

# zen buffet menus

*these menus are designed to be enjoyed in casual or formal seating arrangements with self service of food from display tables*

## bbq buffet 1

\$30.00 per person

lemon thyme & garlic chicken skewers with saffron aioli (g)  
sirloin of south australian beef, pepper & mustard aioli (g)  
honey & mustard glazed mini pork sausages  
roasted butternut pumpkin, baby spinach & feta salad (v)  
salad of fine green beans, shallots & french dressing (vg)  
potato salad, bacon, sour cream & dijon mustard (g)  
fresh breads & whipped butter  
selection of gourmet sauces, chutneys & mustards

## mediterranean buffet

\$35.00 per person

homemade quiche, butternut pumpkin & goats cheese (v)  
glazed ham, zen relish & mustard (g)  
lemon & thyme roasted chicken, aioli (g)  
roasted butternut pumpkin, baby spinach & feta salad (v)  
salad of fine green beans, shallots & french dressing (vg)  
potato salad, bacon, sour cream & dijon mustard (g)  
greek salad with olive oil & fetta dressing (vg)  
selection of breads & oils

## bbq buffet 2

\$45.00 per person

lemon thyme & garlic chicken skewers with saffron aioli (g)  
morton bay bugs, garlic butter & zen mayonnaise (g)  
moroccan spiced lamb skewers, preserved lemon & coriander yoghurt (g)  
sirloin of south australian beef, pepper & mustard aioli (g)  
potato salad, bacon, sour cream & dijon mustard (g)  
salad of roasted carrots, pine nuts & sultanas (vg)  
greek salad with olive oil & fetta dressing (vg)  
salad of fine green beans, shallots & french dressing (vg)  
freshly baked baguette, aged balsamic & olive oil

v – vegetarian      g – gluten free

minimum of 30 people required or a surcharge will apply  
all prices quoted exclusive of gst  
staff charged additionally  
minimum of 5 working days notice required  
please don't hesitate to contact us for a customised menu

