KIMBERLEY GARDENS

DAIRY BUFFET MENU

LUNCH / DINNER

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, engagement parties, and milestone birthdays

BEVERAGES:

- Soft drinks [Coke, Fanta, Sprite, Lemon squash, Soda water
- Fresh brewed coffee and selection teas

Barista Service available – see optional extras below

LUNCH BUFFET MENU

SOUP STATION: Please choose 2

Pumpkin soup / French onion soup with croutons / Vegetable soup / Minestrone / Bean & Barley

BUFFET MENU:

PLEASE CHOOSE 8

- FISH ALMONDINE OR TERIYAKI SESAME SALMON – please choose 1
- WHOLE BAKED SALMON
- SMOKED SALMON TROUT PLATTER
- BRUSCHETTA – topped with tomato & basil
- ANTIPASTO – grilled capsicum, eggplant, pickles, palm hearts, sundried tomatoes, olives, mini egglants
- WOK – Singapore noodles with baskets & chopsticks
- MUSHROOM RISOTTO OR MUSHROOM GNOCCHI – PLEASE CHOOSE 1
- Pasta Classica - sauteed spinach, red onion, sundried tomato & olives tossed with garlic
- Spanakopita – Greek style spinach & fetta layered between crispy phyllo *popular
- Béchamel sauce creamy fettucine
- GOURMET PIZZAS – with a variety of toppings – sundried tomato, spinach, caramelized onions, mushroom, pesto sauce * popular
- Creamy mushroom risotto
- Creamy mushroom sauce gnocchi
- LASAGNA - A favourite - layered with grilled antipasto veggies, 3 cheeses, scream & Napoli sauce

SALADS: Please choose 3

- NIB SALAD – lettuce, avocado, cucumber slices, spring onion sprinkled with crunchy corn nibs drizzled in a honey mustard vinaigrette dressing
- GREEN BEAN SALAD - with mango, spanish onion & sesame seeds
- GREEK SALAD – lettuce, olives, red capsicum, cucumbers, crumbled fetta cheese
- CEASAR SALAD – mixed greens homemade croutons, parmesan cheese, cherry tomatoes and Caesar dressing
- SUMMER SALAD – mixed greens, peach slices, avocado, red onion, topped with candied nuts
- COUSCOUS AND ROASTED VEGETABLE SALAD

DESSERTS

- Magnificent fruit platter
- Vanilla slice slab
- HOT APPLE RHUBARB CRUMBLE
- CHOC MOUSSE SHOT
- CHEEESE CAKES – (CHOC/CRUMB/PLAIN)
- VANILLA SLICE SLAB (very popular)
- **PANCAKE STATION** – With a variety of sauces and ice cream

BARISTA Specialty Coffee Cart

Our Barista Alio will be at your guests service preparing a full range of hot and cold beverages in front of your guests. Cappuccino, Café latte, Short black, long black, babyccino, espresso, hot chocolate & milkshakes.

$450 for one Barista or $550 for two.

COST: Based on minimum 100 adult guests

LUNCHEON From $75 +GST pp Minimum charge $8250 + GST for 100 guests

DINNER: From $85 + GST pp Minimum charge $8700 + GST for 100 guests

Barista: $450 for one or $550 for two

Final numbers are required 72 hours prior to the event. Numbers given at this time are the minimum charged 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. This is due to potential trace allergens in the working environment and supplied ingredients

PUBLIC HOLIDAY SURCHARGE: Please note Public holidays incur a 10 – 25% surcharge.