



KIMBERLEY GARDENS
MEAT BUFFET MENU LUNCH / DINNER

Kosher's best address – A relaxed and casual environment, your guests can mingle and enjoy the garden view whilst partaking from our delectable buffet. Perfect for Bar/Bat Mitzvahs, anniversaries, and milestone birthdays

OPTIONAL EXTRA: COCKTAILS & CANAPES

COCKTAILS: for the duration of 30-45 minutes

Strawberry daiquiris

Mango daiquiris

Tropical punch

Pinacoladas

Mojito – lime, Bacardi mint, Bacardi cocktails

CANAPES: 4 TYPES

Vegetable spring rolls

Potato Doulangé served with a tomato chutney dipping sauce Mini kebab skewers with dipping sauce

Chicken satay skewers

Indian Samosas

Felafel balls with dipping sauce

Vietnamese rice paper rolls

Fish & Chips in little baskets served with garlic and fresh herb aioli

SOUP STATION:

2 Soups with dinner bread rolls - Please choose 2

PUMPKIN SOUP

SPLIT PEA SOUP

POTATO AND LEEK SOUP

CHICKEN SOUP WITH WONTONS

CREAMY CORN AND CHICKEN SOUP

COUNTRY VEGETABLE SOUP

MINESTRONE SOUP

BEAN AND BARLEY SOUP

MUSHROOM SOUP

FRENCH ONION SOUP SERVED WITH CROUTONS

WOK STATION: Please choose 3 lines

Sweet n Sour Chicken stirfry

Beef Stirfry Cajun grilled chicken steaks

Fried rice – Asian sticky rice stirfried with broccoli, fried egg, capsicum, cauliflower tossed in a soy sauce dressing

White wine

Red wine

Sparkling wine

Soft drinks & Juices

Singapore noodles stirfried with Asian vegetables & aromatic curry paste

BUFFET: Please choose 6 lines

Ginger & Sesame Chicken ribs – marinated in a a soy, sesame, ginger and chilli marinade

ASIAN BURGER SLIDERS –layered with lettuce, pickled carrot & red cabbage, bean shoots, sriracha mayo and spring onion

BURGER SLIDERS – layered in mini sesame buns with lettuce, mini pickles & tomato

Chicken Shashlik skewers with capsicum and onion Sausage selection

Paella – Spanish street food dish, infused with saffron, meats & chorizo sausages

Minute steaks – grilled to perfection OR Grilled lamb chops

Sticky sesame drumlets

Sticky sesame chicken ribs

Chicken satay skewers – chicken tenders, skewered drizzled in our house made rich satay sauce

Chicken Goujons / Cocktail schnitzels

Hot crispy chips

White / yellow flavoured Rice

4 salads *please see salad list below

OPTIONAL EXTRA: ** Popular

MEXICAN TACO STATION

A full station of make your own Tacos, made live by our chefs, soft tortillas, grilled chicken, pulled beef, guacamole, corn salad, spicy beans, pickled onions, fresh herbs and a variety of sauces.

OR

Dedicated Deli Pulled Beef station with chefs serving

Mini rolls & wraps

Sticky slow cooked pulled beef & Charcuterie Boards filled with deli slices, pastrami, mortadella, pariser, chilli chicken etc.

Condiments – onion jam, sriracha, sweet chilli sauce, Dijon mustard, seeded mustard, sweet chilli, sriracha, mango chutney & hickory bbq sauce

OR

OPTIONAL EXTRA: PHO BAR * WINTER*

Variety of toppings and inclusions – 2 broths bases – chicken / beef.

Toppings: Grilled chicken, soft boiled eggs, noodles, julienne carrot, edamame, rice noodles, eggs, bok choy, bean sprouts .

Condiments: Sriracha, lime, mirin.

