

Starship Sydney Buffet Selections

Starship Sydney Buffet

Starship Sydney caters at 1 buffet per 120 guests to reduce waiting time.

Your function host will ask guests to attend the buffet table buy table

or

Starship Sydney Table Buffet

The concept of a Table Buffet is to provide the variety and visual spectacle of a buffet for each individual table. Guests do not have to leave their seats and dinner is more relaxed. Dishes are served to the tables Starting with the seafood & salad then Followed by the meat & vegetable dishes

Canapés

Selection of 2 canapés served to your guests on arrival

Buffet or Table Buffet Selection

Seafood

Platters of King Prawns & Sydney Rock Oysters served on a bed of sea salt with Fresh lemon and a selection of seafood dressing served with a mixed salad Spanish onion, shaved parmesan and balsamic

Meat Selection - please choose 2

Slow roasted pepper crusted fillets of beef served with caramelized onion & jus
Pan fried herbed chicken fillets with tarragon cream sauce
Moroccan chicken, with coriander and candied cous cous
Thai Beef Salad
Oven baked rolled lamb shoulder with rosemary and garlic jus

Salad & Vegetable Selection - please choose 2

Traditional Caesar salad, poached egg, caramelized bacon, croutons & anchovy dressing
Roasted chat potatoes with Spanish onion and mustard sour cream
Roasted pumpkin salad with feta, pine nuts, baby spinach
Medley of Mediterranean vegetables
Proscuitto, goats feta, pear & wild rocket or peach if in season
Crisp bean salad, roasted tomato & black olive salad with vinaigrette dressing
Steamed broccoli and cauliflower
Warmed pasta salad with roasted cheery tomatoes, feta, basil pesto, kalamata olives & capers
Spaghetti Salad with chili, rocket, garlic & capers
Rocket, pear, pecorino, pine nuts, & aged balsamic
Roasted potatoes, onion, bacon and sage

To Finish

Selection of Australian cheese and seasonal fruit served at a buffet
Your Wedding Cake served on a Platter

