

GOURMET PALETTE

WEDDING BUFFET MENU

SIT DOWN LUNCH / DINNER

Traditional Buffet

Carvery

Choice of 2 Roast Meats

Peppered Crusted Scotch Fillet
Garlic & Rosemary Infused Leg of Lamb on the Bone
Chinese Marinated Loin of Pork
Spicy Seasoned Turkey Breast on the Bone
Herb and Garlic infused Roast Veal
Baked Ham with Orange Glaze

Served with:

Roast Seasonal Vegetable
Oven Baked Potatoes with Rosemary

Hot Dishes

Beef Panaeng Curry
Pork Provençal with Shallots and Mushrooms
Sweet potato and Spinach ravioli in a cream and wine sauce
Steamed Coriander & Garlic infused rice

Salads

Assorted mixed Leaf and Garlic Crouton
Tomato, Cucumber & Onion with an Italian Dressing
Potato Salad
Red Cabbage Coleslaw

Freshly baked bread rolls and a selection of condiments

Dessert

Wedding Cake cut & served individually, with Summer fruit Coulis Ice cream or Cream.

Prices are GST exclusive

GOURMET PALETTE

WEDDING BUFFET MENU

SIT DOWN LUNCH / DINNER

Continental Buffet

Freshly Carved

Selection of cold sliced meat
Select 3 meats

Rare roast beef served with horse radish sauce
Turkey breast with an orange and cranberry stuffing
Asian marinated leg of lamb with a Vietnamese mint sauce
Honey roasted loin of bacon
Mixed continental meats
Herb crusted roast veal

Tuna Nicoise Seared Tuna, Green Beans, Cherry Tomatoes, Olives, Cucumber, Koffler Potatoes, Fresh Parsley and a boiled egg , French dressing

Bocconcini Salad Marinated Bocconcini Tossed in a Tabouli and Three Bean Salad

Hot Dishes

Stir Fried Beef with Basil and Chilli
Vegetable Moussaka
Chicken Tikka Marsala
Steamed Jasmine Rice infused with Pandanus Leaf

Salads

Assorted mixed Leaf and Garlic Croutons
Cucumber, Tomato & Onion with Italian Dressing
Roasted Beetroot and Capsicum
Sweet Potato and Potato

Freshly baked Breads.
Selection of condiments

Dessert

Wedding Cake cut & served individually, with Summer Fruit Coulis Ice Cream or Cream.

Prices are GST exclusive

GOURMET PALETTE

WEDDING BUFFET MENU

SIT DOWN LUNCH / DINNER

Mediterranean Buffet

Plated Entrée Anti pasta plate

Chefs selection of Continental Meats, Marinated Vegetables, Seafood, Crisp Breads

Carvery

Choice of 2 Roast Meats

Peppered Crusted Scotch Fillet
Garlic & Rosemary Infused Leg of Lamb on the Bone
Chinese Marinated Loin of Pork
Spicy Seasoned Turkey Breast on the Bone
Herb & Garlic infused Roast Veal
Baked Ham with Orange Glaze

Roasted Potatoes with Rosemary
Roast vegetables

Hot dishes

Seafood Spanish Paella
Beef Staffado
Vegetable Lasagna

Salads

Rocket and Parmesan salad with a Balsamic dressing
Greek Salad.
Roasted Beetroot and Capsicum
Waldorf Salad

Freshly baked breads
Selection of Condiments

Dessert

Wedding Cake cut & served individually, with Summer fruit Coulis Ice cream or Cream.

Prices are GST exclusive

Gourmet Palette Artistic Caterers 15 Meagher St Chippendale NSW 2008 ph 02 96991693
www.gourmetpalette.com.au info@gourmetpalette.com.au

GOURMET PALETTE

WEDDING BUFFET MENU

SIT DOWN LUNCH / DINNER

Master Buffet

Plated Entree

Chef selection of handmade Terrines, Pates and Mousses with Crisp Breads

Carvery

Choice of 2 Roast Meats

Peppered Crusted Scotch Fillet
Garlic & Rosemary Infused Leg of Lamb on the Bone
Chinese Marinated Loin of Pork
Spicy Seasoned Turkey Breast on the Bone
Herb & Garlic infused Roast Veal
Baked Ham with Orange Glaze

Bakes New Potatoes with fresh Rosemary
Mixed Seasonal Vegetables

Whole poached dressed Salmon

Hot dishes

Veal Escalopes with a Bacon & Mushroom Stuffing, braised in a Veal, Basil & Tomato Stock
Thai Green Chicken Curry with Egg Plant and Asian Greens
Spinach & Ricotta Cannelloni in Tomato Napolitana Sauce

Garlic and Coriander Infused Rice

Salads

Assorted mixed Leaf and Garlic Croutons
Cucumber, Tomato & Onion with Italian Dressing
Roasted Beetroot and Capsicum
Potato and Egg

Freshly baked Breads
Selection of Condiments

Dessert

Wedding Cake cut & served individually, with Summer fruit Coulis Ice cream or Cream.

Prices are GST exclusive

GOURMET PALETTE

WEDDING BUFFET MENU

SIT DOWN LUNCH / DINNER

Extras

Dessert Buffet

Selection of four desserts

Chocolate Mouse

Apple and Rhubarb Strudel

Tiramisu Cake

Hazelnut & Wattle Seed Pavlova Roulade

Fresh Fruit Platter

Black Forest Gateaux

Profiteroles

Cheese Cake

Sticky Date & Walnut Pudding

Pouched Fruits in a Cinnamon, Star anise Syrup

Individual plated Dessert Menu available upon request.

Prices are GST exclusive

