



**Seasonal
menus and
packages**





Buffet menus

Buffet Menu 1 = \$75.00 per person, plus GST
4 gold items, 3 platinum items

Buffet Menu 2 = \$84.00 per person, plus GST
4 gold items, 3 platinum items, 2 dessert items

Add diamond items for \$26.00 plus GST, per person

All our buffet packages include a selection of fresh sourdough and salted butter.

Minimum food spend of \$1100.00 plus GST applies to all orders. If the minimum is not reached the difference will be charged.

1 chef, per 40 guests.

Chefs and wait staff charged separately.

A travel fee may apply to certain locations.

Buffet event hire

Buffet hire package 1 = \$6.00 plus GST
All plates, cutlery, linen napkins

Buffet hire package 2 = \$11.00 plus GST
Includes - Plates, cutlery, glassware hire (white wine, red wine, champagne, universal glasses), linen napkins, white table cloths

GOLD ITEMS

NSW South Coast oysters

pomegranate vinaigrette, lemon (s) (gf)

Roasted duck fat chat potatoes (v) (gf)

fresh rosemary, confit garlic

fresh fig & goats cheese salad

radicchio, toasted walnuts, lemon dressing (v) (gf)

Toasted cauliflower (v) (gf)

pickled Spanish onion, roasted pepita seeds, golden raisins

Roasted beetroot (v) (gf)

goat's cheese, toasted walnuts, wild rocket

Spiced Kent pumpkin (v) (gf)

dukkha, torn mint, honey Greek yoghurt dressing

Chat potato salad (v) (gf)

honey mustard mayonnaise, spring onion

Asian style slaw (v)

coriander, mint, puffed vermicelli noodle, chilli lime dressing

Shaved prosciutto (gf)

shaved fennel, citrus, aioli

Broccoli salad (v) (gf) (vgn)

snow peas, orange, chilli, toasted hazelnut dressing

Heirloom tomato salad (v) (gf) (vgn)

charred corn, smoked paprika & lime dressing

PLATINUM ITEMS

spiced chicken thigh (gf)

confit garlic, baby celery

Market best prawns (gf)

Boardwalk signature cocktail sauce, lemon

Palmer's Island Mulloway fillet (gf)

pickled eschallots, pea puree, tendril

Pasture fed Berkshire pork belly (gf)

spiced apple chutney, crackling

Thyme & garlic free range chicken breast (gf)

blackened lime, sumac yoghurt dressing

grilled Riverina beef flank (gf)

chimichurri, fine herbs

Baked Tasmanian salmon (gf)

cauliflower puree, baby radish

Pan seared ocean Snapper (gf)

roasted fennel, pine nut pesto, young basil

DIAMOND ITEMS (Optional)

Poached Moreton bay bug (gf)

roasted garlic & chive aioli

Riverina Lamb backstrap (gf)

fresh gremolata

Riverina grain fed beef fillet (gf)

red wine jus

Triston Island Lobster tail (gf)

half tail, confit garlic & chive butter

DESSERT ITEMS

(served canape style)

Boardwalk chocolate brownie (v)

salted caramel

warm apple crumble tartlet (v)

oats & brown sugar

fried churros (v)

vanilla chocolate sauce, cinnamon sugar

chocolate & cherry tart (v)

shaved toasted coconut

gelato cones (v)

a selection of chocolate, vanilla, hazelnut, mint, raspberry, mango

Belgian milk chocolate ganache (v)

chocolate shortbread, edible gold leaf

fruit brochette (v) (gf)

skewers of seasonal fresh fruit

smoked King Island cheddar

quince, fruit cracker



CONTACT US

We are here to help and happy to assist you in planning a memorable event. For a formal quotation & to discuss your event further, please contact our team.

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