

Courtney's Catering

BAR & BRASSERIE

Sample Buffet Menu Options

Sample Menu

Option 1 Buffet ~ \$48.00 per person

This buffet includes:

- _ Various Baked Breads with Butter
- _ Vine Ripened Tomato, Persian Style Goats Feta, Olive & Basil Salad
- _ Apple, Celery & Pecan Salad with Aioli Dressing on a Bed of Wild Rocket
- _ Roasted Pumpkin, Sour Cream & Spinach Frittata
- _ Rosemary & Rock Salt Roasted Chats Potato
- _ Slow Roasted Grain Fed Sirloin, with Mustard Jus
- _ Lemon & Oregano Roasted Free Range Chicken Pieces

Menu options start from \$48 per person. We tailor the menu to suit your function and offer the same quality food we produce for the restaurant. We buy most of our produce from local farmers and producers and due to this the menu changes regularly We use what is fresh and best at the time of your function. We know most people have favourite items so where possible we will create any dish you may prefer. Lamb, beef, salmon, duck etc, anything is possible. Let us build a menu for you.

Minimum order 15 guests. (Discounts applies to larger functions over 100 guests)

Buffet option 1- \$48 per person

Breads, 4 side dishes and 2 mains & mixed dessert plate

Buffet option 2 - \$58 per person

Breads, 4 side dishes and 3 mains & mixed dessert plate

Buffet option 3 - \$75 per person

Breads, 4 side dishes, cold seafood plate, 3 main dishes, mixed dessert platter & Cheese

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Menu Sample Options

Sides

Traditional Caesar salad

Sweet Potato, Spinach & Cherry Tomato Frittata with Salsa Verde

Vine Ripen Tomato, Tabbouleh & Persian Fetta Salad

Cabbage, Fennel & Dill Slaw with Mustard, Whole Egg Mayonnaise

Kipfer Potato, Mustard, Egg & Caper Salad

Pearl Couscous, Dried Apple, Pickled Fennel, Mint & Pistachio Salad

Pear, Pecan & Rocket Salad with Red Wine Dressing

Roasted Pear with Blue Cheese, Honey & Pecans

Grilled Mediterranean Vegetables with a Pesto Dressing

Traditional Greek Salad

Main

Local Calamari, Red pepper, Semi Dried Tomato & Caper Salad

Goats Cheese, Caramelised Onion & Rosemary Tart

Grilled Zucchini, Baba Ghanoush & Buffalo Mozzarella Salad

Teriyaki Chicken, Shaved Vegetable & Soba Noodle Salad with Sesame Lime Dressing

Rice Noodle Salad with Prawns, Shaved Vegetable, Lime & Ginger Dressing

Poached Chicken Breast, Quinoa, Spinach, Macadamia Nut Salad & Pomegranate Dressing

Slow Roasted Beef Fillet with Tomato & Tarragon Jus

Slow Roasted Dukkha Spiced Lamb Rack with Chimichurri

Mustard Glazed Lamb Rump

Tandoori Grilled Spatchcock with Pear Relish

Grilled Lamb Loin & Vegetable Kebabs

Roasted Crackling Pork Loin with Roasted Apple

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www.courtneysbrasserie.com.au

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Mains continued.

Roasted Chicken Breast Wrapped in Sage & Prosciutto with Tomato Salsa

Pan-fried Salmon Fillet with Artichoke, Tomato, Lemon & Saffron Sauce

Desserts

Mixed Mini Dessert Platter

(this is a favourite of our customers, but feel free to just choose one type)

Vanilla Bean Panna Cotta with Blueberry Sauce

Apple Tart

Spiced Apple & Pecan Cake

Mini Pavlova with Seasonal Fruit & Double Cream

Baked Ricotta Cheese Cake

Raspberry & Frangipane Tarts

Baked Chocolate Tart

Baked Custard Tarts

Chocolate, Quince (or Pear) & Almond Tart