



PINNACLE CATERING
THE HEIGHT OF CATERING



BOUTIQUE SYDNEY CATERING SINCE 1994

Classic Buffet Menu

Generous classics with a fresh Sydney finish

Private celebrations | Corporate events | Weddings

1800 193 831

FLEXIBLE, GENEROUS AND BEAUTIFULLY PRESENTED

Choose your buffet style

Start with the style that best suits your occasion, then tailor the final menu with Nicholas and the Pinnacle team. We will balance familiar favourites, contemporary choices and dietary needs for your guest numbers, venue and service style.

01

Classic Gathering

TWO MAINS, TWO SIDES AND TWO SALADS

A focused buffet of recognisable favourites for corporate lunches, family occasions and relaxed celebrations.

02

Signature Buffet

THREE MAINS, TWO SIDES AND TWO SALADS

A broader choice of roasts, seafood and seasonal accompaniments for weddings, milestone events and polished functions.

03

Complete Celebration

THREE MAINS, THREE SIDES OR SALADS, ONE DESSERT

A complete buffet experience with a memorable sweet finish, tailored to your occasion and style of service.

TAILORED TO YOUR EVENT

Final selections, quantities, staffing, service and pricing are confirmed in your personalised quotation. Prices include GST unless otherwise stated.



RECOGNISABLE FAVOURITES, THOUGHTFULLY UPDATED

Buffet mains

A concise selection of classic roasts, premium seafood and a substantial plant-forward centrepiece.



Classic roasts

- Slow-roasted beef with red wine jus and horseradish cream **GF**
- Slow-roasted lamb shoulder with preserved lemon, oregano and red wine jus **GF DF**
- Herb-roasted chicken with lemon, thyme and white wine jus **GF DF**
- Roast pork with apple-and-sage stuffing and cider jus

Contemporary favourites

- Twelve-hour braised beef short rib with rosemary jus and gremolata **GF DF**
- Seared salmon fillet with cherry tomato, caper and olive salsa **GF DF**
- Barramundi with cucumber, mango and garden-herb salsa **GF DF**
- Tamarind-roasted cauliflower with tahini, pomegranate and herbs **VG GF DF**

OPTIONAL SEAFOOD WELCOME

Chilled king prawns | Natural oysters | Smoked salmon

Seafood selections and seasonal accompaniments are quoted to suit your guest numbers.

FRESH, COLOURFUL AND MADE FOR SHARING

Sides & salads

Comforting hot sides and vibrant salads bring colour, texture and balance to the buffet.



Hot sides

- Creamy thyme potato gratin **V GF**
- Rosemary roasted baby potatoes **VG GF DF**
- Seasonal vegetables roasted with garlic and garden herbs **VG GF DF**
- Saffron and lemon rice with crispy onions and almonds **VG GF DF**
- Cauliflower and broccoli gratin with parmesan **V GF**

Fresh salads

- Traditional Greek salad with olives and feta **V GF**
- Roasted pumpkin, pomegranate, macadamia and garden herbs **VG GF DF**
- Kipfler potato salad with wholegrain mustard and herbs **V GF**
- Heirloom tomato, bocconcini and basil oil **V GF**
- Baby leaves, avocado, cucumber and toasted seeds **VG GF DF**

COMPLETE THE TABLE

Warm artisan rolls | Cultured butter | Pan jus | Horseradish cream | Herb aioli

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

A MEMORABLE FINISH

Classic desserts

Recognisable favourites with classic English influence and a fresh Australian finish.



Pinnacle favourites

- Summer berry pavlova with vanilla cream GF V
- Belgian chocolate tart with double cream V
- Wild berry cheesecake with berry compote V

Classic sweet finish

- Sticky date pudding with butterscotch sauce and King Island cream V
- Lemon tart with King Island cream V
- Pear and Calvados tarte tatin with fig mascarpone V

LET US BUILD YOUR BUFFET

Tell us your guest numbers, venue and occasion. We will create a balanced selection and tailored quotation.

PO Box 3148, North Turramurra NSW 2074 | T: 1800 193 831 | F: +61 2 9475 1412
E: menu.info@pinnaclecatering.com.au | Website: www.pinnaclecatering.com.au | ABN: 26 102 321 415

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