



EVENT CENTRE AT PANTHERS

# MENU COLLECTION BUFFET

Beef bourguignon | Asian style pork belly roast, five spice and hoisin sauce | Pan-fried salmon, prawns, chorizo and cherry tomatoes



Chat potato salad, cherry tomato salad and Asian slaw

## BUFFET MENU

Antipasto bar - Selection of three marinated and char-grilled vegetables, fetta and bocconcini cheese, three cured meats, two dips, marinated olives, charred Italian bread, lavosh bites and Grissini sticks

## SALADS | CHOICE OF THREE

Rice noodles with Asian vegetables, toasted sesame seeds, honey, soy and ginger dressing **V VG DF GF**

Rocket, green beans, toasted walnuts, parmesan and balsamic dressing **GF V**

Spiced cauliflower, red onions, spinach, mint, coriander and poached sultanas **V VG DF GF**

Chat potato, gherkins, pickled onions, parsley and mustard dressing **V VG DF GF**

Baby gem lettuce, bacon bits, croutons, parmesan and Caesar dressing **GF**

Cherry tomato, pickled red onions, cucumber, avocado, baby spinach and nigella seeds **V VG DF GF**

Mexican rice, onions, garlic, spices, tomato, beans and coriander with lemon dressing **GF V**

Asian slaw, carrot, cabbage, red onions, coriander, chilli, garlic, coriander and mint with lime dressing **V VG DF GF**

**V** VEGETARIAN

**VG** VEGAN

**GF** GLUTEN FREE

**DF** DAIRY FREE

## BUFFET MENU

### MAINS | CHOICE OF THREE

Malaysian-style chicken and potato curry with roti bread **DF**

Chicken cacciatore **DF GF**

Honey, ginger and soy chicken thigh fillets **DF GF**

Beef rendang **DF GF**

Beef bourguignon **DF GF**

Slow-cooked brisket with country-style gravy **DF GF**

Asian style pork belly roast, five spice and hoisin sauce **DF**

Pan-fried salmon, prawns, chorizo and cherry tomatoes **DF GF**

Asian-style fried fish pieces, squid, chilli, shallots, garlic and sweet chilli sauce **DF GF**

Lentil ragout, sweet potato, pumpkin and green beans **V DF GF**

Curried cauliflower, red onions, chat potatoes and eggplant **V VG DF GF**

Chickpeas, red onions, tomatoes, zucchini, capsicums and eggplant ragout **V VG DF GF**

**V** VEGETARIAN

**VG** VEGAN

**GF** GLUTEN FREE

**DF** DAIRY FREE

ALL MAINS ARE SERVED WITH

Jasmine rice **V VG DF GF**

Roasted chat potato, thyme, rosemary and garlic **V VG DF GF**

Seasonal vegetables with olive oil and sea salt **V VG DF GF**

### DESSERTS | SELECTION OF TWO

Sliced seasonal fruit platter **V VG DF GF**

Cheese selection including one hard, one soft and one blue cheese with dried fruits, grapes, quince paste, crackers, rice crackers and lavosh bites

Mango cheesecake

Profiteroles

Mini fruit pavlovas **GF**

Cappuccino slice



*Pan-fried salmon, prawns, chorizo and cherry tomatoes*