GRAZE & GOBLET CATERERS

in association with
Cardinia Cultural Centre

BUFFET MENU

Please note: prices include GST. All pricing is subject to change. Strictly no outside food or beverages are permitted into the Cardinia Cultural Centre.
Additional catering options are available upon request. Public holidays and Sundays will incur a 20% surcharge.

40 Lakeside Blvd,
Pakenham VIC 3810
1300 887 624
ccc@cardinia.vic.gov.au

GRAZE & GOBLET CATERERS

PACKAGES

Our buffet menu is perfect for corporate events and functions of 50 people or more, offering a seasonal menu that caters to a variety of tastes and dietary needs. Loved by the corporate crowd and increasingly popular for weddings, birthdays, and parties, our buffet can also be tailored into sharing-style platters for more social occasions.

SILVER PACKAGE
$52 per person

Minimum order for 50 people

Please select

Paddock	**2**
Garden	**1**
Accompaniments	**1**
Seasonal Salads	**1**
Gourmet Salads	**1**
Desserts	**1**

Accompanied with tea and coffee served on a separate station

GOLD PACKAGE
$69 per person

Minimum order for 50 people

Please select

Paddock	**2**
Garden	**2**
Accompaniments	**2**
Seasonal Salads	**1**
Gourmet Salads	**1**
Desserts	**2**

Accompanied with tea and coffee served on a separate station

DIAMOND PACKAGE
$89 per person

Minimum order for 50 people

Please select

Paddock	**2**
Garden	**2**
Ocean	**1**
Accompaniments	**2**
Seasonal Salads	**1**
Gourmet Salads	**2**
Desserts	**3**

Accompanied with tea and coffee served on a separate station

All packages are based on 50 people and above, under this amount but not less than 20, a charge of $4.00 Per head will apply

DRINKS PACKAGE

$45 PER PERSON 4 hours - beer, wine and soft drink

Enjoy unlimited drinks from the bar, expertly served in accordance with Responsible Service of Alcohol (RSA) guidelines, ensuring a safe and sophisticated experience for all your guests

Drinks package are available

gf - gluten free, df - dairy free, vgn - vegan, v - vegetarian

GRAZE & GOBLET CATERERS

CHOICES

PADDOCK

- Tagine – Slow cooked lamb, dates, apricot, orange, almonds, sultanas, Moroccan herbs & condiments (gf, df)
- Chicken thigh fillet – Lemon, sumac, oregano, grilled zucchini, olives (gf, df)
- Sriracha chicken – Chicken breast, sriracha, lime, fried shallots, Vietnamese mint (gf, df)
- Thai Green Curry – Chicken breast, Thai vegetable, palm sugar, Thai condiments & herbs (gf, df)
- Coq au vin blanc – Boneless chicken thigh, Scotchman's Hill Riesling, shallots, king brown mushrooms (gf)
- TCC Chermoula lamb – Overnight braised lamb shoulder, preserved lemon, toasted almond, dried fig (gf, df)
- Butter chicken – char-grilled tandoori chicken, creamy tomato and cashew sauce (gf)
- Roast rump of lamb – braised shallot, rosemary salt, minted jus (gf, df)
- Chicken biryani – Aromatic Indian rice & chicken dish, mint, spices, saffron, fried onions & dry fruits (gf)
- Beef picadillo – Braised beef, tomato, raisins, sweet potato & sour cream (gf)
- Char-roast beef rump – House made saltbush mustard, soused onion, rosemary, shiraz jus (gf, df)
- Renzo's meat lasagne – Fresh lasagne sheets, secret family bolognese sauce, Gippsland grass fed beef, herbs, Australian mozzarella & parmesan cheese
- Master stock pork belly – Bok choy, xo sauce, sesame seeds (gf, df)
- Beef brisket – 24hr black pepper korma, cashew, caramelised onion, ginger, dates (gf)

GARDEN

- Mac and cheese – Macaroni, gruyere, Grana Padano (v)
- Penne pasta – Peas, walnuts, roasted pumpkin, broccoli, garlic cream, parsley, mozzarella (v)
- House made gnocchi – Cherry tomato, brown butter, flame grilled capsicum, Grana Padano (v)
- Vegetable moussaka – Grilled eggplant, pumpkin, roasted peppers, roasted zucchini, charred onions & mozzarella
- Eggplant saltimbocca – Sage, garlic, Napoli, roast red onion, parsley (gf, vgn)
- Ravioli – Cheese & spinach ravioli, burnt butter sage sauce, spinach, walnuts (v)
- Malaysian tofu curry – Eggplant, tofu, coconut, lemongrass (gf, vgn)

