

kitchen witchery
catering by GINGER

Buffet Menu



All buffets include French style bread and butter

MAINS - HOT

- Mustard crusted sirloin of beef with chive aioli - served at room temperature gf
- Chermoula crusted baked salmon fillet (A)
- Chicken leek and potato with fresh sage
- Chicken with basil, beans + chilli
- North African lamb with eggplant, parsley and coriander gf
- Baked ocean trout with green beans, olive + tomatoes (A) gf
- Spiced roasted vegetable cous cous with saffron and chickpeas
- Chicken with lemon, oregano + garlic gf
- Baked ratatouille with spicy continental sausage and mozzarella
- Chicken tagine with green olives, almonds + coriander gf
- Butter chicken with pilaf rice
- Indian flavoured cauliflower curry v gf
- Lamb shanks braised in white wine with olives + mashed potato
- White bean cassoulet, fresh herbs and braised vegetable gf
- Egg and bacon pie with green peas and herbs
- Beef in black bean sauce with Asian style vegetables
- Malaysian chicken curry with potato gf
- Stir-fried beef with lemongrass and black pepper
- Macaroni cheese with gruyere cheese v
- Beef Bourguignon with button mushrooms, cocktail onions and red wine gf
- Roast vegetable lasagne v
- Beef rendang, slowly cooked with traditional spices gf
- Green curry chicken with sugar snaps and carrots (gf)
- Herb crusted salmon fillet on fennel and radish slaw (A)
- Lamb shanks slowly braised with white wine and tomatoes gf
- Moroccan spiced vegetable tagine with tomato + coriander ve gf

PRICING

- 1 choice - \$32 per person
- 2 choices - \$37 per person
- 3 choices - \$42 per person

v = vegetarian

ve= vegan

gf = gluten free

p = contains pork products

A = Australian Seafood

I = Imported Seafood

M = Mixed Origin

MAINS - COLD

Yakitori flavoured chicken, cabbage and sesame salad

Prawn and egg noodle salad with ginger dressing (M)

Harissa marinated chicken + red grapefruit salad

Seafood, fennel and lime salad (M)

Prawn, saffron potato + asparagus salad (M)

Thai beef salad with julienne veg rice vermicelli and crisp shallots

Mediterranean chicken salad with olives, artichokes and roasted vegetables gf

Chicken breast wrapped in prosciutto stuffed with sage, onion and bacon gf p

Tiger prawn, mango and avocado salad with soy + mirin dressing (M)

Chicken cos and asparagus salad with boiled egg, crisp prosciutto and aioli gf p

Lemon, parsley and pistachio crumbed chicken with fennel and radish gf

Roast sirloin of beef with horseradish aioli gf

Roast cherry tomato, basil and prosciutto tart p

PRICING

1 choice - \$20 per person

2 choices - \$27 per person

3 choices - \$32 per person

v = vegetarian ve = vegan gf = gluten free p = contains pork products

A = Australian Seafood I = Imported Seafood M = Mixed Origin





SALADS

- Cucumber, poppy seed and chilli
- Grilled eggplant, asparagus, roast tomato and halloumi
- Baked cauliflower, slow roast tomato, dill + caper salad
- Beetroot, orange and black olive salad
- Potato salad with soft egg, green peas mint and parmesan
- Saffron cauliflower, green olive + sultana salad
- Eggplant, soba noodle and mango salad (seasonal)
- Caramelised fennel + goat cheese salad
- Green beans with mustard seeds and tarragon
- Green lentil, roast tomato and Gorgonzola salad
- Kipfler potato salad with mustard dressing, boiled egg, prosciutto + parsley gf p
- Roast sweet potato, Spanish onion, cashew + harissa yogurt salad v gf
- Desiree potato, Spanish onion, red wine vinegar, tiny capers and parsley ve gf
- Roasted field mushroom, asparagus, baby spinach, parmesan + prosciutto gf p
- Wild rocket, blue cheese, toasted walnuts + sweet roast pumpkin v gf
- Platter of roasted asparagus + zucchini marinated red peppers Yarra Valley goat fetta v gf
- Baked beetroot, goat fetta, wild rocket and sugar snaps v gf
- Orzo, roasted carrot, cumin salad, currants + coriander v
- Cos lettuce, avocado, snow peas + egg with rocket aioli dressing v gf
- Mediterranean roast vegetable salad with olives ve gf
- Green bean, toasted almond and eschalot with cabernet vinegar dressing ve gf
- Garden salad ve gf
- Caesar salad shaved Parma Grana, croutons, egg and our dressing

PRICING

- 1 choice - \$15 per person
- 2 choices - \$20 per person

v = vegetarian

ve= vegan

gf = gluten free

p = contains pork products

SWEET

Citrus tart with passion fruit sauce and berries

Marinated fresh berries with whipped mascarpone gf

White chocolate panna cotta, orange, vanilla sauce, baked rhubarb

Carrot + walnut cake lemon cream cheese topping

Rolled pavlova, whipped cream and seasonal fruit gf

Trio of Australian cheeses, dried fruit and nuts

Saffron poached pears with double cream and blueberry compote

Baked lemon cheesecake, candied orange

Upside-down pear + polenta cake, citrus syrup

Apple and raspberry strudel

Chocolate tart with coffee anglaise

Lemon posset, summer fruit salad and tuille

PRICING

1 choice - \$15 per person

2 choices - \$20 per person

v = vegetarian

ve= vegan

gf = gluten free

p = contains pork products





GRAZING PLATTERS

Fresh seasonal fruit platter
sliced and ready to eat, minimum of five varieties

\$8.00 per person

Cheese Platter
Gippsland brie + blue, Maffra cloth cheddar with
fresh and dried fruit + nuts, crackers + crisp bread

