

kreative
C A T E R I N G

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

Herb & Garlic Roasted Chicken

Muhammara, lemon dressing

GF · DF

12-Hour Slow-Cooked Lamb Shoulder

Watercress, caramelised onion gravy

GF · DF · NF

Crispy-Skin Barramundi

Italian salsa verde, Meyer lemon

GF · DF · NF

Nut-Crusted Salmon

Roasted grapes, endive, vincotto dressing

GF · DF

Tamarind-Roasted Cauliflower

Cumin tabbouleh, spiced coconut dressing

VE · DF · NF

Chargrilled Swordfish Skewers

Herb & garlic oil

GF · DF · NF

Italian Porchetta

Sage & fennel stuffing, salsa verde

GF · DF

MB3 Wagyu Flank Steak

Chimichurri, mushroom medley

GF · DF · NF

Honey & Orange Glazed Chicken

Charred smoky corn

GF · DF · NF

White Miso Roasted Eggplant

Toasted sesame, watercress

GF · DF · VE

Sides

Lemon & Garlic Roasted Potatoes

Lemon thyme

GF · DF · V

Grilled Dutch Carrots

Harissa yoghurt, crushed walnuts

GF · V

Roasted Sumac Pumpkin

Pomegranate, mint, hummus

GF · DF · VE

Warm Artisan Focaccia

Labneh, roasted garlic hummus, muhammara

V

Chargrilled Eggplant

Slow-cooked Napoli sauce, crumbled feta, herbs

V · GF

Charred Green Beans

Garlic, crispy Parmesan, chives

V · GF

Charred Broccolini

Preserved lemon dressing, aged Parmigiano Reggiano

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

Balsamic-Glazed Mixed Mushrooms

Fresh parsley

VE · GF · DF

Salads

Heirloom Tomato & Cucumber Greek Salad

Kalamata olives, capers, feta, estate EVOO

GF · V

Wild Rocket & Crispy Prosciutto

Grated Parmigiano Reggiano, aged balsamic, roma tomatoes

GF

Seasonal Roasted Vegetable Salad

Crispy kale, hazelnuts, garlic dressing

VE · GF · DF

Chargrilled Eggplant Tabbouleh

Grilled peaches, pomegranate

VE · DF

Chargrilled Broccoli & Crispy Tofu

Soy-yuzu dressing

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

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

WWW.THEKREATIVECATERING.COM