



BOUTIQUE SYDNEY CATERING SINCE 1994

Gourmet Buffet Menu

Exceptional flavours with a refined Sydney finish

HOW TO ORDER

Choose your gourmet buffet style

Choose the style that suits your occasion, then select your favourites from our curated gourmet menu. Our team will tailor quantities, service and timing to your guest numbers.

01

Gourmet Gathering

TWO MAINS, TWO SIDES AND TWO SALADS

An elegant selection for refined lunches, intimate celebrations and corporate occasions.

02

Signature Gourmet Buffet

THREE MAINS, TWO SIDES AND TWO SALADS

A generous gourmet selection featuring premium meats, seafood and vibrant accompaniments.

03

Complete Gourmet Celebration

THREE MAINS, THREE SIDES OR SALADS, ONE DESSERT

A complete gourmet buffet experience with a memorable sweet finish.



PRICING & DIETARY NEEDS

Pricing is confirmed in your personalised quote. Vegetarian, vegan, gluten-free and dairy-free choices are clearly marked.

CURATED FAVOURITES

Gourmet buffet mains

Premium meats, fresh seafood and inspired vegetarian dishes crafted with seasonal ingredients.



Premium meats

- Roasted lamb loin with Shiraz and grain mustard jus GF DF
- Prime beef tenderloin with port jus GF DF
- Chicken breast with pistachio and apricot stuffing, pan jus
- Slow-roasted pork belly with apple, fennel and sage GF
- Herb-crusted veal with porcini mushroom sauce GF

Seafood & vegetarian

- Ocean trout with lemon, capers and brown butter GF
- Barramundi with lemon myrtle, chilli and herb salsa GF DF
- Seared king salmon with romesco and herb oil GF DF
- Butternut pumpkin and ricotta ravioli with sage butter V
- Wild mushroom and truffle risotto cake V GF

DIETARY KEY

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

Please discuss allergies with our team. Menu items and ingredients may change seasonally.



COMPLETE YOUR MENU

Gourmet sides & salads

Gourmet sides

- Creamy potato gratin with thyme and parmesan V GF
- Roasted heirloom carrots with honey, cumin and dukkah VG GF DF
- Sautéed green beans with garlic, almonds and lemon VG GF DF
- Wild rice with toasted nuts, currants and herbs VG GF DF

Fresh salads

- Baby leaves with pear, walnut and blue cheese V GF
- Roasted beetroot with goat cheese, pistachio and sherry vinaigrette V GF
- Mediterranean couscous with cherry tomato, cucumber and herbs VG DF
- Heirloom tomato, bocconcini, basil and olive oil V GF



Sides & accompaniments

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

A DECADENT FINISH

Gourmet desserts

Indulgent classics and modern favourites, the perfect ending to your gourmet buffet.



- Belgian chocolate tart with double cream V
- Wild berry cheesecake with berry compote V
- Passionfruit pavlova with vanilla cream V GF
- Pear and Calvados tarte tatin with fig mascarpone V
- Lemon tart with King Island cream V
- Australian cheese selection with dried fruit and lavosh V

LET US BUILD YOUR GOURMET BUFFET

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

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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