\$10.00 per person

Antipasto Platter
A selection of fine marinated olives, roasted vegetables,
dips, seafood, cured meats and more (l) p

\$13.00 per person

v = vegetarian

gf = gluten free

p = contains pork products

A = Australian Seafood

I = Imported Seafood

M = Mixed Origin

PACKAGE SUGGESTIONS

SUGGESTION 1

\$47.00 per person (All cold)

Yakitori style chicken salad with spicy Asian slaw

Medium rare roast beef sirloin with horseradish aioli (room temperature)

Cucumber, poppy seed and chilli salad Extra Virgin olive oil, chardonnay vinegar

Chat potato salad, grain mustard, parsley, eschalots and baby capers

Bread rolls + butter

SUGGESTION 2

\$47.00 per person (All cold)

Lemon parsley + pistachio crusted chicken breast on fennel and radish

Herbed roast pork loin on roast pumpkin, pecan and sage

Baked cauliflower, slow roast cherry tomatoes, dill and capers salad

Green leaves with cabernet vinegar + Extra Virgin olive oil

A selection of breads + butter

SUGGESTION 3

\$52.00 per person (All cold)

Baked herbed crusted salmon fillet, lemon + dill aioli, pickled cucumber (A)

Thai beef salad with shredded vegetables, bean shoots and our spicy Thai style dressing

Chicken, cos + snow pea salad with soft-boiled egg and crisp prosciutto

Spiced roast carrot + orzo salad with currants, pine nuts and coriander

Grilled eggplant, asparagus + roast cherry tomato salad with grilled halloumi

A selection of breads + butter

SUGGESTION 4

\$78.00 per person

North African lamb casserole with eggplant, chickpeas + African spices

Vegetarian frittata, potato, olive capsicum, onion + parsley

Moroccan spiced chicken salad

Cous cous, currants, pine nuts, coriander + chili

Roast sweet potato, cashew + sugar snap salad with harissa dressing

Green bean, toasted hazelnut + cranberry salad

Garden salad

Desserts, cheese or fruit platters can be added to any of the buffet suggestions

v = vegetarian ve= vegan gf = gluten free p = contains pork products

A = Australian Seafood I = Imported Seafood M = Mixed Origin





BEVERAGES

Drink packages can be provided for any amount of time and the costs will vary accordingly. The drinks package includes:

- Ice & ice bucket
- ACT liquor licence fee
- Growers Gate Sparkling
- Growers Gate Shiraz
- Growers Gate Sauvignon Blanc
- Mid strength beer – Great Northern Super Crisp
- Premium orange juice and sparkling water

1 hour package \$24.00 per person

1.5 hour package \$28.00 per person

2 hour package \$32.00 per person

2.5 hour package \$36.00 per person

3 hour package \$40.00 per person

If you require specific beverage selections for an event, please ask, and we will price the package accordingly.

Drinks may also be ordered on a consumption basis, where you only pay for what you drink; however, this incurs a \$105.00 liquor license fee, all open bottles are considered consumed and will be left with you to enjoy.

FURTHER INFORMATION

Minimum number of 20 persons. delivery fee applies

15% surcharge on Sundays + public holidays

All buffets include platters, napkins and buffet servers

No crockery or cutlery is included

Disposable plates and glasses \$0.70 per piece

Gluten free bread available, \$2.70 surcharge per person

DELIVERY

A delivery charge from the schedule below will be charged for each delivery required. The delivery fee includes one return trip to collect catering equipment and platters. If the equipment is not available for collection, a second fee will be charged for a return trip to collect

STANDARD DELIVERIES BETWEEN 8 AM AND 5.30 PM MONDAY TO FRIDAY

Russell, Barton, Forrest, Red Hill, Pialligo \$16.00

City, North Canberra, Woden \$22.00

Weston Creek, Belconnen, Tuggeranong + Gungahlin \$32.00

Outside ACT price on application

Minimum number of 20 persons.

10% surcharge applies on deliveries outside our standard trading hours and 15% on weekends

For formal quotes please contact admin@kitchenwitchery.com.au



TERMS + CONDITIONS

CANCELLATIONS

- Cancellations of 24 hours or less in writing will incur a 100% cancellation fee.
- All cancellations must be in writing
- Cancellations for cocktail & formal functions must be 72 hours prior to the event

ORDERS & PRICING

- Prices are subject to change without notification and are inclusive of GST but do not include staff, hire or delivery costs.
- All orders must meet a minimum spend of \$200 per day.
- Coffee & tea set up where no staff are present will incur a \$75.00 set up / pack down fee.
- Final numbers are required 3 working days prior to the event

DIETARY REQUIREMENTS

- Gluten free dietary requirements will incur a surcharge of \$2.70 per person per requirement
- We can cater for most dietary requirements except Kosher
- Kitchen Witchery takes all precautionary steps to ensure dietary, religious and allergen requirements are met, however Kitchen Witchery cannot guarantee that allergens will not be present in selected and/or provided food. Any additional dietary requirements requested at the event itself will be charged accordingly as per your final menu selections being served.
- Dietary requirements are required 3 working days prior to the function

PAYMENT

- All accounts are strictly 7 days unless otherwise arranged with management.
- Invoices are issued electronically.
- Payment can be made by credit card or direct credit. Credit cards incur a 2% surcharge to cover bank fees.
- Private functions and weddings are required to pay a 50% deposit to secure the booking.

EQUIPMENT

- All platters and catering equipment remain the property of Kitchen Witchery and must be returned clear of food and rubbish and in good order.
- All breakages, non returns and damage will be charged for at replacement cost.



kitchen witchery

catering by GINGER

Talk to us

02 6280 9882

Email us

admin@kitchenwitchery.com.au

Look at us

kitchenwitchery.com.au



THE GINGER GROUP
our people . our produce . our passion