

creative

CATERING

Refined Buffet Menu

KREATIVE FOOD. REFINED EXPERIENCES.

*A premium buffet selection of proteins, sides and salads
with elevated presentation, for corporate and celebration events.*

Protein

Grass-Fed Eye Fillet

Wild rocket, black garlic jus, smoked sea salt

GF • DF • NF

12-Hour Slow-Cooked Lamb Shoulder

Watercress, caramelised onion gravy

GF • DF • NF

Nut-Crusted Salmon

Roasted grapes, endive, vincotto dressing

GF • DF

Chargrilled Swordfish Skewers

Herb & garlic oil

GF • DF • NF

MB3 Wagyu Flank Steak

Chimichurri, mushroom medley

GF • DF • NF

White Miso Roasted Eggplant

Toasted sesame, watercress

GF • DF • VE

Herb & Garlic Roasted Chicken

Muhammara, lemon dressing

GF • DF

Crispy-Skin Barramundi

Italian salsa verde, Meyer lemon

GF • DF • NF

Tamarind-Roasted Cauliflower

Cumin tabbouleh, spiced coconut dressing

VE • DF • NF

Italian Porchetta

Sage & fennel stuffing, salsa verde

GF • DF

Honey & Orange Glazed Chicken

Charred smoky corn

GF • DF • NF

Sides

Lemon & Garlic Roasted Potatoes

Lemon thyme

GF • DF • V

Roasted Sumac Pumpkin

Pomegranate, mint, hummus

GF • DF • VE

Chargrilled Eggplant

Slow-cooked Napoli sauce, crumbled feta, herbs

V • GF

Charred Broccolini

Preserved lemon dressing, aged Parmigiano Reggiano

V • GF

Balsamic-Glazed Mixed Mushrooms

Fresh parsley

VE • GF • DF

Grilled Dutch Carrots

Harissa yoghurt, crushed walnuts

GF • V

Warm Artisan Focaccia

Labneh, roasted garlic hummus, muhammara

V

Charred Green Beans

Garlic, crispy Parmesan, chives

V • GF

Honey-Glazed Sweet Potato

Fresh herbs, roasted almonds

GF • DF • V

Crispy Brussels Sprouts

French lentils, vincotto dressing, caramelised onion

VE • GF • DF

Salads

Heirloom Tomato & Cucumber Greek Salad

Kalamata olives, capers, feta, estate EVOO

GF • V

Seasonal Roasted Vegetable Salad

Crispy kale, hazelnuts, garlic dressing

VE • GF • DF

Chargrilled Broccoli & Crispy Tofu

Soy-yuzu dressing

VE • DF

Wild Rocket & Crispy Prosciutto

Grated Parmigiano Reggiano, aged balsamic, roma tomatoes

GF

Chargrilled Eggplant Tabbouleh

Grilled peaches, pomegranate

VE • DF

Heirloom Tomato & Grilled Stone Fruit

Fresh burrata, pickled onion, basil, aged balsamic

V • GF

Dietary Key

GF Gluten Free

DF Dairy Free

NF Nut Free

V Vegetarian

VE Vegan

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Kreative Food. Refined Experiences.

Buffet selections are fully customisable to guest numbers,
dietary requirements and the style of your event.

www.thekreativecatering.com