



***Chef charge applicable to all buffet menus. (4 hour charge)**

Mon to Fri - \$250

Sat - \$275

Sun - \$300

KARISMA BUFFET PRICE GUIDE

Silver Buffet Menu

\$40 Per guest

(Minimum 30 guests)

Included in package-

2x Canape Chefs selection

2x Main dishes from the gold range

2x Salads

Freshly baked sourdough

Gold Buffet Menu

\$52 Per guest

Included in package-

2x Canape Chefs selection

3x Main dishes from the gold range

3x Salads

Freshly baked sourdough

Diamond Buffet Menu

\$62 Per guest

Included in package-

2x Canape Chefs selection

1x Main dishes from the Gold range

2x Main dishes from Diamond range

2x Salads/Sides

1x Platters range

Freshly baked sourdough

1x Dessert Canapés

Platinum Buffet Menu

\$97 Per guest

Included in package-

3x Chefs selection Canape

3x Main dishes from Diamond range

3x Salads/Sides

1x Cheese Platter

1x Seasonal fresh fruit platter

Freshly baked sourdough

2x Dessert Canapés



KARISMA BUFFET MENU

Gold Range Mains-

- Beef kebabs with rosemary and garlic (GF)
- Ginger and lemongrass chicken skewers (GF)
- Smokey Brazilian sausages with caramelised onion (GF)
- Lamb kofta with coriander yoghurt (GF)
- Pumpkin, thyme, pine nut and ricotta cannelloni

Diamond Range Mains-

- Grilled king prawns with lime and coriander (GF)
- Salmon with crispy skin, bok choy and oyster sauce (GF)
- Chorizo and squid paella (GF)
- Grass fed fillet of beef with bordelaise sauce (GF)
- Thyme and cranberry sous vide turkey with masala sauce (GF)
- Moroccan spiced lamb cutlet with parsley and apricot cous cous ****
- Silver dory and prawn fritters with soy and ginger
- Zucchini and chickpea fritter with eggplant yogurt relish and wild rocket
- Pork fillet, radicchio, burnt orange and fennel (GF)
- Twice cooked chicken thigh with cauliflower and baby herbs (GF)
- Herb crumbed eggplant, napolitana sauce, baby basil and fresh mozerella
- Baby pumpkin with wild rice, raisins and herbs (GF)
- Garlic roasted lamb rump with baby herbs (GF) ****
- Sous vide chicken breast with thyme crumb
- Free range chicken breast stuffed with sage and bocconcini (GF)
- Pork loin with apricot and almond stuffing
- Chargrilled beef sirloin with chimichurri and eggplant (GF)
- Market fresh fish with Japanese noodles
- Salmon fish croquettes with dill aioli

Salads/Sides-

- Roast heirloom carrots, parsnips and baby rocket with sherry dressing (GF)
- Rocket, grilled pear, pancetta, fetta and walnut (GF)
- Pumpkin, watercress, alfalfa and marinated goats cheese (GF)
- Iceberg, crispy bacon, anchovy emulsion and baby herbs (GF)
- Casareccia pasta with chilli, lemon and parsley
- Spicy vermicelli with shredded chicken and mint (GF)
- Shaved zucchini, mint and pea with sherry vinegar (GF)
- Chat potato salad with crispy pancetta, shallots and aioli (GF)
- Baby green beans with herb infused butter (GF)
- Sauteed kipfler potatoes with shallots, parsley and sea salt (GF)
- Vine ripened tomato, bocconcini and basil pesto (GF)
- Quinoa with cucumber, tomato, herbs and lemon (GF)
- Roasted potatoes with butter and rosemary salt (GF)

Gluten Free = (GF) Attracts extra charge of \$6.00pp = ****