



## *Ghost in house Catering*

### *Mixed Buffet Menu*

*\$125 p.h (up to 40 guests)*

*(select 4 dishes)*

#### *Meat selection:*

##### *Cold:*

*Anti Pasto meats with sourdough & maple roasted bacon butter.*

*Selection of seafood with sauces.*

*Slow poached Atlantic salmon with lemon, capers and dill mayonnaise*

##### *Warm:*

*Spiced lamb rack on herbed couscous & pomegranate dressing*

*Pork loin in creamy mushroom sauce with rosemary & sage*

*Caramelized pork belly with chilli vinegar on coconut & coriander rice*

*Marinated and char grilled beef eye fillet with oregano salsa Verde*

*Asian inspired honey and hoisin glazed beef with cashew sour cream*

*Chermoula marinated chicken with crispy pancetta*

*Skillet grilled seafood and chorizo paella*

*pan fried lemon snapper fillets on mint risotto*

##### *Vegetarian :*

*Pesto marinated vegetables with fettuccini & pecorino cheese*

Vegan

Roast sweet potato and lentil curry on herbed basmati rice

**Buffet includes:**

Crispy potatoes, tomato, cucumber and avocado salad, creamy slaw with pear and honey toasted walnuts,  
bread and butter

**Dessert:**

(pick 1)

Cheese and dried fruit platter with a French baguette

Variety of petit fours

Apple and rhubarb crumble with vanilla ice cream