DESSERTS – Please choose 6 lines

- Lemon curd tarts
- Chocolate ganache triangles
- Caramel eclairs

- Tiramisu layered shots
- NAKED CAKES- beautifully presented with flowers & fruit toppings *popular*
- PAVLOVA BAR – passionfruit, berries, kiwis, pineapple, custard
- Mini pecan tarts
- Vanilla slice squares
- Chocolate rumball mountains
- Passionfruit curd tarts
- Hot apple & rhubarb crumble tray
- Crepes drizzled in rich chocolate sauce topped with crushed nuts
- Ice cream & toppings
- Magnificent fruit platter
- Chocolate mousse shots
- Apple & Rhubarb crumble tray * served hot
- Buffet / Mini cakes & tarts – Chocolate ganache tarts, Pecan tart, Lemon curd tart, Fruit flan sponge, Coffee and custard sponge
- Chocolate dipped strawberries

PANCAKE & WAFFLE STATION: made live by our Chefs in front of your guests – variety of toppings

Tea & Coffee - Station

** SALAD SELECTION

RAMEN WOMBOK – shredded wombok, layered with edamame, spring onion sugar snap pea, coriander, toasted sesame seeds, chow mein noodles tossed in a light soy dressing

ORIENTAL RED CABBAGE SALAD – marinated, carrot curls, radish rings, spring onions and red chilli topped with crushed peanuts drizzled in a light sauce

SUMMER SALAD: Mixed greens, mango slices, Spanish onion, strawberries and red capsicum topped with candied nuts

AUTUMN SALAD: mixed greens, purple cabbage shavings, orange segments, dates & toasted nuts tossed in a sweet dressing

POPPED SALAD – lettuce, crunchy cucumbers and avocado slices tossed in tangy mayo dressing topped with popped rice (South African)

NIB SALAD – Corn kernels, red capsicum, spanish onion & fresh herbs topped with corn nibs and lightly dressed in a vinaigrette dressing

BROCELETTE: Mixed greens, red cabbage shavings, broccoli, snow peas, Spanish onion tossed in a sweet nutty dressing

BOK CHOY SALAD with red onion, cranberries, roasted nuts drizzled in a peanut sauce dressing

GARDEN SALAD – mixed greens, cucumber, cherry tomatoes, spanish onion drizzled in a fresh vinaigrette dressing

SOUTHERN SLAW: Cabbage, dill, carrot, red onion, tossed in a light spiced mayo dressing with cumin and honey

GARDEN SALAD – mixed greens, snow peas, cherry tomatoes, Spanish onion, alfalfa

GREEN BEAN SALAD - with mango, spanish onion & sesame seeds

LETTUCE & ROAST VEGIES / BEETROOT

QUINOA & HERB SALAD – yellow quinoa, roast sweet potato cubes & fresh herbs

COLESLAW SALAD - in a creamy mayo dressing

CREAMY POTATO SALAD – carrot shavings, red onion, celery, fresh herbs with a mustard mayo dressing

WALLDORF SALAD – apples, pears, toasted walnuts, raisins & celery

SPINACH CITRUS AND FRUIT SALAD

SHROOM SALAD: Red and green caps, mushrooms and Spanish onion marinated in a vinaigrette dressing topped with fresh parsley

COUSCOUS AND ROASTED VEGETABLE SALAD

MORROCAN CARROT SALAD

CABBAGE, DILL, SPANISH ONION - CUCUMBER MARINATED IN A TANGY DRESSING

BROCCOLI SALAD – florets & Spanish onion tossed in a light sweet mayo dressing topped with raisin

FENNEL SALAD – sliced fennel, Spanish onion and fresh dill marinated in a tangy dressing

Cost: Please note all quotes are based on the Governments COVID19 regulation/restrictions

From \$125 + GST pp pax for a 3.5 – 4 hour event

Based on 150 pax minimum inclusive of 2 rooms No room hire charge

Third room incurs a room hire charge.

WINES : From \$32 per bottle

OPTIONAL EXTRAS:

PULLED BEEF STATION / MEXICAN TACOS

Mini assorted rolls, condiments & fillers - Extra \$6.5 per person applies

COCKTAILS – Beverages only - \$22.5 + GST pp pp

COCKTAILS & CANAPES - \$28.5 + GST pp

Black tablecloths \$12 per table

Please note the cost is based on a minimum 150 guests.

Final numbers are required 72 hours prior event, numbers given at this time are the minimum charged for.

DEPOSIT: Please note in order to secure the booking, a deposit of \$1000 is required. Balance payable 72 hours prior to the event – the numbers given at this time is the minimum charge for

*Important notice regarding food allergies: Kimberley Gardens does not guarantee allergen free meals and do not take any responsibility for people with food allergies or intolerances. It is Kimberley Gardens house policy that we do not cater for guests that are anaphylactic. This is due to potential trace allergens in the working environment and supplied ingredients