



# Buffet & Plated Menus 2011

# Buffet Menus

*These menus present a sample of our range and can be mixed and matched if you wish.  
We are happy to meet with you and create an individual menu to suit your taste.*

## School Buffet Menu

Cost per person \$27.50 (GST Incl)

Minimum 50 guests

### Main Meal

Crispy crumbed chicken fillets  
with two dipping sauces  
~ hawaiian tomato ~  
~ lemon pepper gravy ~

Italian Lasagne

Fresh baked pizza slices  
with popular toppings

Cheesy potato bake

Finger pick'n salad platter

### To Finish

Chocolate Brownies  
Toffee Splashed Tropical Fruit  
A range of teas and freshly brewed coffee



## Boardroom Buffet Menu

Cost per person \$30.00 (GST Incl)

Minimum 50 guests

### Main Meal

Thai Chicken Curry  
with fragrant jasmine rice  
and condiments

Italian Lasagne

Crusty Garlic Baked Potatoes  
Roasted pumpkin carrots and sweet potato  
Butter sauteed greens

Crisp garden salad with vinaigrette

Crusty bread basket

### To Finish

Fresh Fruit Platter  
A range of teas and freshly brewed coffee



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## Celebration Buffet

Cost per person \$33.00 (GST Incl)

Minimum 50 guests

### Entree

Mediterranean Pitta Platters  
with interesting dips, freshly made salsas  
and creamy tapenades

### Main Meal

Honey Glazed Pork  
with crispy crackling and apple sauce

Baked Lamb Roast  
served with real mint sauce and gravy

Pasta Carbonara

Crusty Garlic Baked Potatoes  
Roasted pumpkin carrots and sweet potato  
Butter sauteed greens  
Crusty knot rolls and butter

### To Finish

Chocolate Fantasy Gateaux  
Fresh Tropical Fruits  
A range of teas and freshly brewed coffee



## Festive Buffet

Cost per person \$32.00 (GST Incl)

Minimum 50 guests

### Entree

Conversation Starter Platters  
with interesting dips, freshly made salsas  
creamy tapenades and pitta spikes  
served with fresh pickles and crispy salad garnish

### Main Meal

Festive Chicken Fillet Parmagiana

Mediterranean Pasta

Crusty Garlic Baked Potatoes  
Roasted pumpkin carrots and sweet potato  
Butter sauteed greens

Crisp Italian Salad  
with balsamic vinaigrette

Crusty Bread Basket

### To Finish

Fresh Cream Pavlova with Tropical Fruits  
A range of teas and freshly brewed coffee



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## Deluxe Buffet

Cost per person \$55.00 (GST Incl)

Minimum 50 guests

### Entree

Tray service whilst guests mingle  
Mediterranean Pitta Platters  
with interesting dips, freshly made salsas  
and creamy tapenades

Selection platters of country crumbed chicken  
strips and bbq meatballs  
served with fresh pickles and crispy salad garnish

### Main Meal

Local Barra Fillet  
Thai style, baked in banana leaves  
with fragrant lemongrass and coconut milk

Oven-baked Chicken Fillets  
filled with cream cheese and chives  
glazed with a rich mushroom redwine sauce

Roast fillet of Yearling Beef  
served with horseradish cream  
french grained mustard  
and a rich red wine infused gravy

Italian Lasagne

Garlic Baked Potatoes  
Tuscan Roasted Vegetable Toss  
Fresh Garden Salad  
Crusty knot rolls and butter

### To Finish

Australian Cheese and Tropical Fruits  
A range of teas and freshly brewed coffee

## Juicy Roast Buffet

Cost per person \$39.00 (GST Incl)

Minimum 50 guests

### Entree

A selection of our best homemade dips  
guacamoles and tapenades  
served with crispy vegie stix,  
cornchips, crackers and chargrilled pitta  
garnished with our homemade pickles  
marinated vegetables and salad greens

### Main Meal

Roast Carvery Selection of:  
~ Fillet of Yearling Beef ~  
~ Honey glazed Pork and crackling ~  
~ Rosemary and garlic infused Leg of Lamb ~  
served with condiments and gravies

