LUSH CATERING
DELUXE BUFFET MENU

3 courses $85 per person
Add on canapés $95 per person
Minimum 10 people

Canapés

Kingfish ceviche, corn crisp, avocado *(GF)*
Mushroom & truffle arancini *(VEG)*
Semi dried tomato, goats curd, basil *(VEG)(GF)*

We have a more extensive canapé list available.

Proteins (please select 3 items)

*Miso & ginger glazed Ora King Salmon, cucumber & sesame relish *(GF)(DF)*
*Lebanese style BBQ whole deboned chicken, garlic toum, sumac & pistachio nuts *(GF)(DF)*
*Victorian Lamb shoulder, creamy Parmesan polenta, lamb jus & salsa verde *(GF)*
Grilled Barramundi, braised baby peas, romesco & lemon *(GF)(DF)*
Rosemary & garlic BBQ whole deboned chicken, carrot purée, parsley salad & chicken jus *(GF)(DF)*
Fennel spiced Porchetta, grilled peach chutney pork jus *(GF)(DF)*
Gooralie free range glazed Ham & pineapple chutney *(GF)(DF)*
Slow roasted Angus beef striploin, rosemary roast mushrooms & red wine jus *(GF)(DF)*
Braised Cape Grim beef cheeks, baby onions, chimmi churri *(GF)(DF)*

* *Lush Favourites*

Salads (please select 3 items)

Heirloom tomatoes, buffalo mozzarella, basil & aged balsamic *(GF)*
Heirloom beetroot, endive, rocket, goats curd & walnut vinaigrette *(GF)(DF)*
Summer green vegetables, confit shallots, chilli & lemon *(GF)(DF)*
Kipfler potatoes, shallots, parsley & crème fraiche *(GF)*
Heirloom vegetable Greek salad, tomatoes, cucumber, red onion, kalamata olives, mint & lemon vinaigrette *(GF)(DF)*
Baby carrots, tahini, chard leaves, toasted almonds & mint *(GF)*
Roasted cauliflower, capers, radish, golden raisins, seeded mustard vinaigrette *(GF)(DF)*
Mexican Street Corn Salad, chipotle, coriander & lime crema *(GF)*
Cracked wheat, parsley, mint, cucumber, tomato, sumac & lemon vinaigrette *(DF)*
Roasted & shaved zucchini, pearl cous cous, mint, goats curd & chardonnay vinaigrette *(DF)*

Dessert

Chocolate Pot de crème, fresh raspberries & almond tuile
Flourless chocolate cake, cherry cream *(GF)*
Brillat-Savarin cheesecake, fig brûlée *(GFO)*
Coconut panna cotta, roasted pineapple & raspberry granita *(VEGAN)(GF)(DF)*
Glazed pears, pear sorbet & almond praline *(VEGAN)(GF)(DF)*
Birthday cake – we'll recreate your childhood favourite

Please note prices are exclusive of GST.

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