



[Back to Main Page](#)

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Buffet Menu #1

Hot Mains

Baked butt of beef, served with horseradish cream or green peppercorn veloute, caramelised carrots & Spanish onions, green beans or broccolini, roasted chat potatoes or mash.

Served with bread rolls

NB. Accompaniments suited to chicken as well.

#Chicken Breast filled with cherry tomatoes, leek & sage W garlic mash or chat potatoes, pan juice reduction.

#Lamb shanks or osso buco with risotto or mash & ratatouille

**Meals presented buffet style in chaffing dishes with walk-by service, plated up by myself as your chef.*

Meat dishes can be served with minimum of greens & substituted with salad selection

Salads

- 1. Mixed leaf and mesculin salad, slow-roasted tomatoes and Lebanese cucumbers with shaved parmesan, balsamic and extra virgin olive oil.*
- 2. Sweet potato, pumpkin and cous-cous salad with green beans, asparagus and baby spinach.*
- 3. Smoked salmon, walnuts, fried baby capers & lemon zest with rocket & lemon oil*
- 4. Chickpea, goat's cheese and rocket with a red wine vinegarett.*
- 5. Caesar salad; parmesan cheese, bacon, egg, cos lettuce and anchovies with herbed croutons and an aioli dressing.*
- 6. Poached tiger prawns, black sesame seeds, crispy rice crackers, aioli & shredded cos lettuce.*
- 7. Penne pasta, pesto, sun dried tomatoes, Spanish onion, pine nuts & shaved parmesan with baby spinach leaves*