



# CINNAMON CATERING

## Buffet menu

### Italian buffet

Homemade Beef lasagne with bocconcini cheese  
Herbed Chicken schnitzel  
Penne arrabiatta (v)  
Pizza rounds with chilli and garlic prawns  
Tomato and bocconcini salad (v)  
Garden salad (v)  
Italian bread rolls  
Tiramisu  
Tea and coffee  
**\$40.00 per person**

### Lebanese buffet

Spicy lamb kofta skewers  
Garlic marinated chicken breast fillet skewers  
Marinated lamb skewers  
Garlic and coriander potatoes (v)  
Authentic tabouleh salad(v)  
Hommous (v)  
Lebanese bread  
Baklava selection sweets  
Tea and coffee  
**\$40.00 per person**

### Thai buffet

Stuffed prawns in spiced coconut batter  
Green curry chicken  
Calamari and prawn noodle balls with sweet chilli sauce  
Jasmine rice  
Cuttlefish and snake bean salad  
Beef and cashew salad  
Satay chicken mini skewers  
Spicy coconut cake  
Tea and coffee  
**\$43.00 per person**

### Classic barbecue buffet

Prime sirloin cut steak  
Garlic and chilli prawn skewers  
Beef and coriander sausages  
Cajun and soy chicken breast piece  
Garden vegetable skewers (v)  
Garden salad (v)  
Bean pine nut and sun dried tomato salad (v)  
Damper bread rolls  
Individual mini pavlovas  
Tea and coffee  
**\$45.00 per person**

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## Plated menu

### Entrée

Pacific oysters with coriander, chilli lime and tomato salsa  
Oven roast grape tomato and goat's cheese tarts served with green salad and balsamic oil (v)  
Macadamia crusted chicken breast served on a mango salsa  
Scallops with lime hollandaise sauce served on a bed of wilted greens  
Grilled king prawns with coconut, lime, chilli and galangal dressing  
Mushroom and asparagus risotto finished with fresh chives (v)  
Seared beef, lime and lemongrass Thai salad

### Main

Beef stuffed with spinach, leeks and feta served on potato and beetroot salad  
Duck breast with red wine and orange butter sauce and sautéed potatoes  
Char-grilled sirloin with slow-roasted mushrooms, basil and mustard dressing  
Grilled barramundi fillet with kipfler potatoes, asparagus and salsa verde  
Cornfed chicken breast on a bed of potato and sweet potato mash with Dutch carrots and light jus  
Butternut pumpkin and ricotta ravioli with a sweet red Italian sauce and freshly shaved parmesan (v)  
Rosemary scented rack of tender yearling lamb served on smashed potatoes, asparagus pan-fried mushrooms and cabernet jus.

### Dessert

White chocolate cheesecake  
Passionfruit and almond tart with a strawberry jus  
Banana and date pudding with sticky butterscotch sauce  
Chocolate tiramisu  
Raspberry crème brûlée  
Individual premium Australian cheese and fruit plate

### Prices

Entrée and main	<b>\$45.00 per person</b>
Main and dessert	<b>\$43.00 per person</b>
Entrée, main and desert	<b>\$60.00 per person</b>

All options include chef, coffee and tea. Minimum order of 10 people; one entrée, one main and one dessert served. For 11 people or more, two selections for each course can be served.

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