



TREAT YOURSELF CATERING / ADELINA VOZZO / 0400 326 205 /
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TYC BUFFET OPTIONS

(Min 30 people)

Bread rolls and butter; Disposable plates, cutlery and napkins included

PRICES INCLUDE GST

We cater to corporate or private functions.

Food is available as a drop off for you to enjoy at your own leisure

OR we can provide staff, prepare and set up on site.

Delivery and set up fee may apply.

Contact us for a quote to suit your function.

**Add Grazing table with assorted cheese,
cold meats, crackers, dips, breads and fruit.**

\$15.00PP

CLASSIC BUFFET

\$29.50PP

Choose 2 of the following

Roast chicken with Tarragon, lemon and parsley

Garlic and herb butter Roast chicken

Mustard Roast beef with Béarnaise sauce

Sliced Roast beef with mushroom gravy

Mediterranean chicken breast fillets, pan fried

Lamb kofta with Hummus and pita bread

Chicken or Veal schnitzel

Beef Stroganoff

Butter Chicken

Plus

Vegetarian frittata OR Quiche

Choice of 2 Salads

Apple crumble with cream OR Cake slices

DINNER BUFFET

\$39.50PP

Choose 3 of the following

Mediterranean chicken fillets in brandy cream sauce
Pan fried steak with pepper sauce
Sliced Roast beef with mushroom gravy
Roast leg of lamb with gravy
Moroccan roast chicken with baby potatoes
Roast chicken with Coriander and Chilli
Roast leg of lamb with gravy
Beef or Chicken Satay skewers
Baked fish of the day with garlic butter and fresh herbs
Beef Stroganoff
Lamb Rogan Josh
Homemade Beef lasagne OR Vegetarian lasagne
Vegetable Tikka Masala
Pumpkin and sage risotto

Potato bake OR Mixed Vegetables

Choice of 3 Salads

Dessert Tortes

DELUXE BUFFET

\$65.00 PP

Choose 4 of the following

Tuscan French trimmed chicken supreme
(filled with cream cheese, sundried tomato, herbs and garlic)
Chicken breast filled with pesto, pine nuts, garlic and bocconcini
Dukkah crumbed lamb cutlets with a pesto yoghurt sauce
Peppered pan fried beef steaks with creamy Bourbon sauce
Beef medallions with red wine sauce and mushrooms
Veal involtini with ham, mozzarella and baby spinach
Chicken breast fillets with brandy cream sauce
Dory fillets baked with tomatoes, olives, capers and fresh herbs (chilli optional)
Garlic and chilli prawns
Lemon, garlic and butter baked Salmon
Eggplant Parmigiana
Spinach and ricotta crepes in Napolitana sauce

**Potato Lotus; Shell of thinly sliced potato surrounding creamy mash,
tied with a baby leek.**

Choice of 3 Salads plus vegetable side dish

Dessert Torte

SALAD OPTIONS

Caesar salad
Greek salad
Garden salad
Tabbouleh
Pumpkin cous cous
Potato, bacon and egg salad
Glass noodles and vegetables
Potato and green bean salad with thyme vinaigrette
Roasted capsicum, beetroot, cherry tomato and Feta salad
Chicken basil penne
Mediterranean chickpea and peppers
Mexican quinoa and bean with a sweet salsa dressing
Vegetable rice salad
Lentil, quinoa and kale salad

DESSERT OPTION

Tortes

1 selection per 15 people

Apple crumble
Banana cream caramel pie
Black forest torte
Strawberry cheesecake
Lemon cheesecake
Chocolate mousse torte
Sticky date torte
Tiramisu torte
Mango mousse torte
Red velvet
Fruit flan
Caramel mud cake

Gluten free and other dietary options available.
Contact us for a free quote.