gf - gluten free, df - dairy free, vgn - vegan, v - vegetarian

GRAZE & GOBLET CATERERS

CHOICES

OCEAN

- Prawn & pea risotto – King prawns, garden peas, spinach, Portobello mushrooms, goat cheese & parmesan (gf)
- Pan seared salmon – Cherry tomato, capers, raisins, orange (gf)
- Market fish niçoise – Kipfler potato, green beans, artichoke, anchovy dressing (gf, df)
- Great British fish cakes – Salmon, dill, potato, leek, celeriac remoulade (df)
- Prawn & chorizo saffron linguine – Prawns, spicy chorizo, creamy saffron sauce, snow peas, parmesan

ACCOMPANIMENTS

- Chat potatoes – Rosemary, mint, razorback mustard (gf, vgn)
- Saffron pilaf – Saffron spiced basmati rice w peas (vgn)
- Braised French lentils – French lentils, madeira, beetroot, walnut (gf, vgn)
- Steamed green beans – Shallots, almond, sage, lemon (gf, vgn)
- Tuscan Vegetables – Pumpkin, chat potatoes, sweet potatoes, garlic, Tuscan seasoning (gf, vgn)
- Steamed jasmine rice – Lemongrass & ginger (gf, vgn)
- Winter vegetables – Sherry, creole spice, toasted seeds (gf, vgn)
- Jamaican Rice – Long grain rice, coconut milk, kidney beans, Jamaican spices (gf, vgn)

SEASONAL SALADS

- Garden salad – Mixed lettuce leaves, tomatoes, cucumber, radish, basil, beetroot, carrot & Italian dressing (gf, df, vgn)
- Greek salad – Tomato, cucumber, red capsicum, Kalamata olives, Persian feta, Spanish onion with red wine vinaigrette (v, gf)
- Caesar salad – Fresh cos lettuce, crispy prosciutto, soft boiled eggs, croutons, shaved grana Padano & Caesar dressing
- Orecchiette pasta salad – Rocket, roast red capsicum, fennel, cranberries, capers, parsley & sundried tomato pesto dressing (vgn)
- Potato & dill salad – Steamed potatoes, fresh dill, gherkin & red onion w yoghurt, sour cream dressing (gf, v)
- Vietnamese style slaw – Red & green cabbage, carrot, coriander, Vietnamese mint, spring onion, bean shoots, cashews, crisp shallots, kaffir lime & turmeric mayonnaise (gf, v)

gf - gluten free, df - dairy free, vgn - vegan, v - vegetarian

GRAZE & GOBLET CATERERS

CHOICES

GOURMET SALADS

- Roasted pumpkin & quinoa w rocket leaves, maple glazed roasted pumpkin, red quinoa, truffle mayo dressing, pomegranate seeds, almond flakes & heirloom tomatoes (gf)
- Charred broccoli salad w charred broccoli, soba noodles, pickled ginger, oyster mushrooms, edamame, spring onion, crisp shallots, nori & Korean chilli dressing (vgn)
- Energiser salad w kale, baby spinach, super seeds, honey, lentils, barley, goat cheese, olive oil, creamy mayo dressing & roasted beetroot (v)
- Roasted carrot & brown rice salad w roasted carrot, brown rice, walnuts, rocket, feta, mint, endive w red wine vinaigrette (gf, v)
- Roast pumpkin & chickpea salad w baby spinach, Persian feta, rocket, mint, coriander, parsley, red onion, toasted almonds, baba ganoush w lemon & Moroccan dressing (gf)
- Turmeric spiced cauliflower salad w zucchini, red cabbage, pickled onion, blistered cherry tomatoes, dates, mint, oregano, sunflower seeds, pepitas & pomegranate dressing (gf, vgn)
- Rainbow beetroot salad w roast yellow & red beetroot, red quinoa, pickled radish, candied pecans, green beans, mint, pomegranate, cos lettuce, orange & mustard dressing (vgn, gf)

DESSERTS

- Bread & butter pudding
- Ricotta dumplings in saffron & cardamom flavoured condensed milk (gf)
- Baked cheesecake – individual New York style
- Individual flourless orange and almond cake w lemon curd & cream cheese frosting (gf)
- Warm apple & blueberry crumble with custard (gf)
- Tiramisu traditional style
- Coconut panna cotta with berry coulis (df, gf)

ADD ONS

Artisan dinner rolls and butter
$4.90 per person

gf - gluten free, df - dairy free, vgn - vegan, v - vegetarian