

BOARDWALK CATERING
B|C
SYDNEY





Buffet menus

Buffet Menu 1 = \$78.00 per person, plus GST
4 gold items, 3 platinum items

Buffet Menu 2 = \$89.00 per person, plus GST
4 gold items, 3 platinum items, 2 dessert items

Add diamond items for \$28.00 plus GST per item, per person

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

Minimum food spend of \$1,100.00 plus GST applies
If the minimum is not reached the difference will be charged

1 chef, per 40 guests
1 wait staff per 50 guests for food
1 wait staff per 50 guests for beverage

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 = \$12.00 plus GST
Includes - Plates, cutlery, glassware hire (white wine, red wine, champagne, universal glasses), linen napkins, white tablecloths

GOLD ITEMS

Spiced Kent pumpkin (v) (gf)

dukkha, torn mint, honey Greek yoghurt dressing, blossoms

Chat potato salad (v) (gf)

honey mustard mayonnaise, spring onion

Pumpkin ravioli (v)

brown butter, wilted spinach, pine nuts, parmesan & sage

Soba noodle salad (v) (gf)

bok choy, edamame, honey ginger dressing

Shaved prosciutto (gf)

sliced fennel, burnt citrus, herb aioli, fennel tips

NSW South Coast oysters (gf)

cucumber & sherry vinegar, rock salt

Roasted duck fat chat potatoes (v) (gf)

fresh rosemary, confit garlic

Grilled stone fruit & goats cheese salad (v) (gf)

radicchio, toasted walnuts, lemon dressing

Roasted cauliflower sprouts (v) (gf)

pickled Spanish onion, candy pepitas, chamomile sultanas

Broccolini 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

Grilled 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)

charred red cabbage, crispy crackling

Thyme & garlic free range chicken breast (gf)

blackened lime, sumac yoghurt dressing

Grilled Riverina beef flank MB2+ (gf)

chimichurri, fine herbs

Baked Tasmanian salmon (gf)

shaved zucchini, lemon zest, baby radish

Pan seared ocean Snapper (gf)

charred fennel, pine nut pesto, young basil

DIAMOND ITEMS (Optional)

Poached Moreton Bay bug (gf)

roasted garlic & chive aioli

Grilled Riverina lamb backstrap (gf)

fresh gremolata

Riverina grain fed beef fillet (gf)

red wine jus

Triston Island lobster tail (gf)

half tail, native samphire & chive butter

DESSERT ITEMS

Boardwalk chocolate brownie (v)

salted caramel

Salted caramel popcorn tartlet (v)

chocolate ganache

Fried churros (v)

vanilla chocolate sauce, orange zest

Gelato cones (v)

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

Buttermilk pannacotta (gf)

watermelon & rose jam

Fruit brochette (v) (gf)

skewers of seasonal fresh fruit

Brown butter custard tart

fresh nutmeg, crème fraiche





Staffing

Food and Bar staff

Monday to Friday = \$280.00 plus GST (first 4 hours) then \$70.00 plus GST, per hour

Saturday = \$290.00 plus GST (first 4 hours) then \$75.00 plus GST, per hour

Sunday = \$320.00 plus GST (first 4 hours) then \$80.00 plus GST, per hour

Supervisor

Monday to Friday = \$320.00 plus GST (first 4 hours) then \$85.00 plus GST, per hour

Saturday and Sunday = \$360.00 plus GST (first 4 hours) then \$95.00 plus GST, per hour

Chefs

\$290.00 plus GST (first 4 hours)

Hours after first 4 hours = \$80.00 per hour, plus GST

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.

e | info@boardwalkcatering.com.au

p | 0434 917 069