Olive roasted chat potatoes with capers and dill

Root vegetable medley  
of carrots, pumpkin, kumera and turnips

Salad Board Selection  
Crusty Bread Basket with butter

### To Finish

Fresh Cream Pavlova with Tropical Fruits  
A range of teas and freshly brewed coffee



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## Great Aussie Barbie

**NOTE: Only available for outdoors venues**

**Cost per person \$44.00 (GST Incl)**

**Minimum 50 guests**

### Entree

Mediterranean Pitta Platters  
with interesting dips, freshly made salsas  
and creamy tapenades

Tropical skewered seafoods  
featuring prawns, scallops,  
calamari & mussels

### Main Meal

Fillet Steak Mignon

Gourmet Beef and Chicken  
Sausage Selection

Grilled Spring Lamb Chops  
with tomato olive salsa

Baked Idaho Potatoes  
with sour cream and chives

Fresh Salad Board  
with selection of dressings

Crusty Breads  
with herbed butter

### To Finish

Australian Cheese and Tropical Fruits

A range of teas and freshly brewed coffee



# Function Menus

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## Function Menu One      Function Menu Two

**Cost per person \$46.00 (GST Incl)**

**Minimum 50 guests**

### Entree

Lemon pepper prawn and tomato tartlet  
with white castello cheese

### Main Meal

#### Alternate Drop

Local Barramundi  
dusted with asian spices and coconut milk  
on a bed of jasmine rice

Akudjurra Chicken Fillet  
with cream cheese filling and bush tomato glaze  
on medley of scalloped potatoes  
featuring yam, bush potato and desiree

Crisp Italian Rocket Salad  
with balsamic vinaigrette and crumbled fetta

Crusty Bread Basket

### To Finish

#### Served as Table Platters

Fresh Tropical Fruit Fondue Selection

Australian Cheeses

A range of teas and freshly brewed coffee

**Cost per person \$48.00 (GST Incl)**

**Minimum 50 guests**

### Entree

Thai chicken and green paw paw salad  
with asian green and Thai style dressing  
and toasted nuts

### Main Meal

#### Alternate Drop

Creamy Seafood Crepe  
with dill butter sauce

Seared Medallions of Rib Eye Fillet  
with caramelised onion and  
fresh field mushrooms  
served with scalloped potato

Table Buffet Garden Salad

Breab Basket and butter

### To Finish

#### Served as Table Platters

A selection of fresh cakes

Australian cheese and tropical fruit platter

A range of teas and freshly brewed coffee

# Function Menus

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## Function Menu Three    Function Menu Four

**Cost per person \$48.00 (GST Incl)**

**Minimum 50 guests**

### Entree

Smoked Salmon and Sweet Potato Frittata  
with red onion, capers  
and poppy seed lavash spikes

### Main Meal

#### Alternate Drop

Charbaked Moroccan Lamb Fillet  
on five spice couscous  
with mediterranean salsa stew

Brandied Apricot Chicken Fillet  
on buttery potato mash  
and braised snow peas

### To Finish

#### Served as Table Platters

Petit Fours such as  
Vanilla Slice, Chocolate Hedgehog bites  
and Caramel Custard Tarts

Tropical Fruit Platter

A range of teas and freshly brewed coffee



**Cost per person \$55.00 (GST Incl)**

**Minimum 50 guests**

### Entree

#### Served on platters as guests mingle

A selection of nori rolls and sushi  
featuring local farmed barramundi  
salmon fresh prawns and asian pickles  
wasabi and light sesame soy

Potato Rosti  
topped with smoked salmon  
sour cream and capers  
and rare roast beef with horseradish

### Main Meal

#### Alternate Drop

Arafura Deepwater Barramundi Fillet  
on jasmine rice with pink peppercorn sauce  
and crispy vegetable julienne

Charbaked Beef Fillet of NT Beef  
on potato and yam gallette  
with tomato olive salsa

#### Served with table buffet of:

Tossed Top End Organic Salad Greens  
Crusty Bread Basket

### To Finish

#### Served as Table Platters

Fresh Tropical Fruit Fondue Selection  
and Australian Cheeses

A range of teas and freshly brewed coffee

# Fine Dining Menus

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## Fine Dining Menu One    Fine Dining Menu Two

Cost per person \$62.00 (GST Incl)

