

BUFFET MENU

Buffet Mains

1. roast lamb rump with lamb jus
or Turkish style with labneh
2. beef fillet with red wine jus
or with chimichurri sauce
3. kurobuta pork chop with apple sauce
or with pork jus
4. duck leg confit with cherry and port jus
or hoisin glaze
5. Atlantic salmon seared with caper, tarragon beurre noisette
or nori wrapped salmon with classic beurre blanc
6. prosciutto wrapped stuffed chicken breast with ricotta and spinach with rosemary cream
or sauce romesco sauce
7. 3 cheese cannelloni with spinach and napoletana sauce
or split pea dahl with basmati and yoghurt



Salads / Sides

- mash potato
- pommes anna
- red cabbage coleslaw
- classic potato salad
- buttered seasonal greens
- green bean, almond and spanish onion
- mediterranean cous cous
- caesar salad
- garden and avocado salad
- greek salad
- fried rice
- roasted root seasonal vegetables
- bubble and squeak
- pearl cous cous, roasted pumpkin, chorizo and tomato
- niçoise salads
- classic tomato and bocconcini salad



Salads / Sides continued...

english garden salad

brussel sprouts and bacon

chilli and garlic kale

roasted chat potato with lemon and parsley

duck fat potatoes

asian thai salad

Buffet Desserts set up as a dessert bar

Caramel Banoffee Pie

Berry Cheesecake

Lemon Tart

Chocolate Tart

Chocolate Truffles

Almond Biscotti

deconstructed Pavlova (spoons)

Strawberry Jordbaer (stuffed flavoured strawberries)

Chocolate Mousse

Doughnuts with infused Strawberry Jam (hot dessert canapé)

Panacotta – ask about our flavours!



An m2 kitchen perfect buffet menu for your function is \$75.00 per person *includes staff – see below

- ✓ select **4 canapes** from the m2 kitchen *canape menu* (either platinum or diamond canapes) (1 canape from each selection per person) with bread roll and butter **PLUS**
- ✓ select **3 buffet mains** from the above *buffet mains* menu above **PLUS**
- ✓ select **3 salads/sides** choices above **PLUS**
- ✓ select **3 canape desserts** from the m2 kitchen dessert canape menu above (this will be set up as a dessert bar)

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Grazing Platters

You may wish to add on some of our grazing platters – it's up to you!

Cheese platter

Includes:

3 premium Australian cheeses, dried and fresh fruit, fruit flavoured marmalade, lavosh and crackers

\$6.50 p/h 1 platter per 20 people

Fruit platter

Includes:

Fresh seasonal fruit

\$4.50 p/h 1 platter per 20 people



Dip platter

Includes: 3 classic housemade dips, lavosh and vegetable crudité's

\$4 p/h 1 platter per 20 people

Anti-pasto platter

Includes:

3 cold meats, olives & feta, grilled artichoke, sautéed button mushrooms and grissini sticks

\$8 p/h 1 platter per 20 people

Cold seafood platter

Includes:

2 Sydney rock oysters with vinaigrette and Thai style dressing, 1 u6 sized fresh Australian tiger prawn, ½ Moreton bay bug and smoked salmon.

\$18 p/h 1 platter per 10 people



**each buffet main allows 250gr protein per person*

Our pricing includes your buffet menu choices and all staff including an m2 chef and all kitchen staff and wait staff. It includes the use of m2 kitchens crockery and cutlery and dessert bar styled by m2 kitchen.

The price does not include RSA wait staff or beverage.

If a kitchen is not available at the venue, we will need to hire a kitchen in.

The price doesn't include the linen (table clothes, serviettes, chair covers) or the setting of tables.

We can take care of all of this for you but we will need to quote this for you.