



BUFFET - Menu 1

Price \$20.00 per person – 1 Main 1 Salad

Price \$26.00 per person – 2 Main 2 Salads

Price \$36.00 per person – 3 Main 3 Salads

Chef @ \$45.00 per hour & Waiters @ \$37.50 per hour (additional cost). GST not included.

HOT FORK DISHES

- Traditional Indian chicken curry served with steamed jasmine rice.
- Beef bourguignonne braised in a rich red wine sauce with button mushrooms, bacon and baby onions, served with a rice pilaf.
- Chicken cacciatore consisting of chicken cooked in rich tomato sauce with capsicums, red onions, olives, fresh herbs and rice pilaf.
- Lamb Rojan Josh with steamed jasmine rice and yoghurt riata.
- Hungarian beef goulash with potatoes, capsicums, tomatoes, paprika and rice pilaf.
- Thai green chicken curry with steamed jasmine rice.
- Korean BBQ beef stir fry with Asian greens and baby sweet corn.
- A cassorole of beef stroganoff presented with steamed rice and finished with sour cream.

COLD FORK DISHES

- Smoked Tasmanian salmon with traditional condiments and horseradish cream.
- Antipasto platter of cured meats, marinated octopus, charred vegetables, olives and Middle Eastern dips.
- Chargrilled ocean trout nicoise salad.

PASTA/RISOTTO DISHES

- Traditional beef lasagne or Roasted vegetable spinach and ricotta lasagne.
- Rigatoni with spicy chorizo sausage, artichokes, roasted capsicum and black olives.
- Goat cheese ravioli tossed with baby spinach in a tomato basil sauce.
- Veal tortelline with wilted baby spinach, bacon and mushrooms in a cream white wine sauce.
- A risotto of wild mushroom, chicken and spinach.
- Seafood risotto including grilled calamari, prawns, salmon, finished with fresh herbs and tomato.

SALAD DISHES

- Chat potato salad with olive oil, lemon juice, fresh herbs and red onions.
- Chat potato salad with crispy bacon, chives and mayonnaise yoghurt dressing.
- Singapore noodle salad with baby sweet corn, Asian greens, and sweet soy dressing.
- Couscous salad with chickpeas, preserved lemon, sultanas and toasted almonds.
- Traditional Caesar salad.
- Wild rocket salad tossed with fresh asparagus, semi dried tomatoes, roasted pumpkin, goat cheese and toasted pinuts with sweetened balsamic dressing.
- Traditional Greek salad served with Kalamata olives, fetta, tomatoes, cucumber and onion.
- Middle Eastern tabouli salad.
- Rosemary scented pumpkin and sweet potato with a yoghurt honey and poppy seed dressing.
- Garden green salad with cucumber, tomato and seed mustard dressing.
- Penne pasta salad with slow roasted red capsicums, basil pesto and shaved parmesan.
- Coleslaw salad with a creamy homemade mayonnaise dressing.
- Tomato and boccaccini salad with fresh basil, baby capers and olive oil balsamic dressing.

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