Minimum 50 guests

### Entree

Twice Cooked Duck Breast  
with Soba Noodles and Egg Crepe  
and sweet soya dressing

### Main Meal

#### Alternate Drop

Dukha Crusted Lamb Fillet  
Potato and Rocket Salad with  
Balsamic reduction

Pan Seared Atlantic Salmon  
with mashed potato steamed greens  
roasted tomato and garlic aioli

Served with table buffet of:  
Crusty Bread Basket

### Dessert

Individual soft meringue  
french vanilla cream  
balsamic berries

### To Finish

#### Served as Table Platters

Fresh Tropical Fruit Fondue Selection  
and Australian Cheeses

A range of teas and freshly brewed coffee

Cost per person \$82.00 (GST Incl)

Minimum 50 guests

### Entree

Springs Atlantic Smoked Salmon  
Baby potato salad  
asparagus spear & lime leaf aioli  
vegetarian option available

### Main Meal

#### Alternate Drop

Roast Rack of Lamb  
slow roasted aubergine and red pepper tagine  
sauce mojo

Crispy Baked Chicken  
wrapped with prosciutto  
Sweet potato mash  
garlic steamed asian greens  
sauce jus

### Dessert

Individual soft meringue  
french vanilla cream  
balsamic berries

### To Finish

#### Served one per table

Australian Cheese Plate  
quince paste  
sesame wafers

A range of teas and freshly brewed coffee



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## Fine Dining Menu Three      Fine Dining Menu Four

Cost per person \$88.00 (GST Incl)

Minimum 50 guests

### Entree

Rustic farm house Liver and Bacon Pate  
served with pickled cucumber  
onion jam  
crisp bread

### Main Meal

#### Alternate Drop

Charred Rib Eye Fillet  
dauphine potatoes  
wilted greens

roasted roma tomatoes and kalamata olive salsa  
port wine demi glaze

Seared Salmon fillet  
steamed broccolini  
mash  
roasted cherry tomatoes  
garlic aioli

### Dessert

Chocoholic  
Wafer thin chocolate cup  
Dark chocolate Ganache  
Vanilla bean chantilly cream

### To Finish

Served one per table  
Australian Cheese Plate  
quince paste & sesame wafer  
A range of teas and freshly brewed coffee

Cost per person \$92.00 (GST Incl)

Minimum 50 guests

### Entree

King Prawn Spiced lentil and  
Pumpkin broth

### Main Meal

#### Guests Choice

Peking Duck Breast fillet with  
Asian omelette  
steamed bok choy

OR

Seared Salmon fillet  
steamed asparagus  
mash  
roasted cherry tomatoes  
garlic aioli

### Dessert

Individual soft meringue  
french vanilla cream  
balsamic berries

### To Finish

Served one per table  
Australian Cheese Plate  
quince paste & sesame wafers

A range of teas and freshly brewed coffee



# Fine Dining Menu

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## Fine Dining Menu Five

**Cost per person \$98.00 (GST Incl)**

**Minimum 50 guests**

### Entree

Cray fish  
Springs Atlantic Smoked Salmon  
Avocado Salad  
Saffron Aioli

### Main Meal

#### Guests Choice

Pekung Duck Breast Fillet with  
Asian omlette  
Steamed bok choy

OR

Charred Rib Eye Fillet  
dauphine potatoes  
wilted greens  
roasted roma tomatoes and kalamata olive salsa  
port wine demi glaze

### Dessert

#### Guests Choice

Chocoholic  
Wafer thin chocolate cup filled with  
Dark chocolate Ganache

OR

Individual soft meringue  
french vanilla cream  
balsamic berries

A range of teas and freshly brewed coffee

“You must be the change  
that you wish  
to see in the world”

*Mahatma Gandhi*



Karen Sheldon Catering Pty Ltd

PO Box 2351

Parap NT 0804

TIO Stadium, Marrara NT

Tel: 08 8945 6048

Fax: 08 8927 5799

Mob: 0423 909 150

Email: [amanda@karensheldoncatering.com](mailto:amanda@karensheldoncatering.com)

[www.karensheldoncatering.com](http://www.karensheldoncatering.com)

ABN: 21 117 356 779