



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

**\$42<sup>50</sup> per person**  
**Minimum 50 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

**\$41 per person**  
**Minimum 50 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 per person**  
**Minimum 50 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 Karens 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

**\$53 per person**  
**Minimum 50 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

**\$55 per person**

**Minimum 50 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 Beatrice  
Buffalo Fetta Butter Whip

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

**\$60 per person**  
**Minimum 50 Guests**

### Entrée

Twice cooked Pork Belly with housemade onion jam and pickled cucumber

### Main Course

#### *Alternate Drop*

Braised Lamb Shoulder with Polenta Mash, cherry tomato confit and balsamic reduction

Crispy skinned Chicken Breast stuffed with cream cheese smashed sweet potato steamed broccolini and Diane 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 50 Guests**

### Entrée

Chicken and Pancetta 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

**\$69 per person**  
**Minimum 50 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

**\$71 per person**  
**Minimum 50 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 gallete, local Beatrice Buffalo  
Mozarella and Field Mushroom Gratin Sauce Jus

Roasted Pork Rack  
celeriac mash steamed green beans  
smashed apple and sauce 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 50 Guests**

## Entrée

Marinated Duck Breast with omelette roulade wakami salad

## Main Meal

### *Alternate Drop*

Baked Rib Eye on the Bone with root vegetable chips, steamed asparagus spears, Beatrice Buffalo Feta, Butter whip and Sauce Jus

Pan Seared Atlantic Salmon with mashed potato, steamed greens, roasted tomato and garlic aioli

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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