



## GOURMET BUFFET



### ENTREE

MEDITERRANEAN LAMB KOFTA WITH SWEET CHILLI, YOGURT & MINT JELLY

GOURMET PIES & HOMEMADE SAUSAGE ROLLS

BROWN MUSHROOM & GOUDA CHEESE ARANCINI WITH CHIPOTLE AIOLI

PERI PERI CHICKEN WINGS WITH HOT PEPPER SAUCE

VEGETABLE SAMOSAS, VEGETABLE SPRING ROLLS, VEGETABLE CURRY PUFF

CHAR GRILLED CHICKEN SATAY WITH PEANUT SAUCE

PORK BELLY, APPLE, HONEY, WALNUT MUSTARD WARM SALAD



*Minimum 40 persons.*

**1 entree | 2 mains | 3 sides \$50 per person**

*ACCOMPANIED WITH....!*

*bread butter, Jasmine rice, Assorted Cakes & Slices*

**2 entree | 3 mains | 3 sides \$68 per person**

*ACCOMPANIED WITH....!*

*bread butter, Jasmine rice, Assorted Cakes & Slices*

*Please List your Preference and Allergen for your guest,*

*to help us provide Delicious and Proper course for them.*

**let us know!**

*Gluten Free, Dairy Free, Vegan or Vegetarian Options.*





# GOURMET BUFFET



## MAINS

TEXAS ROASTED STUFFED TURKEY SERVED WITH HERB BUTTER SAUCE -GF

8HERB ROASTED LAMB LEG WITH MINT JELLY & RED WINE JUS -GF DF

TENDERIZED LAMB KORMA WITH POTATOES, CARROT, PEAS, CORIANDER -GF

CREAMY BEEF STROGANOFF, FIELD MUSHROOM, PARSLEY, SOUR CREAM -GF

MEXICAN HERB ROAST BEEF LOIN WITH MUSHROOM GRAVY -GF DF

MALAYSIAN BEEF RENDANG, LIME, CORIANDER, LEMON GRASS -GF

CRISPY PORK RACK & CHILLI, SPANISH ONION, CORIANDER, GARLIC, SOY -GF DF

STIR FRY WITH PORK, CAPSICUM, ONION, BOK CHOY, CHINESE CABBAGE, SWEET SOY, GARLIC -GF

GARLIC HERB MARINATED WHOLE ROAST CHICKEN -GF DF

BUTTER CHICKEN, MURGH MAKHANI, CREAM, CORIANDER, SPICES -GF

THAI YELLOW CHICKEN CURRY, COCONUT, THAI BASIL, ASIAN VEGETABLES -GF

NT OUTBACK SALT BUSH BAKED BARRAMUNDI WITH CAFÉ THE KAKADU -GF

HERB CRUST JEW FISH WITH FENNEL, CHERRY TOMATO SALSA VERDE GF



**Dolphin**  
HOSPITALITY SERVICES

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## GOURMET BUFFET



### CHOOSE YOUR COLD SIDES

GREEK SALAD CUCUMBER, TOMATO, SPANISH ONION, CAPSICUM, FETA, KALAMATA OLIVE -GF VG

GRILLED CHICKEN CAESAR SALAD, EGG, PARMESAN CRISPY CROUTONS BABY COS

SHRIMP HOKKIEN NOODLES, CABBAGE, ASIAN SLAW

ROASTED PUMPKIN, FETA, SPINACH, SPANISH ONION, SHERRY VINAIGRETTE -GF VG

ORANGE AND SPINACH TRIO QUINOA, CITRUS DRESSING, AIOLI -GF VG

HONEY & SEA SALT BAKED BEETROOT, ARUGULA, ALMOND & PERSIAN FETA -GF VG

MIXED BEAN POWER SALAD, PARSLEY LIME CORIANDER GF VG



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*ACCOMPANIED WITH....!*

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## GOURMET BUFFET



### CHOOSE YOUR HOT SIDES

BACON AND ROSEMARY ROASTED POTATOES -GF

HONEY ROASTED ROOT VEGETABLE, CARROT, BEETROOT, PARSNIP, SPANISH ONION -GF VG

STIR FRIED SEASONAL ASIAN VEGETABLE -GF

STEAMED SEASONAL ASIAN VEGETABLE OYSTER SAUCE/GARLIC BUTTER/GARLIC SOY -GF VG

BUTTERED BROCCOLINI AND CARROT WITH GARLIC SAUCE DRIZZLES -GF

SHRIMP HOKKIEN NOODLES, CABBAGE, ASIAN SLAW

CAULIFLOWER & POTATO GRATIN, CHEESE, CREAM, PARSLEY

CHICK PEA MASALA, SALSA, CORIANDER WITH SOUR CREAM -GF



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# GOURMET BUFFET



## STARTER ON THE TABLE

FRESHLY BAKED BREADS & BUTTER OR HOUSE BAKED DAMPER & BUTTER



## ENTRÉE

SALMON GRAVLAX, DILL CREAM CHEESE, WASABI AIOLI, LIME, CORIANDER, CRISPS -GF

BEEF TATAKI, SNOW PEA SHOOTS, PONZU SAUCE, ORANGE SEGMENT, LIME, BEETROOT CHIPS -GF

MUSHROOM & BLUE CHEESE ARANCINI WITH VIZCAINA, TRUFFLE AIOLI -VG

HALLOUMI, CHERRY TOMATO, GRILLED ZUCCHINI, BABY COS LETTUCE, PARMESAN BRIOCHE, HARISSA AIOLI

62°C EGG, GRILLED CHICKEN, CEASER, COS, GARLIC CROUTONS, PARMESAN, JAMON IBERICO CHIPS



## MAINS

GRILLED SOUS VIDE CHICKEN SUPREME, CRISPY THIN NOODLES, BROCCOLINI, FRIED SAGE IN RED PEPPER SAUCE -GF

CHINESE STYLE PORK BELLY, CARROT PUREE, BOK CHOY, APPLE JUS -GF

NT LOCAL BARRAMUNDI, LEMON RISOTTO, ASPARAGUS, MANGO SALSA -GF

SLOW COOKED BEEF CHEEKS, ROSEMARY KIPFLER, RICH RED WINE SAUCE -GF

STEAK POTATO DOLLOPS, BUTTERED FRENCH BEANS, TRIO MUSHROOM GRAVY -GF

ROSEMARY & GARLIC FRENCH RACK OF LAMB, SWEET POTATO CAKE, SPINACH, MINT & PEAS SAUCE -GF



*Minimum 40 guests.*

*2 Course \$66 per person with one*

*Accompanied Starter on the Table*

*3 Course \$76 per person with one*

*Accompanied Starter on the Table*

*Alternate Drop extra \$6 per person*

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