



PINNACLE CATERING
THE HEIGHT OF CATERING



BOUTIQUE SYDNEY CATERING SINCE 1994

Christmas Buffet Menu

An English Christmas, made for a Sydney summer

Corporate celebrations | Private events | Festive gatherings

1800 193 831

CHOOSE YOUR CELEBRATION

A festive buffet made simple

Three clear formats make choosing effortless. Each combines Nicholas's English Christmas influence with fresh Australian summer flavours; quantities, staffing and presentation are tailored to your event.

01

Summer Christmas

CHOOSE 2 MAINS + 3 SIDES + 2 DESSERTS

Fresh seafood, glazed ham, vibrant salads and pavlova - ideal for daytime celebrations and warm-weather entertaining.

02

English Christmas

CHOOSE 2 MAINS + 3 SIDES + 2 DESSERTS

Turkey, crackling pork, sage-and-onion stuffing and classic puddings, finished with polished Pinnacle presentation.

03

Pinnacle Grand Buffet

CHOOSE 3 MAINS + 4 SIDES + 3 DESSERTS

A generous English-Australian feast for larger parties, milestone occasions and end-of-year corporate celebrations.

PERSONALISED FOR YOUR EVENT

Pricing, serving style, delivery, staffing and dietary requirements are confirmed in your tailored quotation.



THE CENTRE OF THE TABLE

Christmas mains

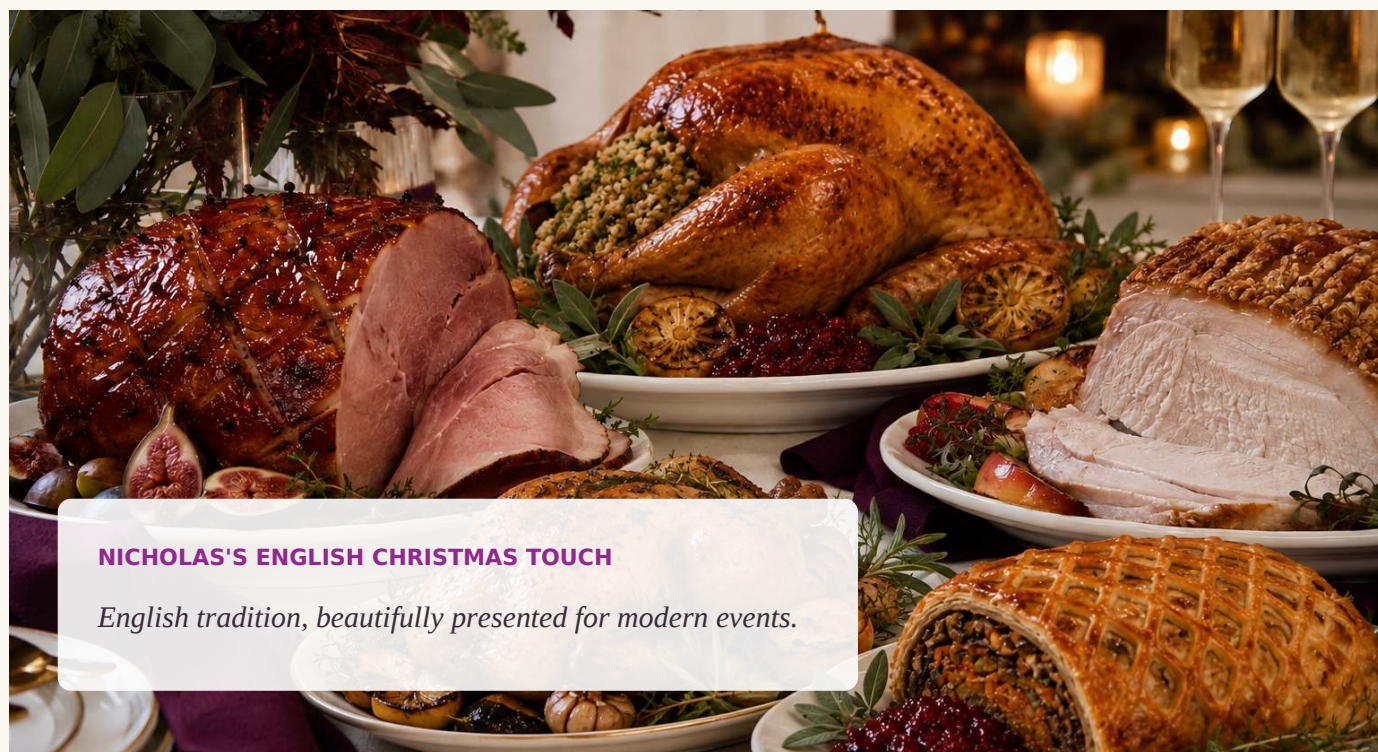
A concise mix of English festive favourites and lighter Australian summer choices.

Seafood & summer

- Chilled king prawns with lemon and cocktail sauce GF DF
- Smoked salmon with capers, dill and pickled red onion GF DF
- Baked salmon fillet with lemon, dill and herb mayonnaise GF
- Barramundi with cucumber and mango salsa GF DF

English roasts & garden

- Fig and honey glazed leg ham GF DF
- Roast turkey with sage-and-onion stuffing, cranberry and champagne jus
- Crackling roast pork with apple and walnut stuffing
- Roast chicken with lemon-and-herb stuffing and white wine jus
- Roast lamb with rosemary and mint jus GF DF
- Festive vegetable Wellington with cranberry relish V



NICHOLAS'S ENGLISH CHRISTMAS TOUCH

English tradition, beautifully presented for modern events.

FESTIVE EXTRAS Pigs in blankets | Cranberry sauce | Rich gravy | Bread rolls and butter

Add the traditional trimmings to complete your buffet.

FRESH, GENEROUS ACCOMPANIMENTS

Sides & salads

Warm roast accompaniments and colourful salads keep the buffet balanced and inviting.

From the oven

- Rosemary roast kipfler potatoes with sea salt **VG GF DF**
- Roasted pumpkin and kumara with macadamias, rocket and cinnamon vinaigrette **VG GF DF**
- Green beans and broccolini with toasted almonds and lemon **VG GF DF**
- Seasonal garden vegetables with herb butter **V GF**

Fresh from the garden

- Pomegranate, rocket, pear and candied walnut salad **VG GF DF**
- Roast vegetable and goat's cheese salad **V GF**
- Baby cos with sourdough croutons, parmesan and herb dressing **V**
- Risoni with rocket, garden herbs and lemon dressing **V DF**



DIETARY KEY V Vegetarian VG Vegan GF Gluten-free DF Dairy-free

Please discuss allergies with our team. Ingredients and availability may change seasonally.

A MEMORABLE FINALE

Christmas desserts

English tradition meets fresh summer celebration in a concise, crowd-pleasing finish.



SUMMER FAVOURITES

Light & celebratory

- Berry and passionfruit pavlova **GF**
- Lemon tart with macadamia mascarpone
- Seasonal fresh fruit platter **VG GF DF**

ENGLISH CLASSICS

Festive & nostalgic

- English sherry trifle
- Christmas pudding with brandy anglaise
- White and dark chocolate yule log
- Mini mince tarts

NSW LIQUOR ACT 2007

It is an offence to sell or supply to or obtain liquor on behalf of a person under the age of 18 years.
We practice the Responsible Service of Alcohol in New South Wales.
Pinnacle Catering Liquor Licence Number: LIQO660032365