## **ONORTH BONDI**

# Buffet Menu

## **MINIMUM OF 25 PERSONS**

Six Options \$79 per person | Eight Options \$99 per person | Ten Options- \$129 per person

## **COLD OPTIONS**

#### **POTATO SALAD**

Boiled potatoes, mayonnaise, shallots, celery, egg

#### **CHICKEN CAESAR SALAD**

Baby cos lettuce, crispy bacon, grilled chicken, croutons, parmesan, caesar dressing

#### **PESTO PENNE PASTA SALAD**

penne pasta, house made pesto, sundried tomato, celery, parmesan

#### **FRUIT SALAD**

Seasonal fruit selection

#### **MIXED SANDWICHES**

Selection of sandwiches including ham, cheese and tomato. Egg and salad. Tomato, cucumber, salad and avocado. (choice of white, rye or whole grain bread)

## **CAPRESE SALAD SKEWERS**

Cherry tomato, bocconcini, basil and prosciutto. (choice to remove the prosciutto and make vegetarian)

## **VEGGE AND DIP SELECTION**

Selection of carrots, celery, cucumber and capsicum served with hummus, ranch and guacamole

## **ANTIPASTO SELECTION**

Selection of cold meats and cheese, including prosciutto, ham and salami, a mix of brie camembert and cheddar with artichokes, peppers and olives, served with toasted bread

## **DESSERT OPTIONS**

## **PAVLOVA**

Classic made pavlova topped with cream and seasonal fruit

### STICKY DATE

Sticky date served with a butterscotch sauce and ice cream

## **CRÈME BRULEE**

vanilla bean custard topped with a caramelized sugar crust, served with fresh berries

## **TIRAMISU**

Coffee soaked ladyfingers, creamy mascarpone, whipped cream and cocoa powder

## **HOT OPTIONS**

#### **ROAST BEEF**

Slow roasted beef cooked with garlic and rosemary, sliced and served with gravy

#### **PORK BELLY**

Slow cooked crispy pork belly, served with the crackle and gravy

#### **VEGETARIAN LASAGNA**

House made vegetarian lasagna with eggplant, capsicum, egg and paprika

## **BEEF LASAGNA**

House made beef lasagna with slow cooked beef, bechamel, mozzarella and parmesan

### **ROASTED PUMPKIN**

Roasted pumpkin cooked in cumin and honey, topped with pepitas, herb salad and pickled onions

## **POTATO GRATIN**

Slow cooked potato infused with cream, butter and thyme

## **ROASTED KIPFLER POTATO**

Twice cooked kipfler potatoes served with rosemary salt and garlic chips

## **ADDITIONAL SEAFOOD OPTIONS**

These options can be chosen in place of an option above; however an additional \$29 fee will apply per option chosen

+ \$29PP PER OPTION

## **IBACUS PERONII (BALMAIN BUGS)**

Fresh slipper lobster, sourced from local Australian waters.

## FRESH WHOLE AUSTRALIAN TIGER PRAWNS

Fresh tiger prawns, sourced from local Australian waters.

## FRESH LOCAL OYSTERS

Fresh oysters, sourced from local Australian waters.



## WHOLE BAKED SNAPPER

Whole baked snapper cooked with lemon and thyme, served with a beurre blanc