

BON VIN CATERING

BUFFET OPTIONS SAMPLES



HOT BUFFET ITEMS

MEAT / POULTRY / PORK

AGED GRAIN FED EYE FILET SLOW ROASTED / RED ONION / HORSERADISH / MUSTARD FOAM

SHREDDED COCONUT CHICKEN / BROCCOLI / BABY SPINACH / CORIANDER / THAI BASIL DRESSING

CHICKEN BREAST / ROASTED EGGPLANT / BLISTERED CHERRY TOMATOES / PINENUT BASIL SALSA
PESTO CHICKEN / CAPONATA OF ROAST MEDITERRANEAN VEGETABLES

🌿 TRADITIONAL DUCK CONFIT / CARAMELISED CRANBERRY / PICKLED GRAPES / DUCK JUS

🌿 ROAST TURKEY BREAST / CRANBERRY SAUCE / ROSEMARY & THYME JUS / FRESH SAGE TOASTED
NUTS & DRIED FRUIT STUFFING

🌿 HONEY GLAZED SMOKED HAM / CARAMELISED PINEAPPLE / CHRISTMAS DRESSED / APPLE RELISH

🌿 PORK LOIN / FENNEL RAGU / DRUNKEN CURRENTS / CRACKLING

SEAFOOD

🌿 CONFIT OCEAN TROUT KOMBU BUTTER / BRAISED WHITE RADDISH / ASPARAGUS

TERIYAKI SALMON FILLET / WASABI MAYONNAISE

CAJUN BARRAMUNDI & KING PRAWN KEBABS / TOMATO LIME AIOLI

COLD BUFFET ITEMS

🌿 SYDNEY ROCK OYSTERS / PEELED KING PRAWNS / SMOKED SALMON / ACCOMPANIMENTS

TRADITIONAL THAI BEEF SALAD / THAI BASIL / NAMJIM DRESSING

COMPOUND SALADS

CAESAR SALAD / CRISPY PANCETTA / EGG / BABY COS / CROUTONS / PARMESAN / CAESAR DRESSING

SMOKED SALMON / CHAT POTATO / RED ONION / DILL / CAPERS / SWEET MUSTARD DRESSING

SALADS VEGETARIAN

V GF ROASTED PUMPKIN / BABY SPINACH LEAVES / SPANISH ONION / PERSIAN FETA / BALSAMIC

V GF PEARL COUS COUS / CHICKPEAS / GREEN LENTILS / BEETROOT / PARSLEY LEMON TAHINI

V ROAST MEDITERRANEAN VEGETABLE PENNE / PINE NUT / OLIVES / BASIL PARMESAN DRESSING

V GF CUCUMBER / TOMATO / PEPPERS / FETA / OLIVES / RED ONION / LEMON / OREGANO / MINT

V V SUMMER FRUIT PLATTER / SEASONAL & MARKET BEST

DESSERT & CHEESE

CHERRY CLAFOUTIS / HOUSE VANILLA BEAN ICE CREAM

CHEESES ~ BRIE / WASH RIND / GRUYÈRE / BLUE / BREADS / CONDIMENTS

TARTS & TRUFFLES ~ FRANGELICO ~ VANILLA CRÈME BRÛLÉE ~ LEMON ~ CHOCOLATE TRUFFLE

