

Vegetarian Buffet

(Min. 50 people)

Cold Starters

Vegetarian Sesame Tofu bites

with Chilli lime yoghurt dip

Vegetarian Sushi

with soy and wasabi dipping sauce

Vegetarian Antipasto Platters

with Dolmades, roasted marinated capsicums, zucchini, eggplant, mushrooms, artichokes, olives, and sundried Tomatoes

Vegetarian Crudités Platters

with carrot, celery, broccoli, radishes, pickled onions and gherkins, Olive Tapenade & Tatziki served with crisp vegetable sticks.

Main Course

Chargrilled Vegetable Lasagne

Chargrilled mushrooms, capsicum, zucchini, carrots and eggplant, layered between pasta sheets with basil and tomato salsa and herbed white sauce

Vegetarian Linguine

with roasted pumpkin, baby spinach eggplant and semi-dried tomato basil pesto

Ratatouille

With Basil and Garlic Salsa

Layered Sweet Potato & Potato Au Gratin

Spicy Chickpea and Vegetable Casserole

Salads

Vegetable Rice Pilaf Salad

Greek Salad with sundried tomato vinegarette

Mixed Herbed Tabouli

Cashew Coleslaw

Crusty Fresh Bread Selection

Price Includes

- Chef Preparation of food
- All necessary serving equipment
 - Dressed Buffet Tables
 - Disposable Serviettes



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