

# ZEST

CATERING & EVENTS

*The*

## BUFFET MENU

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### LAND - MAINS

BEEF EYE FILLET & DATE JUS  
WITH SAUTEED SPINACH, CREAMED MUSHROOM & GARLIC POTATO GRATIN.

ROAST DUCK & GINGER RAVIOLI  
WITH THYME, SPINACH, PECORINO & WHITE WINE CHILLI BUTTER.

BUTTERFLIED & SALTED ROAST LAMB LEG  
WITH ROSEMARY, LEMON, GARLIC & ROAST ZUCCHINI, CAPSICUM & POTATOES

FIVE SPICE CRACKLING PORK & APPLE  
WITH PARSNIP, GREEN PAPAYA & STICKY CHILLI CARAMEL GLAZE.

VEAL SALTIMBOCCA & CRISPY PROSCIUTTO  
WITH WILTED SPINACH, PORTOBELLO MUSHROOM & WHITE WINE SAUCE.

CHICKEN BREAST FILLET & AGED BALSAMIC  
WITH BALSAMIC POTATOES, PEPPERS & BABY ONION.

GRAIN MUSTARD ROAST SIRLOIN GF DF  
WITH SCALLOPED POTATOES BABY SPINACH & JULIENNE BEETROOT & ZUCCHINI.

SHIRAZ BEEF BOURGUIGNON GF DF  
WITH SOFRITO, SEASONAL VEGETABLES & PARIS MASH.

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### SEA - MAINS

MISO GLAZED SALMON & EGGPLANT GF DF  
WITH BRAISED BOK CHOY, TAMARA ALMONDS, FRIED NOODLE & SIRACHA SOY REDUCTION.

BALMAIN BUG RAVIOLI  
WITH RED PEPPER SUGO SAUCE, RICOTTA & REGGIANO PARMIGIANO.

CHERMOULA BARRAMUNDI GF DF  
WITH HARISSA ROAST SWEET POTATO, LEMON & PISTACHIO COUSCOUS.

SKINLESS SNAPPER FILLET  
WITH PEPPERED SPINACH, POTATO DUMPLINGS & LEMON MYRTLE BEURRE BLANC.

CHILLI PRAWN TAGLIATELLE GF  
WITH SCALLOPS, BARRAMUNDI & GARLIC BASIL TOMATO SAUCE.

BAKED FENNEL SEED TROUT & ASPARAGUS DF  
WITH ROAST SCALLOPED POTATO, CHERRY TOMATO & GREEN OLIVE.

BEER BATTERED FLATHEAD  
WITH ROSEMARY SMASHED CHAT POTATO & CAPERBERRY TARTARE SAUCE.

SCALLOP, PRAWN & WHITE FISH SAGANAKI  
WITH ROAST PEPPERS, RICH TOMATO SAUCE & BAKED FETA.

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### VEGAN / VEGETARIAN MAINS

GRILLED HALOUMI & HAZELNUT DUKKHA VG  
WITH CHARRED ZUCCHINI, PEPPERS, ASPARAGUS & BALSAMIC HONEY DRESSING.

POTATO GNOCCHI & BABY SPINACH VG  
WITH GREEN PEA, BROCCOLI & BASIL PINE NUT PESTO.

THYME ROASTED PORTOBELLO MUSHROOM VG V  
WITH CREAMY RED PEPPER POLENTA, GRILLED ASPARAGUS & BASIL SAUCE.

RICOTTA & SPINACH RAVIOLI VG  
WITH BROCCOLINI, SAGE, TOASTED ALMOND & PARSLEY BEURRE BLANC.

ZUCCHINI & EGGPLANT MOUSSAKA VG  
WITH PUMPKIN, SCALLOPED POTATO, SUGO SAUCE & BECHAMEL.

PAPPARDELLE PASTA VG  
WITH WILD EXOTIC MUSHROOM & PORCINI RAGU.

BUTTERNUT SQUASH RISOTTO VG V  
WITH GORGONZOLA, PARMESAN & TOASTED PINE NUT.

RICOTTA & FETA FRITTERS VG V  
WITH SPICED SWEET POTATO, CHICKPEAS COUSCOUS & TAHINI YOGHURT.

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### *SIDE DISHES*

ROASTED CARROTS V VG DF GF  
WITH FENNEL SEED & MANUKA HONEY.

ROASTED CAULIFLOWER V VG DF GF  
WITH CHICKPEA, TURMERIC, CAYENNE & CORIANDER.

ROAST BUTTERNUT PUMPKIN V VG DF GF  
WITH HONEYED PERI-PERI & PEPITAS.

STEAMED BROCCOLINI V VG DF GF  
WITH GARLIC BUTTER & TOASTED SHAVED ALMONDS.

ROASTED CHAT POTATOES V VG DF GF  
WITH THYME, CHILLI FLAKES, ROSEMARY & SEA SALT.

FREEKEH & EDAMAME  
WITH GREEN PEA, HERBS & BASIL PESTO DRESSING.

WILD ROCKET & PARMESAN SALAD V VG GF  
WITH CREAMY GORGONZOLA & WHITE BALSAMIC DRESSING.

LEAFY GREEN SALAD V VG GF