Circa

SILVER BUFFET MENU

\$88 PER HEAD

MINIMUM 10 PERSON

Appetizers on arrival

- Calamari Bite with aioli
- Homemade mini quiches (V)
- 4 Cheese Arancini (V)

Platter (*Choose ONE from the below)

 Antipasto with sliced meats, ham, salami, prosciutto and marinated olives*

Or

 Vegetarian antipasto with grilled vege, olives, nuts dips and crackers(V) *

Main Course

- Herb roasted whole chicken with hearty oven baked vegetable (GF)
- Homemade cheesy angus beef lasagne
- Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (V)(VG)(GF)
- Dessert platter for share (in petit four size) (V)
- Variety seasonal Fruits Platter (V)(VG)(GF)



Calamari Bite with aioli



Herb roasted whole chicken with hearty oven baked vegetable



Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato

All price are included GST.

2024

Vegan and Gluten Free option available, please feel free to let us know your dietary requirement. Delivery is available. Please contact us for details.

Food picture are reference only. All food are subject to change due to seasonality and availability of produce.

All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen.

Circa

GOLD BUFFET MENU

\$98 PER HEAD

MINIMUM 10 PERSON

Appetizers on arrival

- Garlic Prawn Skewers (GF)
- Pumpkin & Goat Cheese Arancini (V)
- Cheeseburger Spring Roll



Garlic Prawn Skewers

Platter (*Choose ONE from the below)

 Antipasto with sliced meats, ham, salami, prosciutto and marinated olives*

Or

 Vegetarian antipasto with grilled vege, olives, nuts dips and crackers*



Homemade cheesy angus beef lasagne

Main Course

- Slow Cooked Striploin (GF)
- Homemade cheesy angus beef lasagne
- Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (V)(VG)(GF)
- Dessert platter for share (in petit four size) (V)
- Variety seasonal Fruits Platter (V)(VG)(GF)



Dessert platter for share

All price are included GST.

2024

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PLATINUM BUFFET MENU

\$122 PER HEAD

MINIMUM 10 PERSON

Appetizers on arrival

- Peking Duck Spring Roll
- BBQ pulled pork bao with cucumber, sour reddish and chili mayo
- Sweet Chili Chicken taco



 Antipasto with sliced meats, ham, salami, prosciutto and marinated olives*

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 Vegetarian antipasto with grilled vege, olives, nuts dips and crackers (V)*

Main Course

- Teriyaki Salmon Fillet
- Slow Cooked Striploin (GF)
- Grilled prawns with garlic butter and shallots (GF)
- Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (V)(VG)(GF)
- Dessert platter for share (in petit four size) (V)
- Variety seasonal Fruits Platter (V)(VG)(GF)



Peking Duck Spring Roll



BBQ pulled pork bao with cucumber, sour reddish and chili mayo



Variety seasonal Fruits
Platter

All price are included GST.

2024

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