



## Buffet Menu

### Mains

- ❖ Braised leek & goats cheese tart
- ❖ Crisp chicken breast with potato mash and field mushrooms
- ❖ Slow roasted beef fillet with baked root vegetables
- ❖ Salmon fillet crusted with fennel, capers, onion, dill and drizzled with a chilli tzatziki
- ❖ Lamb, date, pistachio, tomato and coriander tagine with preserved lemon cous cous
- ❖ Roasted pork fillet with creamy cauliflower & parsnip mash drizzled with truffle oil

### Salads

- ❖ Roquette, tomato, boconcinni, braised mushroom and pumpkin
- ❖ Green bean, zucchini, grilled haloumi, kipfler potato and artichoke
- ❖ Penne pasta salad with Spanish onion, olive, basil and crisp pancetta
- ❖ Spinach, pear, caramelized walnut and gorgonzola cheese

spend more time with your guests  
and less time in the kitchen

## Desserts

- ❖ Apple tart tartan with double cream
- ❖ Raspberry and almond cake with citrus compote
- ❖ Chocolate brownies

## Pricing

- Choose two mains, two salads and one dessert for \$65.00 per person
- Price includes Chef (food service only) for a four hour duration. An additional labour cost will be incurred if duration exceeds four hours
- Does not include wait staff – this is an additional cost of \$28 per hour
- Kitchen hand \$20 per hour
- Additional chef \$40 per hour
- Does not include other hire costs such as cutlery, crockery, trestle tables etc.
- Get the Chef In reserves the right to menu changes subject to availability of produce

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