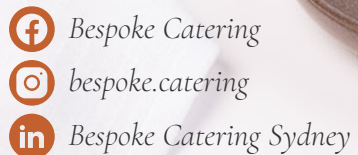




Our drop-off menu, for you!

Buffet Service Experience



You can also visit us:
www.bespokecatering.sydney

We put our heart into bringing people together and have a meaningful impact in their lives by delighting customers with flexibility, exceptional service, and extraordinary food

Your Curated Buffet & Sharing Platters Experiences

Bespoke Classic Buffet Experience

A generous buffet catering package designed for relaxed celebrations, corporate lunches and shared dining experiences.

Includes:

- 2 Main Dishes
- 2 Side Dishes
- Petit Fours or Fresh Seasonal Fruit Platter
- Menu guidance and event preparation
- Serving platters and utensils

Min Spend \$ 1,800 + GST

\$ 56.00 Per Person + Gst

Additional staff, beverages and menu upgrades available on request.

Bespoke Premium Buffet Experience

A more generous buffet package designed for larger gatherings, corporate events and celebrations where variety and abundance are key.

Includes:

- 3 Main Dishes
- 3 Side Dishes
- Petit Fours or Fresh Seasonal Fruit Platter
- Menu guidance and event preparation
- Serving platters and utensils

Min Spend \$ 1,800 + GST

\$ 66.00 Per Person + Gst

Additional staff, beverages and menu upgrades available on request.

Additional

Select from:

Includes:

- 3 Canapés Package for \$18 per person + GST
- A Grazing Board starting from \$89 + GST
- Any Additional Equipment from Tables, Chairs, Linen and /or Glassware

Pricing Excluding GST

All packages including Serving Platters and Utensils for the duration of the event | Add a 3 Canapes Package for \$18 per person • GST



Mains

Miso Glazed Tasmanian Salmon •

Burnt Shallots • Parsley Oil & Shiitake Dust | GF | DF

Slow Cooked Lamb Leg •

Chimichurri • Pickled Shallots & Smoked Jus | GF | DF

Crispy Porchetta •

Apple Cider Glaze • Seeded Mustard • Charred Leeks & Cranberry Gel | GF | DF

Barramundi • Grilled Zucchini • Chilli Garlic Butter & Coriander | GF

Roasted Frenched Chicken •

Thyme & Lemon Jus • Crispy Jamón Serrano • Pine Nuts & Parsley | DF | GF

Grass-Fed Eye Fillet •

Jus & Confit Cherry Tomatoes | GF | DF

Charred Cauliflower •

Salsa Verde • Pomegranate & Crispy Chickpeas | VG | GF

Buffet Experience

Our talented Chefs find excitement in creating new dishes.

Sides

Truffle Mash Potato | V | GF

Crushed Chat Potatoes • Rosemary • Sea Salt & Garlic Oil | VG | GF

Charred Broccolini • Lemon Pangrattato & Pecorino | V

Glazed Dutch Carrots • Honey & Toasted Macadamia | V | GF

Roasted Pumpkin & Spanish Onion • Feta Crumble • Pepitas & Za'atar | V | GF

Smoked Cauliflower Purée • Herb Oil | VG | GF



Additional Main Course \$10 + Gst



Buffet Experience

Our talented Chefs find excitement in creating new dishes.

Salads

Heirloom Tomato & Buffalo Mozzarella Salad ·

Basil · Extra Virgin Olive Oil & Balsamic Glaze | V | GF

Freekeh & Pomegranate Salad ·

Cranberries · Toasted Almonds · Goat Cheese · Figs · Fresh Herbs & Citrus Dressing | V

Wild Rocket & Fennel Salad ·

Grapefruit · Toasted Hazelnuts & Balsamic Dressing | VG | GF

Baby Cos Lettuce & Watermelon Salad ·

White Radish · Beetroot · Toasted Walnuts & Lemon Dressing | VG | GF

Quinoa & Mesclun Salad ·

Cucumber · Cherry Tomatoes · Avocado · Pickled Onion & Green Goddess Dressing | VG | GF

Additional Side - \$8 per person, per side + GST

Petit Four Canapes

Torched Lemon Meringue Tartlet | V

Dark Chocolate Tartlet · Caramel & Sea Salt | V

Brownie · Dulce de Leche & Hazelnut | V | GF Available

Coconut Panna Cotta · Pineapple · Mango Coulis & Matcha | VG | GF

Orange Cake · Passion Fruit Gel & Mascarpone | V | GF

Tiramisu · Dark Chocolate Cup | V

Assorted Macarons | GF

Available as part of your services or added to further enhance your experience with a selection of three items for \$12 per person + gst



Additional *Grazing Tables & Boards*



The Antipasto

Perfect for celebrations, corporate gatherings
and stylish cocktail events.

- Grazing Table (per person /
over 20 Guests) **\$ 18.90**
- Grazing Board for 6 Guests **\$ 89.00**
- Grazing Board for 12 Guests **\$ 210.00**

San Daniele Prosciutto · Air-Dried Bresaola ·
Mild Italian Sopressa · Triple Cream Brie ·
Australian Cheddar · Homemade Hummus &
Tzatziki · Roasted Eggplant · Marinated
Olives · Sun-Dried Tomatoes · Selection of
Premium Crackers & Bread | GF Available

The Cheese

Perfect for celebrations, corporate gatherings
and stylish cocktail events.

- Grazing Table (per person /
over 20 Guests) **\$ 19.90**
- Grazing Board for 6 Guests **\$ 89.00**
- Grazing Board for 12 Guests **\$ 210.00**

Australian Cheddar · Paprika-Coated Goat
Cheese · Double Cream Brie · Blue Cheese ·
Quince Paste · Roasted Nuts · Dried & Fresh
Fruits · Selection of Premium Crackers &
Bread | GF Available

Seafood Feast

Perfect for celebrations, corporate gatherings
and stylish cocktail events.

- Grazing Table (per person /
over 20 Guests) **\$ 21.00**
- Grazing Board for 6 Guests **\$ 89.00**
- Grazing Board for 12 Guests **\$ 210.00**

Sydney Rock Oysters Served with Mignonette
· Cooked King Prawn with Aioli · Tasmanian
Smoked Salmon · Kingfish Sashimi with
Japanese Sauce · Toasted Sesame Seeds &
Sourdough Bread | GF Available

The Vegetarian

Perfect for celebrations, corporate gatherings
and stylish cocktail events.

- Grazing Table (per person /
over 20 Guests) **\$ 14.50**
- Grazing Board for 6 Guests **\$ 89.00**
- Grazing Board for 12 Guests **\$ 210.00**

Crudités Selection · Homemade Hummus ·
Tzatziki & Babaganoush · Moroccan Olives ·
Cherry Vine Tomatoes with Bocconcini ·
Homemade Falafel · Selection of Premium
Crackers & Bread | GF Available