



Bay Fusion™

Buffet Menu – 2021

Minimum spend of \$2500.00

Staffing additional

2 x roast, 1 x side dish, 2 x salad, bread	\$30.00/person / 34.00/p with plates, cutlery S&P
2 x roast, 1 x side dish, 1 x wet, 1 garden salad, 1 x dessert, bread	\$38.00/person / 40.00/p with plates, cutlery S&P
1 x roast, 1 x gourmet, 1 x wet dish, 1 x side dish, 2 x salads, bread	\$42.00/person / 44.00/p with plates, cutlery S&P
2 x roast, 1 x wet dish, 1 x side dish, 3 salads, bread	\$44.00/person / 46.00/p with plates, cutlery S&P
2 x roast, 1 x gourmet, 2 x wet dishes, 2 x sides, 2 x salads, 2 x dessert (shared), bread	\$59.00/person / 62.00/p with plates, cutlery S&P
Shared style buffet	\$ 4.00/person extra

Price includes food, buffet equipment, tongs, chafers, buffet trestle tables and buffet line

Roast Meat

Baked chicken with creamy garlic, parmesan, mushroom and bacon veloute

Bay fusions 24hr marinated blistering BBQ tender chicken thigh with authentic house BBQ sauce

Baked and pressed pork belly with apple and mustard relish and red cabbage

Low and slow 8hr smoked 5-star beef brisket with sticky mustard sauce

Tender braised beef with creamy gravy and onion sauce

Sweet & sticky beef brisket

Gourmet Meat

Queensland Barramundi with lemon and dill aioli

Salmon fillet on spinach with lemon and sav blanc cream reduction

Seared eye fillet of beef with caramelised onion and jus lee

Lamb rump with kalamata olive and tomato red onion salsa

Pink countryside caramelised pork fillet with fig relish and orange glaze

Asian - all dishes come with rice (Wet dish)

Crispy Asian rainbow sweet and sour beef strips with shredded carrot sticks

Puffed bites of crispy chicken coated with organic farm honey and toasted sesame seeds

Mild Mongolian beef and long cut vegetable

Indian style creamy butter chicken with hint of cinnamon and spices of Asia



Salads

Baked baby beetroot salad soaked in orange and brown caramel with fetta and rocket

Parmesan, pear, walnut and rocket salad

Queensland blue roast pumpkin pieces with coconut and kaffir lime sticky black rice salad, capsicum mayonnaise and toasted pecans

Baby green bean salad with Danish fetta, olives and pressed lemon infused herb oil

Roast Bundaberg vegetable salad with golden sweet potato, pumpkin, potato, spinach and roast garlic

Local cherry tomato and bocconcini salad with fresh basil pesto, balsamic and olive oil

Mixed garden salad with beetroot, carrot, farmers local cherry tomatoes, shaved onion and balsamic dressing.

Classic salad nicoise with potatoes, olives, herbs, eggs, green beans and cracked pepper

Hot dishes and sides (Side dish)

Delicious rich potato-bake with sliced egg, onion and cream reduction

Creamy Brussel sprout with diced potato, bacon, and cheese sauce.

Rustic baked cauliflower and light coconut tikka masala curry with fried onion bhajis

Italian layered beef Lasagne with rich tomato Napoli with creamy white sauce and mozzarella cheese topping.

Creamy chicken al fonz with soft pasta shells tossed in rich tomato sauce

Vegetarian Dishes

Egg and pea fried rice with Asian matchstick salad

Risotto with pea and parmesan spinach finished with double cream and parsley

Toasted and fried sliced egg plant parmigiana in authentic Naples ragù

Persian toasted risoni and warm rice salad with currents, cranberries and apricots

Pumpkin and fetta tortellini parcels with rich tarragon and cream reduction

Greek baked spinach, butter and fetta crumbling filo pastry squares

Fluffy potato gnocchi with baked mushroom, baby leaf spinach and hand shaved Grana Padano parmesan

Crumbed local parmesan button mushrooms with saffron mayonnaise dressing



Vegan

Pumpkin and cashew ravioli with basil and pine nut pesto

Risotto with pea and spinach finished with vegetable stock, olive oil and parsley and herb gremolata

Dessert

Tray of Italian light scented coffee and mascarpone tiramisu

Arkarra classic lemon pie with lashings of French cream served with berry coulis

Raspberry and cream short crust pie

Sticky date with burnt toffee, chocolate and cream sauce

Soft caramel filled pecan pie with cream

Chocolate brownie with fudge sauce

Mixed dessert buffet (choose 3 of the above) -guest come and help themselves to the above

Cheese board and fruit platters

