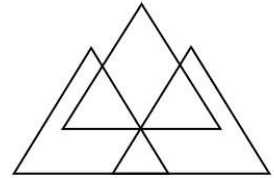


Arrowhead Catering

Seasonal buffet menu



Salads

Choose two

Romaine heart and baby kale Caesar with garlic croutons, shaved parmesan tossed in creamy Caesar dressing

Seasonal salad with first light farms mustard greens, radish, cucumber and cherry tomatoes served with balsamic dressing **v, gf**

Roasted Broccoli and quinoa with shredded carrot, black beans, sweet corn and spinach marinated in onion and apple cider vinaigrette **v, gf**

Fusilli pasta, roast peppers and zucchini, garden peas, crumbled feta, tossed in sun dried tomato oregano vinaigrette

Vine ripened Tomatoes, pesto marinated bocconcini, baby spinach with balsamic reduction **gf**

Fingerling Potato salad with roast yams, red onion and chives tossed in our whole grain mustard vinaigrette **v, gf**

Entree

Choose two (or substitute a vegetarian option)

Herbed Chicken breast, cooked sous vide with lemon and thyme sauce **df, gf**

Lemongrass bone in chicken thigh with coconut curry sauce finished with cilantro **df, gf**

Coriander crusted Pork loin roasted and served with sticky apricot glaze **df, gf**

Braised beef brisket with red wine jus served with grainy mustard and horseradish **df, gf**

Prime rib, slow roasted and served with red wine jus, mustard and horseradish +\$5 per guest **df, gf**

Rosemary and Garlic Lamb Shoulder, slow cooked and served with lamb jus +\$4.50 per guest **df, gf**

Miso, mirin and soy marinated salmon, finished with toasted sesame seeds and scallions **df (gf on request)**

Baked Mediterranean cod with garlic confit tomatoes and capers **df, gf**

Vegetarian Mains

Lentil and mushroom ragu stuffed peppers with a cashew pesto and parmesan
gf (vegan on request)

Roasted Squash, rosemary and goats cheese cannelloni baked with marinara sauce and mozzarella

Japanese eggplant with coconut curry and roasted chickpeas **v, gf**

Vegetables

Choose one

Roasted curried cauliflower and broccoli topped with mint yoghurt **v, gf**

Steamed seasonal vegetables tossed with and orange and cumin glaze **v, gf**

Mediterranean vegetables, herb marinated and grilled, finished with balsamic reduction **v, gf**

Root vegetable medley roasted with herb and garlic olive oil **v, gf**

Sides

Choose one

Basmati rice pilaf with peppers, garden peas, red onion and fresh herbs **v, gf**

Baby potatoes, steamed and tossed in salsa verde **v, gf**

Mixed roasted peppers and cherry tomato ragu with fusilli pasta and fresh basil **v**

Jeweled couscous, with lemon and cilantro **v**

Creamy baked potato casserole with aged cheddar, mushrooms and green onions **gf**

Dessert

Choose two

Dessert square medley Chocolate brownies, carrot cake, sticky Date and ginger cake

Caramelized apple and cinnamon cake with orange cream cheese icing

Lemon curd tarts, lemon jelly fresh raspberries and shaved white chocolate

Vanilla and Berry Cheesecake with raspberry coulis

Mini Pavlova with Chantilly cream and tropical fruit salad **gf**

v - vegan

gf - gluten free

df – dairy free

Please contact us for pricing, minimum 15 portions

Pricing is exclusive of GST and 15% service charge