



Ghost in house Catering

Seafood Buffet Menu

*\$165 p.h (up to 40 guests)
(pick 4)*

Cold:

Seafood platter with a selection of oysters, tiger prawns, and prawn cocktail with sour dough toast

(lobster on request, price depends on market value)

Garlic and chilli prawns and scallops with a trio of mushrooms

Oven baked Atlantic salmon with a herb and nut crumble

Coconut poached barramundi fillets with chilli & lime

Pan seared cod with white wine & tomato and basil sauce.

Cantonese steamed fish with ginger and scallions

Vegetarian:

Ratatouille tart with goats cheese and semi dried tomatoes

Vegan:

Quinoa with curried cauliflower, honey roasted chickpeas and a herb & pine nut dressing

Buffet includes:

*Creamy potato, avocado and dill salad, tomato and cucumber salad with fetta and olives, rocket & pear
salad with pecans, bread and butter*

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Dessert:

Cheese and fruit platter

Variety of petit fours

Berry crumble with vanilla ice cream