



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 Specialty Coffee Cart - optional extras below

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.

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

- 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, cream & Napoli sauce
- FISH ALMONDINE OR TERIYAKI SESAME SALMON – please choose 1
- WHOLE BAKED SALMON
- SMOKED SALMON TROUT PLATTER
- BRUSCHETTA – topped with tomato & basil
- ANTIPASTO BOARD– grilled capsicum, eggplant, pickles, palm hearts, sundried tomatoes, olives, mini eggplants
- 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 & feta layered between crispy phyllo popular
- Béchamel sauce creamy fettucine

SALADS: Please choose 3

- GREEK SALAD – lettuce, olives, red capsicum, cucumbers, crumbled feta cheese

- CEASAR SALAD – mixed greens homemade croutons, parmesan cheese, cherry tomatoes and Caesar dressing
- 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
- 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
- SUMMER SALAD – mixed greens, peach slices, avocado, red onion, topped with candied nuts
- COUSCOUS AND ROASTED VEGETABLE SALAD
- AUTUMN SALAD: mixed greens, purple cabbage shavings, orange segments, dates & toasted nuts tossed in a sweet 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
- 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
- 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
- POPPED SALAD – lettuce, crunchy cucumbers and avocado slices tossed in tangy mayo dressing topped with popped rice (South African)
- 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
- ANTIPASTO PASTA SALAD
- 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 raisins
- FENNEL SALAD – sliced fennel, Spanish onion and fresh dill marinated in a tangy dressing

DESSERTS

- Magnificent fruit display – barrels
- CHOC MOUSSE SHOT
- CHEESE CAKES – (CHOC/CRUMB/PLAIN)
- Crepes drizzled in rich chocolate sauce topped with crushed nuts
- Tiramisu layered shots
- Mini pecan tarts
- Vanilla slice squares
- Chocolate rumball mountains
- Passionfruit curd tarts
- Hot apple & rhubarb crumble tray
- Ice cream & toppings
- Lemon curd tarts
- Chocolate ganache triangles
- Caramel eclairs

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

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.

\$650 for one Barista or \$750 for two.

COST: All quotes are subject to the Governments COVID19 regulations/restrictions.

Based on minimum 150 adult guests

LUNCHEON From \$115 +GST pp

DINNER: From \$120 + GST pp

For under 150 pax guests:

100 – 149 Luncheon Guests \$ 120 + GST pp / Dinner \$125 + GST pp

Barista: \$650 for one or \$750 for two

Final numbers are required 72 hours prior to the 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

PUBLIC HOLIDAY 10 – 15% loading surcharge