



## Bay Fusion™

### **Buffet Menu 2024**

*Minimum 70 guests*

*Price includes food, staff for 4 hours, buffet equipment, tongs, chafers, crockery & cutlery (excludes bar staff)*

**2 x roast, 1 x side dish, 2 x salad, baguette & butter** **\$73.00/person**

**2 x roast, 1 x side dish, 1 x wet dish, 1 x garden salad, 1 x dessert, baguette & butter** **\$87.00/person**

**Complimentary Bay Fusion special fried rice with all buffets**

**Shared style buffet available at an additional cost of \$4.00/person**

#### **Roast Meat**

Baked chicken with creamy garlic, parmesan, mushroom, and bacon veloute (gf)

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

Baked and pressed pork belly with apple and mustard relish and red cabbage (gf)

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

Tender braised beef with creamy gravy and onion sauce (gf)

Sweet & sticky beef brisket (gf)

Slow roasted succulent beef with seeded mustard and parsley crust served with dark wine reduction (gf)

#### **Gourmet Meat**

Queensland Barramundi with lemon and dill aioli (gf)

Salmon fillet on spinach with lemon and sav blanc cream reduction (gf)

Seared eye fillet of beef with caramelised onion and jus lee (gf)

Lamb rump with kalamata olive and tomato red onion salsa (gf)

Pink countryside caramelised pork fillet with fig relish and orange glaze (gf)

#### **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 (gf)



## **Salads**

Baked baby beetroot salad soaked in orange and brown caramel with fetta and rocket (gf,v)

Parmesan, pear, walnut, and rocket salad (gf, vegan)

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

Baby green bean salad with Danish fetta, olives, and pressed lemon infused herb oil (gf, veg)

Roast Bundaberg vegetable salad with golden sweet potato, pumpkin, potato, spinach, and roast garlic (gf, vegan)

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

Mixed garden salad with beetroot, carrot, local cherry tomatoes, shaved onion, and balsamic dressing (gf, vegan)

Classic salad nicoise with potatoes, olives, herbs, eggs, green beans, and cracked pepper (gf, vegan)

## **Hot dishes and sides (Side dish)**

Delicious rich potato-bake with sliced egg, onion, and cream reduction (gf, v)

Creamy Brussel sprout with diced potato, bacon, and cheese sauce (gf, v)

Rustic baked cauliflower and light coconut tikka masala curry with fried onion bhajis (gf, vegan)

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

Creamy chicken Alfonzo 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 fettucine with basil leaves 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 (v)

Arkarra classic lemon pie with lashings of French cream served with berry coulis. (v)

Raspberry and cream short crust pie (v)

Sticky date with burnt toffee, chocolate, and cream sauce (v)

Soft caramel filled pecan pie with cream. (v)

Chocolate brownie with fudge sauce (v) option (gf)

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

Cheese board and fruit platters (v)

