

2020

BUFFET MENU



Indigo Bay

CATERING | EXPERIENCES

BUFFET PACKAGES

Select which package* suits your event best, selecting the items from the menu below.

*Package prices are for a minimum of 30 people.

PACKAGE A

\$32.00

per person | incl. GST

2 Main meals
1 Warm side
1 Salad

PACKAGE B

\$39.00

per person | incl. GST

3 Main meals
2 Warm sides
2 Salads

INCLUDED IN PACKAGES

Wood Fired Bread (sourdough & organic wholemeal)

A selection of dressings & sauces

ADD ONS

1 MAIN MEAL

\$7.00pp, incl. GST

1 SIDE

\$3.00pp, incl. GST

1 SALAD

\$3.00pp, incl. GST

1 DESSERT

\$6.00pp, incl. GST

ENQUIRE ABOUT THESE PACKAGES



MAINS

\$7.00pp, per item

LAMB TAGINE

Spiced tomato Persian tagine of lamb with chickpeas, lemon, prunes, almonds, and apricots, served with steamed couscous, Turkish bread & condiments DF

SPANISH PAELLA

Grilled squid, king prawns, mussels, Cone Bay Barramundi, fragrant lemon, herb & saffron rice GF/NF/DF

CHICKEN MADRAS

Homemade tomato & marinated chicken curry infused with ginger & cumin served with steamed turmeric spiced Basmati rice, grilled naan, herb-tomato salsa, & raita NF

BEEF BOURGUIGNON

Rich braised beef, baby onion, baby carrot, mushroom, parsley, red wine sauce GF/NF

BRAISED PORK BELLY

Rolled stuffed pork belly, braised apples, mustard cream cider sauce GF/NF

CLASSIC HAM ON THE BONE

Whiskey glazed carved ham with Italian mustard fruit chutney and cider gravy GF/NF/DF

WAGYU BEEF TORTELLINI

Local handmade tortellini, rich tomato passata, fresh herbs, lemon, olives, capers, lemon & sun-dried tomato
Toasted herb-parmesan crumbs

GRILLED CONE BAY BARRAMUNDI

Pan fried Barramundi, pico de gallo, lemon parsley vinaigrette GF/NF/DF
(Surcharge of \$2pp)

SOUTH AMERICAN BEEF

South American style beef, fresh salad garnish, passion fruit, chimichurri salsa GF/NF/DF

THAI GREEN CHICKEN CURRY

Our own green curry paste, chicken, coconut, Julienne vegetables, coriander, steamed Thai rice GF/NF/DF

MOROCCAN CHICKEN

Grilled marinated chicken, roasted spiced potatoes, capsicum, olives, sun dried tomatoes, lemon and fresh herbs GF/NF/DF

(V) Vegetarian

(VGN) Vegan

(GF) Gluten Free

(NF) Nut Free

(DF) Dairy Free

MAINS (continued)

\$7.00pp, per item

TRUFFLED PUMPKIN & SUN DRIED TOMATO RISOTTO

Creamy risotto, shaved parmesan, fresh herbs, mascarpone V/GF/NF

CREAMY PENNE PASTA CHICKEN

Penne pasta, chicken, sun dried tomato, mushroom, spinach, parmesan cream sauce GF/NF

SEARED SALMON FILLET

Crushed lemon potatoes, fresh herbs, lemon caper cream sauce GF/NF

VEGETABLE MOUSSAKA

Layered Mediterranean vegetables, cheese sauce, tomato concasse, parmesan crust V/NF

SICILIAN LASAGNE

Multi-layered lasagne, Napolitana sauce, beef ragu, capers, olives, fresh herbs & gratinated cheese NF

WARM SIDES

\$3.00pp, per item

Italian roasted vegetables DF/GF

Lyonnais potato, sweet onion, parsley GF

Roasted potatoes & fresh rosemary GF

Steamed broccolini & crispy pancetta DF/GF

Honey glazed baby carrots DF/GF

Creamy polenta with truffle oil

Steamed cauliflower rice, paprika DF/GF

Paris mash, double cream, herbs GF

Roasted pumpkin, toasted almonds, parsley butter DF/GF

Sautéed green beans, toasted pine nuts, lemon zest GF

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SALADS

\$3.00pp, per item

MEDITERRANEAN SALAD

Lemon & herb roasted Italian vegetables, olives, capers, sun dried tomato, quinoa, leafy greens, and fresh herbs VGN/GF/NF

OUR TABOULEH

Tabouleh with kale, quinoa, couscous, fresh herbs, fennel, tomato, pomegranate, pumpkin seeds, cashews, sunflower seeds, grilled haloumi V

SUMAC ROASTED VEGETABLE SALAD

Sweet Potato, pumpkin, kipfler potato, carrot, roast capsicum, ancient grain, toasted seeds, lemon herb dressing VGN/GF/NF

BALINESE RICE SALAD

Brown rice, mango, pineapple, Asian herbs, mung sprouts, carrot, toasted cashews, sweet soy chilli lime dressing VGN

FARFALLE PASTA SALAD

Farfalle pasta, shallot, courgette, capsicum, rocket, parsley, pesto dressing V

BABY CAPRESE

Cherry tomatoes, bocconcini, rocket, fennel, orange, capers, fresh herbs NF/V

QUINOA, BEETROOT, PUMPKIN & FETA

Tri colour quinoa, roasted vegetables, herbs, leaves, toasted seeds, feta, Honey-mustard dressing V/GF/NF

TRADITIONAL CAESAR SALAD

Traditional Caesar salad, baby cos, croutons, bacon lardons, soft boiled egg, anchovy dressing NF

GREEK SUMMER SALAD

Shaved fennel, shallot, olives, capers, tomatoes, baby cos, parsley, cucumber, feta V/GF/NF

MUSTARD POTATO SALAD

Herb roasted potatoes, seeded mustard dressing, fresh herbs, diced pickles & sautéed bacon GF/NF

MEXICAN STREET SALAD

Cos leaves, corn, capsicum, avocado, green & red slaw, chilli, lime, parsley VGN/GF/NF

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DESSERTS

\$6.00pp, per item

CHOCOLATE BROWNIE

Fresh berries, berry coulis & double cream

STICKY DATE PUDDING

Caramel sauce & whipped cream

CHOCOLATE MOUSSE

White & dark chocolate cups, shaved chocolate, strawberry-mint micro salad

PISTACHIO CHEESECAKE SQUARES

Oreo crumble, chopped pistachios

ETON MESS

Individual glasses of fresh berries, lemon-creme fraiche, cream & meringue GF/NF

DECADENT CHOCOLATE TARTS

Chocolate pastry cases with dark chocolate tart filling GF*

ASSORTED MINI TARTS

A selection of tarts with summer berries, citrus & chocolate GF*

MINI LEMON MERINGUES

Shortcrust pastry, summer lemon curd & torched meringue GF*/NF

MINI PEACH TARTS

Vanilla bean custard, cinnamon roasted peaches GF*/NF

CHOCOLATE & SUMMER FRUIT TARTS

Chocolate ganache & sliced summer fruit GF*

TIRAMISU GLASSES

Tuscan style (non-alcoholic) with mascarpone & shaved chocolate NF

BABY BANANA CAKES

Served with lemon icing

CHURROS

Served with dark chocolate dip

SUMMER FRUIT PLATTERS

Served with fresh summer fruit & berries DF*/GF*/NF

*Items can be altered to suit dietaries

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