



KAREN SHELDON CATERING

BUFFET & PLATED MENUS

These menus present a sample of our range and can be mixed and matched if you wish.
We are happy to meet with you and create an individual menu to suit your taste.

BUFFET MENU ONE

Celebration Buffet

\$43⁵⁰ per person
Minimum 40 Guests

Entrée

Warm homemade babaganoush and hummus with crispy garlic bread shards, marinated olive mix, Saltbush dukkah, marinated cheeses, grilled chorizo and pickled vegetables

Main Course

Honey Glazed Pork with crispy crackling and apple sauce

Baked Lamb Roast served with real mint sauce and gravy

Pasta Carbonara

Crusty garlic baked potatoes

Steamed medley of vegetables

Fresh baked breads and butter

To Finish

Hazelnut & Chocolate Fantasy Meringue

Fresh Tropical Fruits

A range of teas and freshly brewed coffee

BUFFET MENU TWO

Festive Buffet

\$42 per person
Minimum 40 Guests

Entrée

Conversation Starter Platters

Housemade guacamole and sweet potato dips with pita bread, cornchips, cheese cubes, pickled vegetable, pickling salad and vegetable sticks

Main Course

Thai Chicken Curry with fragrant jasmine rice and condiments

Italian Lasagne

Crusty garlic baked potatoes

Roasted pumpkin, carrots and sweet potato

Butter sauteed greens

Crisp garden salad with vinaigrette

Fresh baked breads and butter

To Finish

Fresh Tropical Fruits

A range of teas and freshly brewed coffee





BUFFET MENU THREE

Deluxe Buffet

\$63^{.50} per person
Minimum 40 Guests

Entrée

Tray service whilst guests mingle

Mediterranean Pita Platters with interesting dips, homemade pickles and grilled meats

Mini garlic cream tartlets topped with
- Smoked salmon, red onion, capers and dill
- Roast pumpkin, pine nut and blue cheese pesto

Main Course

Local Barra Fillet Thai style with fragrant lemongrass and coconut milk

Oven-baked Chicken Fillets filled with cream cheese and chives, glazed with Karen's famous Diane Sauce

Roast fillet of Yearling Beef served with horseradish cream french grained mustard and a rich red wine infused gravy

Italian Lasagne

Crusty garlic baked potatoes

Tuscan roasted vegetable toss

Fresh Garden Salad

Fresh baked breads and butter

To Finish

Australian Cheese and Tropical Fruit Platters

BUFFET MENU FOUR

"Roast It" Buffet

\$54 per person
Minimum 40 Guests

Entrée

Conversation Starter Platters

Housemade guacamole and sweet potato dips with pita bread, cornchips, cheese cubes, pickled vegetable, pickling salad and vegetable sticks

Main Course

Roast Carvery Selection of:

Fillet of Yearling Beef

Honey Glazed Pork and Crackling

Rosemary and Garlic infused Leg of Lamb served with condiments and gravies

Olive roasted chat potatoes with capers and dill

Root vegetable medley of carrots, pumpkin, kumera and turnips

Fresh baked breads and butter

To Finish

Fresh Cream Pavlova with Tropical Fruits

A range of teas and freshly brewed coffee





BUFFET MENU FIVE

Great Aussie Barbie

\$56 per person

Minimum 40 Guests

NOTE: Only available for outdoor venues

Entrée

Warm homemade babaganoush and hummus with crispy garlic bread shards, marinated olive mix, Saltbush dukkah, marinated cheeses, grilled chorizo and pickled vegetables

BBQ'd prawn and bugtail fondue with brandy seafood sauce or Hawaiian dipping sauce

Main Course

Porterhouse with crumbled feta butter

Gourmet Beef and Chicken Sausage Selection

Grilled Spring Lamb Chops with tomato olive salsa

Baked Idaho Potatoes with sour cream and chives

Fresh Salad Board with selection of dressings

Fresh baked breads and butter

To Finish

Australian Cheese and Tropical Fruit Platters

A range of teas and freshly brewed coffee



Plated Menu One

\$62 per person
Minimum 40 Guests

Entrée

Twice cooked Pork Belly with housemade onion jam, pickled cucumber and balsamic glaze

Main Course

Alternate Drop

Slow cooked Lamb Shank with cauliflower mash, steamed vegetables and red wine jus

Crispy skinned Chicken Breast stuffed with flavoured cream cheese, crispy polenta, steamed green beans and caramelised onion sauce

Crisp Italian Rocket Salad with balsamic vinaigrette and crumbled feta

Fresh baked breads and butter

To Finish

Served as Table Platters

Individual Pavlovas with fresh cream strawberries and passionfruit

A range of teas and freshly brewed coffee

Plated Menu Two

\$66 per person
Minimum 40 Guests

Entrée

Chicken and Pancietta Caesar Salad with housemade dressing and shaved Parmesan cheese

Main Course

Alternate Drop

Steamed Local Barra Fillet mashed potato seared garlic greens and pink peppercorn sauce

Charbaked Fillet of Beef served with potato and yam galette steamed greens and Dolly Pot Diane Sauce

Table Buffet Garden Salad

Fresh baked breads and butter

To Finish

Served as Table Platters

Australian Cheese Plate with crackers and quince paste

Fresh Tropical Fruits

A range of teas and freshly brewed coffee

Plated Menu Three

\$70 per person
Minimum 40 Guests

Entrée

Springs Atlantic Smoked Salmon and
Baby Potato Salad with Asparagus Spears,
Caper Chips and Dill Aioli

Main Course

Alternate Drop

Roast Rack of Lamb
served with Dauphine potatoes, wilted
greens, green olive butter and Demi Glaze

Yellow Waters Local Barramundi
with Jasmine Rice, light tumeric, coconut
and lemongrass sauce, and sweet potato crisps

Fresh baked breads and butter

To Finish

Served as Table Platters

Selection of Homemade Petit Fours

Fresh Tropical Fruits

A range of teas and freshly brewed coffee



Plated Menu Four

\$72 per person
Minimum 40 Guests

Entrée

Served on platters as guests mingle

NT Wildcaught Duo of Tigerprawn Cutlets,
Banana Prawn and Tropical Spiced Salsa

Crisp Tortilla Wafers

Main Meal

Alternate Drop

Charbaked Fillet of NT Beef
on potato & yam gallette, red wine jus
and cherry tomato & olive salsa

Roasted Pork Rack
celeriac mash, baked green
beans and apple cider jus

Fresh baked breads and butter

To Finish

Served as Table Platters

Warm Flourless Wattleseed Brownie
with Chantilly Cream and Dragonfruit Coulis

A range of teas and freshly brewed coffee



Plated Menu Five

\$73 per person
Minimum 40 Guests

Entrée

Peking Duck Breast on a bed of fresh Asian salad

Main Meal

Alternate Drop

Baked Rib Eye on the Bone with truffle mashed potato, steamed asparagus spears, crumbled feta butter and roasted garlic

Pan Seared Atlantic Salmon with Spanish rice, steamed greens, roasted tomato and coriander oil

Hot Ciabatta Rolls with homemade Saltbush Dukkah and Olive Oil

Dessert

Individual soft meringue with french vanilla cream and balsamic berries

To Finish

Served as Table Platters

Australian Cheese Plate served with quince paste and water crackers

A range of teas and freshly brewed coffee





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