



The key to a great event is detail, we make it our job to attend to every detail so that the end result is seamless & magnificent.



The fun thing about buffets is that they are a serve yourself affair. This can lead to meeting with different people as you join the line, purvey the offerings and then share a set of tongs - you end up sharing more than just a meal. These nano-connections are the spark behind every great event.

Buffets are simple and sensational, the food is ready, piping hot and the team on hand to guide, assist in serving and to answer any questions that your guests may have. The ultimate in wedding simplicity or for your firms celebratory milestone event, every combination will work and wow.

The sharing menu is a family and office event favourite. Protein, salads, dips and bread it cannot be more fuss free than that.

Any of our buffet packages and our sharing together menu can be also be packaged to deliver and dropped off to you, ready to unwrap and serve at home, at the office, in the park, on the boat... we will go where you go.



Please let us know how we can serve you.



PACKAGES

The packages are a guide only, they can make it simple and easy ensuring your event is a success on so many levels.

Buffets are for a minimum of 15 people

FRESH BUFFET 1 - LIGHT LUNCH \$25.00 per person

- 1 Main dishes
- 1 Hot side & 1 Salad

FRESH BUFFET 2 \$45.00 per person

- 2 Main dishes
- 2 Hot side & 1 Salad

FRESH BUFFET 3 \$55.00 per person

- 2 Main dishes
- 2 Hot side & 2 Salads
- 1 Dessert

FRESH BUFFET 4 \$65.00 per person

- 3 Main dishes
- 2 Hot side & 2 Salads
- 1 Dessert

ADD ON ELEMENTS

- Main dish \$15.00 per person
- Side dish \$7.50 per person
- Salad \$7.50 per person
- Dessert \$10.00 per person
- Cheese platter with crackers & quince paste \$10.00 per person



MAIN DISHES

gluten free available

4 Cheese ravioli & slow cooked beef cheek ragu

Rich beef curry & golden rice

Barramundi & ratatouille

Pork stir fry, rice noodle & chilli glaze

Slow roast lamb shoulder, root vegetables and gravy

Moroccan vegetable tagine, preserved lemon, date & roast potatoes (GF Vegan)

Classic beef lasagne

Mediterranean chicken w/ basil, olive & preserved lemon

White fish red curry & steamed rice

Chicken cacciatore & polenta

Spicy lamb meatballs, Napolitana sauce, gremolata

Chicken tagine w/ apricot

Creamy polenta & Italian sausage ragu

Chicken korma & golden rice

Lamb moussaka with eggplant & silverbeet

Provencale beef casserole

Roast free range chicken, lemon, garlic & thyme

Baked lentils w/ sweet potato

Lamb ragout pasta bake

Thai green chicken curry & Jasmine rice

Jess' chicken fried rice

Baked salmon, sweet potato & green pesto

Twice cooked crispy pork belly & cauliflower pure

Vegetable korma & eggplant masala

Lancashire hot pot

Vegan lasagne



Salads

Roasted potato, fried capers, tender herbs & horseradish aioli dressing [gf df]

Roasted vegetables, chickpeas, pomegranate & Lebanese tarator sauce [gf vegan]

Red quinoa, roasted beetroot, mint & coconut tahini dressing [gf vegan]

Greek, capsicum, olive, feta, cucumber, oregano & lemon mustard dressing [gf]

Mixed green leaves, cherry tomatoes, cucumber, carrot & lemon & evoo dressing [gf df]

Coleslaw, spring onion & aioli [gf df]

Hot Sides

all gluten free

Maple roast Jap pumpkin

Creamy polenta

Buttered cabbage

Roast potatoes

Steamed white or golden rice

Sweet potato

Braised asparagus, peas & green beans

Seasonal roast vegetables

Cauliflower cheese bake

Panisses [chickpea fries]

Ratatouille



Dessert & Cheese

gluten free available

TARTS

Peach & mango

Lemon

Baked chocolate

Pecan

Bakewell

Cherry & pistachio

Passionfruit

Chocolate & banana

SLICES

Salted caramel

Romanian apple cake

Rich chocolate brownie

Sticky date pudding

Raspberry frangipane

Orange & almond

CHEESE

Blue, brie & cheddar, crackers & quince paste

Please let us know how we can serve you.



Sharing Menu

gluten free available

SHARING PLATES - every sharing menu comes with these dishes as standard

- Sourdough bread beetroot relish, extra virgin olive oil, balsamic vinegar
- Hummus & flatbread housemade hummus & crisp tortilla flatbread
- Octopus tentacles seared wedge island octopus & santorini sauce
- Caprese salad tomatoes, buffalo mozzarella, basil
- Greek salad cherry tomatoes, capsicum, cucumber, olives & feta cheese

PROTEIN TO SHARE - choose the proteins you would like for your event

- Peri peri chicken gf df tangy, spiced chicken & crunchy, creamy coleslaw
- Slow cooked WA brisket & roasted chat potatoes
- Roast Atlantic salmon from Tasmania, citrus mayo & roquette salad
- 12 hour braised WA shoulder of lamb & roasted seasonal vegetable

DESSERT - included with every sharing menu order

A selection of mixed sweets for everyone to share

Vegetarian & vegan options available on request

Choose :

One protein	\$45.00 per person
Two protein	\$55.00 per person
Three protein	\$65.00 per person
Four protein	\$75.00 per person

Share with friends, colleagues & family.



SERVING YOU

GENERAL

[gf] **gluten free** [gf df] **gluten free dairy free**
[v] **vegetarian** [vn] **vegan**

The availability of all items and their prices are subject to change without notice. For full service receptions and events, please email our team at info@freshcateringandevents.com.au

DELIVERY & ORDER MINIMUMS

All orders delivered Monday - Friday require a \$100 minimum. Weekend deliveries require a \$500 minimum order. A delivery fee, dependent on proximity to our facility, will be applied, and varies by location.

HOURS

Orders can be placed through our catering team Monday through Friday between 9am and 4pm or any time on our website. For more information, please contact us at (08) 9387 3156 or info@freshcateringandevents.com.au

PRICING

All Pricing is exclusive of GST.

Please let us know how we can serve you.

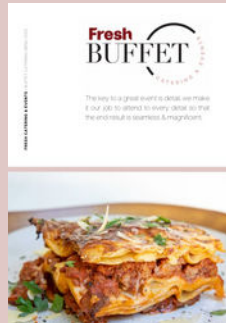
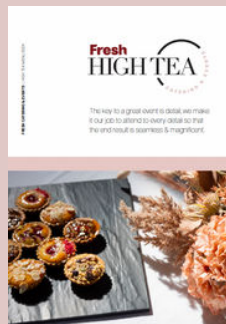
With you we design & take care
of every detail.

DIAMOND STANDARD
CATERING & EVENTS
Integrity, Quality & Care
2025



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To review the full catering catalogue go to
www.freshcateringandevents.com.au



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