



BUFFET MENU (SAMPLE)

\$70 per person

"At Gourmet International Catering and Events, we offer a comprehensive culinary service that covers every facet of preparation. Our dedicated Head Chef overseeing the entire event, ensuring a seamless and delightful experience. To enhance the presentation, we provide meticulously curated serveware, elegant platters, high-quality napkins, course-specific cutlery, and personalized individual menus for your esteemed guests. Additionally, we may require the use of your kitchen facility at the venue, and we guarantee to leave it spotless before our departure, ensuring both the kitchen and the venue remain impeccable."

Salad

Classic Caesar salad

Italian Parmesan cheese, hard boiled eggs, anchovies, and garlic croutons tossed in creamy Caesar dressing. (Add chicken \$5.0 per person)

Freshly picked mesclun salad

Shredded carrots, cucumber, tomatoes, and onions served with Balsamic vinaigrette. (GF/DF/V)

Hot food

Italian classic house made **Signature beef Lasagna**

Oven roasted Peri Peri chicken (GF/DF)

Pumpkin Ravioli

Creamy mushroom sauce and aged parmesan

Baked baby potatoes with thyme, and garlic (GF/DF/V)

Dessert

Classic Bavarian chocolate cake

Traditional English Lemon cake with frosting

Additional Gourmet Salad \$4.99 per person

Lentil and Quinoa tabouleh

Californian five beans salad

Almonds and dried cranberries, tossed in turmeric vinaigrette.

Sweet potato & Cauliflower Moroccan Couscous

Mexican black beans, bell pepper, coriander and tomato salad

Nicoise salad

Baby potatoes, kalamata olives, green beans hard boiled eggs and tuna,

Additional Gourmet soup and freshly baked rolls with butter \$5.99 per person



Additional hot dish \$10.50 Per person

Chinese style Sweet and sour fish
Steamed Jasmine rice

Spinach and ricotta Cannelloni
Tomato Raghu and aged parmesan

Traditional Lamb shepherd's pie

Slow cooked beef cheeks
Creamy mashed potatoes

Slow cooked lamb shanks
Sweet potato mash and roasted baby carrots

Roast Beef blade
Creamy Mashed potatoes and mushroom sauce

Additional Dessert \$6.50 per person

Seasonal menu selection will be provided upon request

Fresh seafood options

chilled local Mooloolaba prawns
Cocktail sauce and lemon \$15.0 per person

Chilled Moreton Bay bugs
Cocktail sauce and lemon \$16.0 per person

Freshly shucked oysters
French Mignonette dressing on the side and lime \$16.0 per person

All above chilled seafood in a package \$40.0 per person

Note: - all seasonal menu options are available upon request and depend upon the size of the event.

Above buffet services will be set up and topped up by the Head chef additional waiters will require to clean the plates from the table and help serving the drinks.