

Fresh BUFFET

CATERING & EVENTS

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.



SHARING TOGETHER 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 - house made hummus & crisp tortilla flatbread

Pumpkin / Sun dried tomato arancini

Lamb kofta

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 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 assorted slices

Vegetarian & vegan options available on request

Choose :

One protein **\$55.00** per person

Two protein **\$65.00** per person

Three protein **\$75.00** per person

Four protein **\$85.00** per person

[Sharing Menu is for a minimum of 20 guests]

Share with friends, colleagues & family.



BUFFET 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 20 guests

FRESH BUFFET 1 - LIGHT LUNCH \$30.00 per person

1 Main dishes

2 Hot sides or Salads

FRESH BUFFET 2 \$45.00 per person

2 Main dishes

2 Hot sides or Salads

FRESH BUFFET 3 \$55.00 per person

2 Main dishes

3 Hot sides or Salads

FRESH BUFFET 4 \$65.00 per person

3 Main dishes

3 Hot sides or Salads

ADD ON ELEMENTS

Main dish \$17.50 per person

Side dish \$6.50 per person

Salad \$6.50 per person

Dessert \$12.50 per person

Cheese platter with crackers & quince paste \$15.00 per person



MAIN DISHES

gluten free available on request

Meat & Poultry

Mediterranean chicken w/ basil, olive & preserved lemon

Malaysian chicken curry

Chicken cacciatore & polenta

Chicken tagine w/ apricot

Chicken korma

Thai green chicken curry

Roast free range chicken, lemon, garlic & thyme

4 Cheese ravioli & slow cooked beef cheek ragu

Provençal beef casserole

Rich beef curry

Classic beef lasagne

Lancashire hot pot

Spicy lamb meatballs, Napolitana sauce, gremolata

Slow roast lamb shoulder and gravy

Lamb moussaka with eggplant & silverbeet

Lamb pumpkin & spinach curry

Lamb ragout pasta bake

Twice cooked crispy pork belly & cauliflower pureé

Pork stir fry, rice noodle & chilli glaze

Creamy polenta & Italian sausage ragu

MAIN DISHES

gluten free available on request

Seafood

Barramundi & ratatouille

White fish red curry

Fish green curry & quinoa

Baked Atlantic salmon & green pesto

Vegetarian / Vegan

Moroccan vegetable tagine, preserved lemon, & date *[vegan]*

Lenti & coconut dahl *[vegan]*

Eggplant kale & chickpea curry *[vegan]*

Tomato Risotto, Basil, & mozzarella *[contains dairy]*

Turmeric roasted cauliflower, sweet potato & almond *[vegan]*

Vegetable korma & eggplant masala *[vegan]*

Vegan lasagne *[vegan]*

Moroccan vegetable tagine with preserved lemon & date *[vegan]*



Salads

Roasted potato, capers, tender herbs & horseradish aioli dressing *[vegan]*

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

Red quinoa, roasted beetroot, mint with tahini dressing *[vegan]*

Greek, capsicum, olive, feta, cucumber, oregano & lemon mustard dressing *[contains dairy]*

Mixed green leaves, cherry tomatoes, cucumber, carrot & lemon & evoo dressing

Coleslaw, spring onion & aioli

Yo's cauliflower, celery, hazelnut, maple & pomegranate

Hot Sides

Maple roast Jap pumpkin

Creamy polenta

Roast potatoes, sea salt & rosemary

Steamed white or golden rice

Baked sweet potato

Braised asparagus, peas & green beans

Seasonal roast vegetables

Cauliflower cheese bake *[contains dairy]*

Ratatouille

Lentil ragu



Dessert & Cheese

gluten & dairy free available

DESSERT

Lemon & lime cheesecake

Chocolate brownies, Chantilly cream & fruit compote

Lemon tart

Sticky date puddings & caramel sauce

Tiramisu *[contains gluten & dairy]*

Carrot cake

Tart selection

Apple crumble

Eton mess

Chocolate mousse cups

Bread & butter pudding *[contains gluten]*

Coconut & vanilla pannacotta & spiced pear

Lemon meringue pie

CHEESE

Selection of 3 gourmet cheeses

quince paste - roasted nuts - dried mango + apricot

muscatels - crackers

REQUEST A QUOTE

SEND US YOUR DETAILS

To fully support your request for our services and to receive a personalised quote - please fill out our online enquiry form with your details.

[CLICK FOR ONLINE ENQUIRY](#)

Providing as much of the information about your event is super helpful so that our team can match your requirements.

CONTACT DETAILS

FUNCTION DATE

APPROX NUMBER OF GUESTS

OCASSION

BUDGET PER HEAD

STYLE OF CATERING (cocktail, seated, buffet etc)

BEVERAGES

VENUE - address

VENUE REQUIREMENTS (eg location, style, views etc)

ORGANISING AN EVENT

Organising an event can be tricky to complete without supportive guidance, let us help you with every detail to ensure that your event is super successful.

Call or email us 08 9387 3156 | hello@freshcateringandevents.com.au

SERVING YOU

GENERAL

All menu items are gluten and dairy free as standard unless stated.

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

hello@freshcateringandevents.com.au

EQUIPMENT & STAFF

The availability of all items and their prices are subject to change without notice. Presentation platters, basic service ware, cocktail napkins and platter styling are included. A kitchen space for service is required, if not available, we will set up a mobile kitchen and will need to hire kitchen equipment to facilitate service at client cost.

The style of your event, the menu selected and the way you want it to run will dictate the kitchen serving equipment, glassware, cutlery, crockery, bar/s required, the number of servers, and bar staff needed. All can be clearly costed for your event once all of this information is known. With transparency comes settlement.

HIRE OF EVENT EQUIPMENT

We can support with co-ordination and company/product selection - please see the suppliers list for our recommended business partners for everything from marquees, festoon lighting, AV equipment, linen, cutlery, crockery & glassware.

DELIVERY

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 to Friday between 8am and 3pm or any time on our website. For more information , please contact us at (08) 9387 3156 or **hello@freshcateringandevents.com.au**

PRICING

All Pricing is exclusive of GST.



With you we design & take care
of every detail.

**DIAMOND STANDARD
CATERING & EVENTS**
Integrity, Quality & Care
2025



Planning another event?

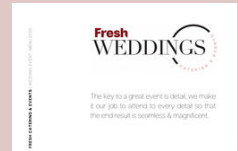
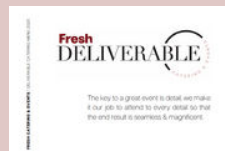
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www.freshcateringandevents.com.au



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