



BUFFET COLLECTION

Our buffet is a great option for any event. Choose 2 or 3 proteins and 2 or 3 sides. We set everything up on a table and guests help themselves to our delicious food. Our buffet comes with artisan bread rolls.

BUFFET COLLECTION

Mains - Protein (250g)pp – Select 2 or 3

- Whole roasted chicken oregano and lemon (GF)
- Seared chicken breast, tomato tapenade (GF)
- Portuguese baked chicken, preserved lemon, parsley
- Roasted pork belly, apple chutney (GF)
- Pulled pork shoulder hoi sin sauce
- Seared beef steaks, peppercorn
- Slow cooked beef cheek, master stock, shitake mushrooms
- Slow cooked lamb shoulder, eggplant relish
- Roasted lamb leg, pomegranate, Persian fetta (GF)
- Garlic prawns, parsley butter sauce
- Salmon Steaks, lemon butter sauce
- Miso baked ocean trout, bean sprouts, toasted sesame

Vegetarian

- Wild mushroom gnocchi, truffle, chives
- Caponata pasta, fresh parmesan cheese
- Roasted sweet potato , butter curry
- Moussaka, roasted eggplant, rich roma tomatoes sauce, ricotta topping (GF)

Sides – Select 2 or 3

- Chunky pumpkin, honey roasted carrots, rocket, zucchini, feta flaked almonds (GF)
- Greek salad | tomatoes cucumber mixed olives peppers Persian fetta red onion oregano (GF)
- Winter roasted vegetables with tahini dressing salad, soaked sultanas
- Lemon roasted Brussels sprouts & potatoes, black pepper
- Zesty potato, pea and radish salad, fresh mint
- Brown rice, pistachios, radicchio, apple goats cheese salad
- Honey roast sweet potato, walnuts and blue cheese
- Quinoa, seeds and nuts, Persian fetta, cranberries, rocket
- Mexican charred corn salad, radish, mint, fennel, chili lime dressing
- Roasted carrots, caraway seed, zucchini, basil
- Capresses salad
- Grilled haloumi, kale, white beans, red peppers, sundried tomatoes
- Roasted beetroots, heirloom tomatoes, red peppers, smoked dressing
- Silverbeet, broccoli, apple creamy salad

Dessert - Additional

Almond & blueberry frangipani tart (gf)
Mini pavlovas, passion fruit curd, fresh mint
Greek yogurt pannacotta, fresh berries
Mini caramel coffee mousse, popcorn
Salted caramel pots, dark chocolate, praline
Mini macarons selection
Bitter orange, polenta & poppy seed cake (gf)
Bitter chocolate torte, sour cherries
Classic lemon tart, Italian meringue
Chocolate tart, white chocolate ganache

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