

Banquet Menus

All dietary requirements are catered for including; veggie, vegan, nut allergy, dairy-free & gluten-free



Pricing available upon quotation. As a guide, the average menu is priced at \$35 per head. Options listed are **example options**. Our banquet menus are bespoke to your needs and reflect seasonal produce and changes. We offer banquets as self-serve buffets or you can purchase add-on services for seated banquets. Call or email us to discuss your needs 0412 242 754 | info@epiccatering.com.au

Premium Menu Options

Breads: A variety of fresh bread including butter portions.

Soup options:

- Hearty Italian minestrone
- Carrot and coriander
- Sweet potato and root veg
- Spicy chicken and noodles



Salad options:

- Strawberry, cucumber and mango on a bed of baby salad greens with balsamic chickpeas in a light lemon dressing
- Peri Peri chicken with baby salad greens, sweet potato, feta and red onion drizzled in a delicate olive oil
- Traditional Caesar salad
- Waldorf Salad; apples, walnuts, sultanas on a bed of baby salad greens
- Wild mushrooms tossed with rocket and lentils drizzled in a ranch dressing
- Asian slaw
- Mixed potato salad



Vegetable options:

- Steamed broccolini and baby spinach
- Wilted Pok Choi and peas with cumin spice
- Steam medley of summer vegetables
- Stuffed roasted capsicums
- Honey-glazed winter root vegetables
- Sweet pea and pearl onion in a cream reduction
- Roast pumpkin and sweet potato
- Cauliflower cheese



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Main meal options:

- Grilled Salmon and lemon with butter caper reduction
- Fillet of Pork with sticky Cantonese sauce
- Chicken breast stuffed with brie, wrapped in prosciutto served with Cranberry sauce
- Oven roasted Lamb forequarter with mustard jus
- Chicken en-croute with a light cream garlic sauce
- Wild mushroom risotto + parmesan
- Mixed Vegetable and lentil moussaka
- Sirloin steak with garlic and rosemary butter
- Prawn linguine, fresh lemon and bruschetta mix
- Roast chicken breast herbed crumb + lemon, garlic & basil
- Pan-fried Barramundi in a creamy Champagne sauce
- Oven Roasted Pork belly in a Cider of jus
- Traditional British roast beef with gravy
- Medium-spiced authentic Indian Chicken
- Tikka Masala
- Classic Cottage Pie
- Lamb hotpot
- Seafood paella
- Vegetable Lasagne



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Dessert options:

- Modern Eton Mess - crumbled crisp meringue, softly whipped cream and marinated strawberries
- Sticky toffee pudding with butterscotch sauce
- Apple Crumble and custard with cinnamon sprinkles
- Whole cakes and cheesecakes (your choice of flavour)
- Seasonal fruit selection
- Cheese board selection with crackers



Around the world hot buffets

- Indian theme – curries, rice, naan, onion bhaji, sundries
- Asian theme – mains, rice, noodles, prawn crackers, sundries
- USA theme - sliders, hot-dogs, mac n cheese, fries
- Italian theme – Pasta, pizza, garlic bread
- British theme – pies, fish n chips, curry, jacket potato n beans
- BBQ – meats, vegetable kebabs, buns, salads
- The Big Breakfast - bacon, eggs, sausage, Heinz beans, hash brown, toast, hotcakes

