



EVENT CENTRE AT PANTHERS

MENU COLLECTION BUFFET



BUFFET MENU

\$70 PER PERSON

Antipasto bar – Selection of three marinated vegetables, fetta cheese, three cured meats, assorted 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, toasted walnuts, parmesan and balsamic dressing **GF V**

Spiced cauliflower, roasted red onions, spinach, mint, coriander and lemon dressing **V VG DF GF**

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

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

Seasonal garden salad with red wine vinaigrette **V VG DF GF**

Asian slaw, carrot, chinese cabbage, red onions, coriander, chilli, garlic, coriander and mint with Asian dressing

DF GF

V VEGETARIAN

VG VEGAN

GF GLUTEN FREE

DF DAIRY FREE

BUFFET MENU

MAINS | CHOICE OF THREE

Malaysian-style chicken and potato curry **DF**

Butter chicken **GF**

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

Massaman beef curry **DF**

Slow-cooked American-style brisket with smokey BBQ suace **DF GF**

Fried Asian style pork belly tossed in ginger and oyster sauce, shallots, chilli and coriander **DF**

Oven-baked salmon fillets, lemon cream sauce, parsley oil and micro herbs **GF A**

Pan-fried barramundi, cherry tomatoes, lemon and herbs **DF GF A**

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

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

ALL MAINS ARE SERVED WITH

Steamed Jasmine rice **V VG DF GF**

Roasted chat potato, herbs and garlic oil **V VG DF GF**

Steamed 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, and lavosh

Mango cheesecake

Profiteroles

Mini fruit pavlovas

Chocolate brownie

Served with whipped cream and sauces

V VEGETARIAN

VG VEGAN

GF GLUTEN FREE

DF DAIRY FREE

SEAFOOD ORIGINS

A AUSTRALIAN

I IMPORTED

M MIXED ORIGINS

