

MICHELINA LAWSON

CATERING

CATERING | EVENTS

BUFFET PACKAGE

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Bringing people together with food

BUFFET MENU

Buffets are a great way to create a relaxed and informal atmosphere to encourage guests to socialise. We can tailor to all dietary requirements and allergies.

Our quality chefs at Michelina Lawson Catering provide house made, fresh, seasonal and sustainable shared meals/banquet catering menu.

We deal with local suppliers to provide the freshest, local, seasonal ingredients to tantalise your taste buds and to fill your emotions with texture and flavour.

We can provide a bespoke menu for your special occasion.

We can tailor the below packages according to your budget.

Feed your imagination!

BUFFET – BRONZE **6 dish selection \$45 pp**

Choice of:
4 x Sides
2 x Mains

BUFFET – SILVER **8 dish selection \$60 pp**

Choice of:
4 x Sides
3 x Mains
1 x Sweet

BUFFET – GOLD **10 dish selection \$75 pp**

Choice of:
4 x Sides
4 x Mains
2 x Sweet

Package price does not include staffing, equipment and GST.

BUFFET MENU

BREAD

Freshly baked bread rolls, butter or olive oil

MAIN

All roast selections are served with roast potatoes, roast pumpkin, and seasonal vegetables

Roast lamb with homemade mint sauce and gravy (GF, DF, NF)

Roast pork with homemade apple sauce and seeded mustard (GF, DF, NF)

Porchetta – Italian piglet roast, herbs, crackling (GF, DF, NF)

Roast beef with English mustard and horseradish (GF, DF, NF)

Crispy skin barramundi, pineapple, chilli mint salad (GF, DF, NF)

Chicken Schnitzel with Italian coleslaw (GF, DF, NF)

Rigatoni pasta bake – large macaroni with rich tomato Bolognese sauce (NF)

Eggplant parmigiana (V, GF, NF)

Vegetable curry with basmati rice (V, DF, NF)

SIDES

Potato salad with house made mayonnaise (V, GF, DF, NF)

Roast honey carrots, sesame seeds (V, GF, NF, DF)

Beetroot, orange, pomegranate, black olives salad (VN, GF, NF, DF)

Greek salad (V, GF, NF)

Mac and Cheese (V, GF, NF)

Roast cauliflower, pomegranate, za'atar (VN GF, DF, NF)

Cornslaw – corn, cabbage, carrot salad with Dijon mustard mayonnaise (VG, DF, GF)

Waldorf salad (VN GF, DF)

Coconut, capsicum, almond, mint rice salad (DF)

Lightly fried broccolini, garlic, toasted almonds (VN, GF, DF)

Roast pumpkin, pomegranate, quinoa, ashed goats cheese salad (VN, GF, DF, NF)

Zucchini and sugar snap salad, macadamia pesto, pecorino cheese (V, GF)

Panzanella salad; tomato, basil, onion, roast bread salad (VN, NF, DF)

Roast beetroot, orange, black olive onion salad (VN, GF, NF, DF)

SWEETS

Mini macaron collection (GF)

Chocolate Mousse (GF)

Mixed berry trifle; classic sport , Chantilly cream, berry jam, fresh berries

Mini torched lemon tart, meringue (NF)

Traditional Sicilian ricotta cannoli

Mini tiramisu cups (NF)

Vegan coconut mousse, passionfruit, lime, roasted pineapple (VG, GF, DF, NF)

Chocolate mud cake (VG, GF)

Hummingbird slice (VG, GF)

WHAT YOU NEED TO KNOW

SHARE TABLE MENU STAFFING

ESTIMATED STAFFING REQUIREMENTS FOR SERVICE

Staffing is an additional cost. Your requirements are dependent on your venue, menu and guest numbers.

For a shared meal menu, you will require qualified chef/s to prepare and plate your seated menu and trained food service staff to tray serve the menu to your guests.

Our quotes include a standard set up time of 3 hours to set up kitchen and bar area, assist with placement of tables and chairs, place linen (cutlery, glassware, menus, place cards, and all tableware).

Our service team arrives 1.5 hours prior to the event to ensure all food, beverages and venue are ready for early guest arrival.

One-hour pack down ensures all food and equipment is taken off site, external hire equipment is checked and packed away, leaving the venue as it was on arrival.

SHARE TABLE MENU EQUIPMENT

ESTIMATED EQUIPMENT REQUIREMENTS FOR SERVICE

At times, equipment is required and is an additional cost. Your requirements are dependent on your venue, menu and guest numbers.