



# Stone Catering

Private Party & Corporate Function Specialists

## Buffet Menu

2 Mains, 2 Hot sides, 2 Cold sides, 2 Desserts \$50pp  
2 Mains, 2 Hot sides, 2 Cold side, 1 Dessert \$45pp  
2 Mains, 1 Hot side, 1 Cold side, 1 Dessert \$40pp  
(prices based on minimum 25pax)

Chef - hot drop off/ set up on formal service stands / finishing touches to make sure everything is perfect then collection the next day. \$150

(\$240 if you would like chef to stay for the service and take equipment away)  
(groups over 60 many need a second staff member)

### **Mains Options:**

Golden glazed ham sliced off the bone with pickles  
Traditional roast pork with lots of crackling, apple sauce and gravy  
Turkey breast with a cranberry, fig & walnut stuffing  
Corned beef with pickled cabbage and mustards  
Ginger and soy infused chicken pieces  
Chicken scaloppine, white wine, creamy mushroom & leek  
Greek style lamb w lemon & fresh oregano  
Portuguese chicken with spicy sauce and aioli  
Osso Bucco with kumera mash  
salmon fillets with Hollandaise and dill (cold/ room temp)  
Moroccan Lamb Tagine With dates, olives & preserved lemon  
Classic beef stroganoff with mushrooms & rice  
Homestyle shepherd's pie  
Chicken and cashew nut stir-fry with rice  
Greek Moussaka  
Aromatic infused butter chicken curry with rice  
Tender cooked beef in red wine juices  
Cajun Chicken served on herbed cous cous with preserved lemon yoghurt

### **Hot Side Options:**

Creamy mashed sweet potato  
Cauliflower and broccoli bake  
Steamed Mixed Veg with garlic butter  
Cheesy pumpkin frittata  
Crumbed eggplant parmigiana  
Asian Greens with sauce  
Jacket baked potatoes with sour cream, cheese and chives  
Roasted Vegetables with glaze  
Potato and rosemary cheesy creamy bake  
Ravioli with burnt butter and thyme sauce (veg option available)  
Ricotta, spinach and pumpkin lasagne  
Penne Pasta with hearty bolognese

### **Cold Side Options:**

Vietnamese noodle salad accompanied with fried shallots

Gourmet Garden salad with a balsamic dressing  
Corn and coriander coleslaw  
Crunchy Greek salad  
Chat potato salad with capers, dill aioli  
Caesar salad with bacon, parmesan egg & crispy croutons  
Crunchy Fried noodle salad with shredded Chinese cabbage, shallots, pine nuts and special dressing  
Sweet potato, rocket, beetroot, pine nut & feta salad with balsamic glaze  
Pesto pasta, with olives, eggplant, roasted capsicum, feta and sun-dried tomatoes  
Potato salad with bacon, egg & chives  
Wild Rocket, shaved parmesan, semi sun-dried tomato and pine nut (or walnut) salad  
Creamy coleslaw  
Caramelised pumpkin cous cous salad  
Vibrant Mixed Bean Salad  
Tomato, basil and bocconcini layered salad  
Brown rice and chickpea salad  
Tuna Nicoise Salad with green beans, egg, chat potatoes

**Desserts:**

Christmas pudding with Brandy custard  
Goey moorish triple chocolate brownies with fresh strawberries  
Salted Caramel Tart  
Portuguese tart  
Orange and white chocolate pannacotta  
Lemon & Lime tart  
Pear & Almond cake  
Custard Cannoli's with chocolate tips  
Apple crumble cake  
Chocolate mousse  
Carrot cake and lemon cream cheese rounds  
Passionfruit baby cakes  
Mini Pavlovas  
This seasons freshest fruit platter  
Cheese board with lavosh, olives, fruits and nuts