

## Banquet Menu

## Sample Menu: Homecooked Favourites

**Beef lasagne**: rich tomato bolognaise layered topped with béchamel and cheese

Thai green chicken: mild coconut base green curry

**Vegetable & noodle satay**: Malaysian style peanut and coconut stir fry **Fried rice**: A staple Aussie favourite - stir fried with eggs & vegetables

### \$29.00/head

Scroll down to see our entire selection!

Please enquire about your desired menu to discuss pricing.

All dietary requirements catered for. Just ask. Minimum of 50 guests. Staffing available if required.





## **Buffet Items**

**Beef stroganoff**: tender strips of beef cooked with mushrooms, sour cream and brandy

**Beef lasagne**: rich tomato bolognaise layered topped with béchamel and cheese

Beef bourguignon: chunky beef cooked in red wine, bacon, baby onions

**Beef madras**: slow cooked curry with aromatic spices

Thai green chicken: mild coconut base green curry

**Chicken cacciatore**: an Italian tomato base with roasted vegetables and olives

Moroccan chicken: mild sweet curry with chic peas and turmeric

Butter chicken: a rich creamy Indian curry

**Chicken a la king:** mushrooms, red and green capsicum in a chardonnay cream sauce

Chicken satay: Malaysian style peanut and coconut curry

**Lamb Rogan josh**: aromatic tomato based with onion, garlic, ginger and spices

Navarin of lamb: a classic slow cooked French stew

Shepherds pie: minced lamb and vegetables with a creamy mash potato





### **Roast Meats**

#### Beef

Slow roasted beef

Cajun spiced beef roasted

Seeded mustard encrusted sirloin of beef with Yorkshire pudding

#### Chicken

Double roasted chicken with leek and herb seasoning Malaysian spiced rub baked chicken

#### Pork

Roast pork and crackle with apple sauce

#### Lamb

Slow roasted leg of lamb with rosemary and garlic (\$1.50 surcharge)

### **Turkey**

Succulent turkey buff with cranberry (\$1.50 surcharge)





### The Green Stuff

#### Salads

Mixed garden salad with your choice of dressing

Coleslaw

Kaleslaw

Caesar salad

Potato salad

Penne pasta salad

Cajun capsicum and corn salad

Sweet soya and chilli noodle salad

Whole baby beets

Baby spinach roasted cherry tomatoes and red onion

Walnut, pear and fetta with salad greens

Roasted root vegetables with balsamic and coriander

## Vegetables & sides

Jacket potato topped with light sour cream

Rosemary baked jap pumpkin

Cauliflower au gratin

Buttered baby beans

Honey-glazed carrots

Vegetable fried rice

Satay stir-fry noodles & veg

Steamed saffron rice

Bread rolls & butter

Garlic butter naan



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### The Sweet Stuff

Chocolate mud cake

Cookies and cream cheesecake

Hot apple & rhubarb crumble

Decadent chocolate lava cakes

Lemon cheesecake

Berry pavlova

Profiteroles and hot chocolate sauce

Lemon lime brulee tart

Passionfruit and mango cheesecake

Coconut and vanilla bean panna cotta (df)

Orange tea cake (gf)

Fresh fruit platters

International cheeses and crackers

