fed chicken breast, soft polenta, seared asparagus, pan juices

Pan roasted chicken breast, mushroom sauce, wilted spinach

Slow cooked Greek style lamb, roasted beetroot

Pan roasted lamb fillet, Salsa Verdi

Ras el Hanout crusted lamb back strap, fragrant bulgur, tahini dressing

Muscovy duck breast, pomegranate glaze, savoy cabbage,

Crispy skinned Chinese pork belly, Chinese broccoli, hoisin sauce

Grass fed eye fillet of beef, heirloom carrots, merlot jus

Cape grim beef striploin, horseradish cream, watercress

Melt in your mouth slow cooked beef ribs, BBQ glaze

## Vegetarian

Baked tomato, black quinoa & Mediterranean vegetable filling, tomato sugo

Eggplant & potato moussaka

Polenta, sauteed mushrooms, roasted pumpkin puree

Tofu & Chinese vegetable stir fry, steamed rice

Saganaki style Haloumi, eggplant & zucchini

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## Warm sides

Paris mash

Potato gratin

Mediterranean roasted vegetables with basil dressing

Steamed greens with EV olive oil & balsamic

Steamed broccolini, citrus dressing

Rosemary roasted baby chat potato

Roasted medley of root vegetables, herb dressing

Rustic crisp roast potato

Roasted sweet potato, cumin & olive oil

Honey Dutch carrots

## Salads

Baby mesclun, champagne vinaigrette dressing (v,df)

Seared asparagus, with shaved parmesan and balsamic dressing (v)

Caprese salad (v)

Middle Eastern Fattoush Salad (v)

Asian slaw salad, sweet & sour dressing (v,gf)

Rustic potato salad, dill & gherkins (veg,gf)

Panzanella Salad (veg)

Roast cauliflower, green bean & spinach salad, tahini dressing

Peloponnesian Greek Horiatiki salad

Roasted beetroot, feta, walnuts & spinach, balsamic glaze

All dietaries are welcome and accommodated for accordingly

Themed buffet menu options also available on request

For a bespoke package enquire now

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