

Buffet 2019



RIVERSIDE
receptions

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Buffet

Canapes on Arrival

Choose 5 canapes from the selections below :

Cold Canapés

- Freshly shucked Pacific oysters- served with sauce mignonette (GF)
- Local king prawns- peeled and accompanied with wasabi & lime mayonnaise (GF)
- Duck pancakes- slow roasted Chinese duck with cucumber, Asian herbs and hoi sin sauce
- Vietnamese rice paper roll- rice noodle & hot herb salad, marinated tofu with hot & sour dipping sauce (Vg & GF)
- Roasted tomato tartlet- red onion jam & goat's cheese (V)
- Rare roast beef- crisp brioche crouton, beetroot and horseradish pickle
- Avocado & smoked chicken tostadas with pico de gallo & sour cream (GF)

Hot Canapés

- Vegetarian spring rolls- handmade and served with soy & ginger dipping sauce (V)
- Pork & bacon sausage roll- served with chilli jam
- Roasted pumpkin & mozzarella arancini- with basil & tomato salsa (V)
- Lamb koftas- with mint & garlic yoghurt (GF)
- Panko crumbed pork belly with Japanese mayonnaise
- Chicken satay skewers with hot and sour vegetable pickle (GF)
- Salt cod croquettes- with aioli
- Sweet potato and black bean empanadas- sofrito (Vg & GF)
- Crispy fried calamari, lemon mayonnaise (GF)
- Mushroom & walnut sausage roll- tarragon mayonnaise (Vg & GF)
- Steamed pork dumplings with Chinese vinegar sauce



Buffet

Cold dishes

- Mixed garden salad- with Balsamic vinaigrette (Vg & GF)
- Zucchini & asparagus salad with feta cheese, preserved lemon dressing (V & GF)
- House smoked salmon salad, with pickled onion, radish, potato, green beans , tomato, capers and parsley (GF)

Hot dishes

- Potato and three cheese gratin (V & GF)
- Crispy skinned pork belly, roasted apple and onion, cider jus (GF)
- Grilled, Chermoula Chicken breast- chorizo and potato salad (GF)
- Fish pie, fresh local seafood in a creamy vegetable and tarragon sauce, cheesy potato crust
- Roasted Rib eye, blistered cherry tomatoes, red wine demi glaze, horseradish & thyme cream (GF)





Finishing with

- Shared petit four platters- featuring a variety of cakes, slices, tarts and pastries
- A selection of premium, Australian & international cheeses with accompaniments

Coffee and Tea Station

Brewed Coffee & Traditional and Herbal Teas & Mints

Canapes + Buffet + Dessert	\$64.90 pp
Canapes + Buffet	\$59.90 pp

Additional Buffet Stations

Soup Station

Your choice of one of the following soups served with croutons and artisan breads

- Roasted pumpkin & apple ^{(V)(GF)}
- Chicken, coriander & corn ^(GF)
- Portuguese Clam chowder
- Truffle, mushroom & thyme ^{(V)(GF)}
- Potato & leek ^{(V)(GF)} \$7 pp

Charcuterie Station

Selection of salamis, hams, house made terrine and pickled vegetables

\$11 pp

Seafood Station

Selection of locally sourced king prawns, freshly shucked oysters and Moreton bay bugs (subject to availability)

\$24 pp

Lolly Buffet

Selection of your favourite candies, chocolates and sweets, with take home bags

\$6 pp

Celebrate!



BAR PRICE LIST

Draught Beer

James Squire 150 Lashes
 XXXX Gold
 5 Seeds Cider

\$ 6 -pot \$21- jug

Iron Jack
 Furphy
 Tooheys New

Bottled Beer

Corona | Peroni

\$ 8-

Wine - 3 Jacks

Brut Reserve | Sauv Blanc | Pinot Grigio |
 Shiraz | Cabernet Merlot

\$ 6- g \$28-bottle

Oyster Bay Sauv Blanc
 Pepperjack Shiraz

\$39- bottle
 \$39-bottle

Spirits

Basic Spirits \$ 8- | Premium Spirit \$ 10-
 Soft Drink & Fruit Juice

\$ 3 g \$ 9- jug

Drink Packages –

Draught Beer, Wine, Cider & Softdrink

3 Hour - \$39 pp | 4 Hour - \$52 pp