everydayfood

MELBOURNE EVENT CATERING

Modern Australian Buffet Menu

A contemporary buffet suitable for weddings, corporate events and private celebrations.

PLAN YOUR BUFFET

Final buffet format, quantities, service, availability and pricing are confirmed in your event proposal.

01 / MODERN AUSTRALIAN BUFFET MENU

Modern Australian selections

Current food selections adapted from the approved everydayfood Shared Feast menu for buffet presentation. Final availability, dietary variations and pricing are confirmed with your event proposal.

MAINS

Slow-Cooked Lamb Shoulder
salsa verde and pan jus

Sliced Eye Fillet
red wine jus and horseradish cream

Lemon and Thyme Chicken
roasted garlic jus

Crispy-Skin Salmon
lemon and dill butter

Twice-Cooked Pork Belly
maple mustard glaze

Mushroom and Porcini Risotto
parmesan and truffle oil

SIDES AND SALADS

Crispy kipfler potatoes with rosemary and sea salt

Charred seasonal greens

Roast pumpkin, feta and pepitas

Rocket, parmesan and balsamic salad

Seasonal leaf salad

Herb grain salad