



MINUTE CHEFS CATERING

BUFFET WEDDING MENU

MAIN COURSE SPIT ROAST CARVERY BUFFET

Required time to serve 1 hour

CUTS OF SLOW ROASTED SPIT MEATS

Rolled tender lamb leg studded with rosemary, thyme, and garlic

Succulent beef bolar blade with a dijon and pepper glaze

Crispy skinned rolled pork shoulder seasoned with sea salt flakes

SIDES

Baked potatoes

Roasted pumpkin

Gourmet vegetables tossed in dill butter

Demi glaze sauce

Dinner rolls w/ butter

Choice of 4 gourmet salads

PRICING

\$52 per person (incl GST)

\$20.50 per child 4-10 years of age (main meal only)

Buffet Wedding Menu Inclusions:

Setting of the tables with all crockery, cutlery, cloth napkins, salt & pepper shakers.

Please see our Wedding Run Sheet and Timing Advice to arrange serving times of courses. If you require more time than we allow there may be additional staff charges.

Minimum Spend - \$4000 per Saturday wedding

Minimum Spend - \$2500 per Friday or Weekday wedding



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DESSERTS

DESSERT BUFFET ADDITIONS OR SUBSTITUTIONS

Required time to serve 30 minutes

Cold Desserts

served with whipped cream
Fresh fruit salad
Pavlova topped with fresh strawberries
Fruit terrine
Vanilla infused cheesecake
Tiramisu cake
Lemon and lime tart
Chocolate and almond torte
Flourless orange cake
Vanilla bean and orange liqueur panna cotta

Hot Desserts

Golden syrup dumplings
Sticky date pudding with caramel Sauce
Chocolate mud cake with warm ganache

PRICING

Wedding cake cut and served to the tables with berries and freshly whipped cream **\$5.90 per person**

DESSERT BUFFET

Choice of 1 hot + 3 cold options **\$9.75 per person**

Bagging of the cake **\$0.75 per person**

Tea and coffee **\$2.50 per person** (Nescafe, assorted teas, urn, disposable cups & spoons)

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FINGER FOOD SPIT ADDITIONS

4 pieces per person, **please select 4 varieties**. Required time to serve 45 mins - 1 hour

Please note price is averaged at \$2.40 per piece for menu price purposes, and actual price may vary once selections are made. If finger food selections are under \$1000 staffing costs will be added at \$35 per hour per staff member.

COLD FINGER FOOD

\$2.60 /piece

Smoked chicken dip on rye bread crisps

Sweet potato and zucchini frittata w/ mozzarella cheese

Sundried tomato and chive mascarpone cheese on rye crisps

Caramelized onion tart w/ goats cheese

\$2.80 /piece

Wafer sliced beef fillet on mini toasts w/ horseradish cream

Smoked salmon mascarpone dip on toasted baguettes

Grissini sticks wrapped in prosciutto slices w/ basil pesto for dipping

\$3 /piece

Mixed california sushi rolls – vegetarian, salmon, & crab

Smoked salmon canapes w/ dill & crème fraiche

Seared tuna fillet served in chinese spoons w/ coriander & wasabi mayo

\$3.20 /piece

Confit duck crepes w/ coriander, julienne asian vegetables, hoisin sauce

Oysters natural with lime & chilli syrup or red wine vinegar w/ shallots

Grilled scallops served chilled in a chinese spoon w/ lime & coriander salsa

HOT FINGER FOOD

\$2.60 /piece

Arancini rice balls filled w/ sage and mozzarella

Garlic lamb & oregano meatballs w/ basil pesto

Fried Thai fish cakes w/ chilli lime dressing

Creamy chicken & mushroom vol au vents, topped w/ cheese

\$2.80 /piece

Authentic indonesian satay chicken skewers w/ ketchup manis

Chilli beef skewers w/ lime aioli

House made sausage rolls w/ tomato chutney

Warm mini bacon & zucchini quiches

\$3 /piece

Mini hand made beef & red wine pies

Baked spinach, onion, & garlic filled ricotta parcels

Minute hand made spring rolls filled w/ kimchi vegetables & beef

Baked button mushrooms filled w/ roast duck and persian feta

\$3.20 /piece

Scallop okonomiyaki (Japanese Style Pancake) w/ soya oil mayonnaise

Chilli & sesame grilled prawn skewers

Frenched chicken wings w/ honey and sesame seeds (minimal mess)

Minimum Spend - \$1000 of Finger food additions to include staff costs

Staffing costs - \$35 /hour /staff member
