




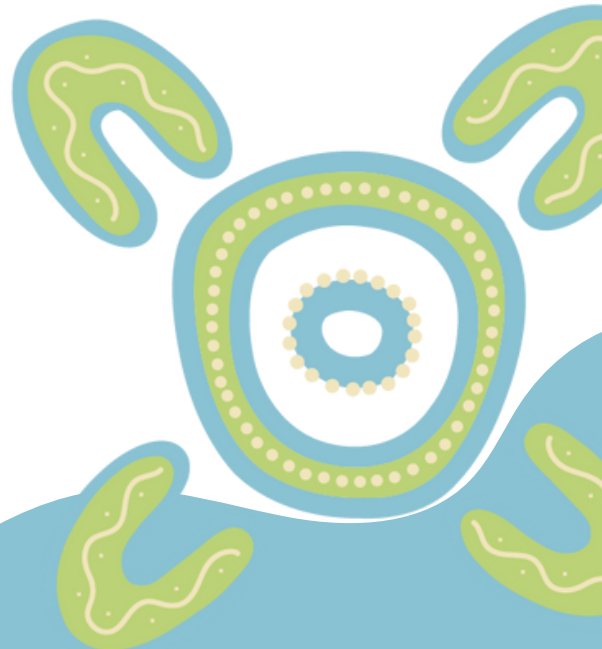
# BUFFET CATERING MENU PACKAGES

Fusing Soul with Flavour

\* This menu is for groups of 15 or more pax

 [liyanmayicatering@gmail.com](mailto:liyanmayicatering@gmail.com)

 0498 962 803



# BUFFET PACKAGE C

\$40.00 PER HEAD

Choose from the selection

2 Main dish  
2 Warm sides  
1 Salad



# BUFFET PACKAGE D

\$48.00 PER HEAD

3 Main dish  
2 Warm sides  
1 Salad



## OPTIONAL EXTRAS

Salads \$6.00 per person

Warm sides \$6.00 per person

Desserts \$8.00 per person

## Terms and Conditions

Minimum 1 week notice required for all orders.

All catering orders require a 50% deposit to secure your booking upon accepting the invoice. Deposit must be paid at least 5 days prior to delivery date. Full payment prior to delivery is appreciated.

Prices exclude equipment and delivery.

\$50 delivery fee, Monday to Friday 8am-5pm, within 15km Perth CBD. Outside these areas and times, prices on application.

Any menu changes 3 working days prior to event may incur a fee. Cancellations or date changes  $\geq 3$  working days incur 50% of deposit cancellation fee.  $< 3$  working days will incur 100% of deposit cancellation fee.

Every effort will be made to accommodate dietary requirements, note that food may contain traces of nuts, eggs, lactose and other allergens.

Menus are subject to change depending on the season & availability of produce.

Should you have any concerns about these terms or timelines, please phone us on 0498 962 803 to discuss.

# MAIN DISHES

## **Chicken & Broccoli Pasta (GFO)**

Seasoned Chicken, with bacon, broccoli and fettuccine in a creamy sauce

## **Kimberley Satay Chicken (GFO)**

Kimberley inspired, marinated chicken pieces coated in a Coconut and peanut sauce

## **Broome Style Curry Beef (GFO)**

Broome style curry with cuts of beef, potato and carrots

## **Sweet Pork (GFO)**

Braised pork pieces, with potato and carrots in a sticky, sweet soy sauce.

## **Sweet lamb Curry (GFO)**

Lamb pieces with potato and carrot, coated in a sweet and spicy curry sauce.

## **Quiche (Lorraine - Ham and Cheese, Spinach, or Vegetable) (V,GFO,VNO)**

Homemade short crust pastry filled with a savoury egg custard, with various your choice of filling.

## **Pineapple Chicken (GFO)**

Chicken wingettes coated in a sticky, salty dark soy sauce coating with pineapple pieces and spring onions.

# WARM SIDES

**Roast Potato with Garlic Herb Butter (GF,V)**

**Steamed Rice (V,VN,GF)**

**Honey Glazed Carrots (V,GF,VNO)**

**Vegetable Bake (V,GFO)**

**Steamed Vegetables dusted with Bush Dukkah (V,GF,VN)**

**Freshly baked Bread Rolls (V,GFO,VNO)**

**Boab Nut mini-Dampers (V,GFO)**

# SALADS

## **Garden Salad (V,VN,GF)**

Cos lettuce, cherry tomato, cucumber, sliced carrots and red onion

## **Greek Salad (V,GF)**

Pieces of tomatoes, cucumbers, onion, feta cheese, and olives. dressed with salt, Greek oregano, and olive oil

## **Potato Salad (V,GF)**

Boiled potatoes, with egg, white onion, spring onions and crispy bacon pieces coated in creamy mayo

## **Coleslaw (V,GF)**

Shredded raw cabbage, with grated carrot, pineapple pieces and spring onions in a coleslaw dressing

# DESSERT

## **Cheesecake (Mango, Passionfruit, or Raspberry) (V,GFO)**

Creamy mousse like cheesecake over a sweet biscuit crumb, with a fruit gel topping

## **Chocolate Mousse (V,GF)**

Silky, airy chocolate mousse in a dessert cup

## **Tiramisu (V,GFO,)**

Espresso soaked sponge fingers, layered with mascarpone cream and topped with shaved chocolate in a dessert cup

## **Lemon Meringue Tarts (V)**

Hand made short crust pastry, filled with a tangy lemon curd and topped with a toasted meringue

## **Seasonal fruit plate (V,VN,GF)**

An assortment of seasonal fruit

## **Lemon Drizzle cake (V,GFO)**

Light lemon sponge, soaked in lemon simple syrup with a lemon myrtle icing on top