

FEASTING BUFFET MENU OPTIONS

PAELLA PARTY \$45 pp

OUR PAELLA PARTY IS A VERY VISUAL EXPERIENCE WITH OUR CHEFS COOKING THE PAELLA AND SERVING YOUR GUESTS OUTSIDE FROM OUR LARGE PAELLA PANS. ENJOY WITH A CHOICE OF 2 SALADS THE PAELLA INCLUDES MUSSELS, CLAMS, PRAWNS, SQUID, CHICKEN, CHORIZO, RICE AND LEMON SALADS INCLUDE ONE LEAFY SEASONAL GARDEN SALAD & ONE ROASTED SEASONAL VEGETABLE SALAD PAIR WITH A CHILLED SPANISH WHITE WINE OR BEER ON ARRIVAL (ADD \$8 PP)

(OPTIONAL ADD GRAZING PLATTERS FOR ENTRÉE, \$120 FOR A PLATTER TO SERVE 10 PEOPLE OR DESSERT PLATTERS \$10PP.)

ITALIAN \$65 pp (3 courses)

OUR ITALIAN FEASTING BUFFET IS BEST SERVED ON LONG BANQUET TABLES, WITH SHARING PLATTERS SCATTERED THROUGHOUT THE LONG TABLE. GUESTS DON'T HAVE TO LEAVE THE TABLE TO ENJOY THEIR FOOD

ITALIAN ANTIPASTI BOARD, MORTADELLA, BRESOLA, PROSCIUTTO DI PARMA, FENNEL SALAMI, OLIVES, PICKLES, SELECTION OF ITALIAN CHEESES, TOASTED BREAD, CHUTNEY

SPAGHETTI MEATBALLS, VEAL AND PORK MEATBALLS, SLOW COOKED TOMATO SAUCE, BASIL

PORCHETTA, CRISPY SKIN, RESTING JUICES, HERBS, MUSTARD

ROASTED CARROTS, BRAISED GREENS, GARDEN SALAD

CHOCOLATE AND SEA SALT TART, CRÈME FRAICHE

BAKED PEACHES, VANILLA, AMERETTO, MASCAPONE, TOASTED ALMONDS

(OPTIONAL ITALIAN BEER AND WINE PACKAGE \$35PP)

ROTISSERIE BBQ \$45 pp (Daylight Savings)

ROLLED PORCHETTA, CRISPY SKIN, ROSEMARY, GARLIC LEMON

FREE RANGE ROTISSERIE CHICKEN, SOY, SPICES

SPICED LAMB SHOULDER SHAWARMA, LEMON

OPTIONAL BBQ RUMP CAP, CHIMICHURRI (ADD \$5PP)

SERVED WITH 2 SEASONAL SALADS

(OPTIONAL ADD GRAZING PLATTERS FOR ENTRÉE, \$120 FOR A PLATTER TO SERVE 10 PEOPLE OR DESSERT PLATTERS \$10PP.)



63 Railway Ave Werribee 3030
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MOROCCAN \$50 pp (2 Courses)

Our Moroccan feast is a taste sensation. Not too spicy, just great flavour. No one will go home hungry.

MEAT

LEG OF LAMB (YOGHURT GLAZE)
KOFTA TAGINE WITH POACHED EGG
GREEN CHERMOULA DRUMETTES

SALADS

GRILLED EGGPLANTS, GARLIC, HERBS
CUCUMBER, RED PICKLED ONION, MINT SALAD
BEETROOT, GOATS CHEESE, MINT, POMEGRANATE
ROASTED CAULIFLOWER, DATE AND ALMOND

DIPS

HUMMUS (HERB, ROASTED CHICKPEAS)
SMOKED EGGPLANT
LABNEH DIP

SIDES

COUS COUS, DRIED DATES, APRICOT, RED ONION
SAFFRON RICE
ZAATAR ROAST PUMPKIN
ROAST SUMAC CARROT

PITTA BREAD
TURKISH BREAD

(OPTIONAL DESSERT PLATTERS \$10 PP, DRINK PACKAGES AVAILABLE)



For bookings call The Garden Feast

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