



PINNACLE CATERING
THE HEIGHT OF CATERING



BOUTIQUE SYDNEY CATERING SINCE 1994

Vegetarian Buffet Menu

Colourful. Nourishing. Made for sharing.

Weddings | Private celebrations | Corporate events

1800 193 831

HOW TO ORDER

A simpler way to celebrate

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



Relaxed Gathering

CHOOSE 2 MAINS + 2 SIDES + 1 SALAD

A balanced selection for informal events, meetings and smaller celebrations.



Signature Buffet

CHOOSE 3-4 MAINS + 3 SIDES + 2 SALADS

A generous spread with variety and colour for a polished occasion.



Complete Celebration

CHOOSE 4-5 MAINS + 3 SIDES + 2 SALADS + BREADS

A full vegetarian buffet experience with something for everyone.

PRICING & DIETARY NEEDS

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



OUR VEGETARIAN SELECTION

Hearty mains & vibrant flavours

Generous vegetarian favourites for beautifully catered events.



Chef's specials

- Eggplant & tomato parmigiana V
- Vegetarian lasagne V
- Creamy chickpea & vegetable curry V GF
- Haloumi & vegetables with pistou sauce V GF
- Pumpkin, spinach & ricotta gratin V GF
- Potato, pea & cauliflower curry V GF
- Four cheese & sage penne bake V

More to love

- Cherry tomato & feta frittata V GF
- Tofu & eggplant in black bean garlic sauce V GF
- Japanese vegetarian hotpot V GF
- Penne with broccoli, fetta & rocket almond pesto V
- Mexican burrito bake V
- Pumpkin, spinach & lentil lasagne V
- Spinach & ricotta cannelloni V

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.

MADE TO SHARE

Sides, salads & breads

Fresh, colourful accompaniments designed for a generous vegetarian buffet.

Vibrant sides

- Roasted seasonal vegetables with herbs GF
- Garlic green beans with almonds GF
- Mediterranean roasted potatoes V GF
- Steamed jasmine rice with herbs V GF
- Cauliflower cheese bake V
- Pumpkin with feta, seeds & honey V GF

Fresh salads

- Greek salad with olives & feta V GF
- Roasted beetroot, rocket & walnuts V GF
- Quinoa, cranberries & mint V GF
- Wild rice, roasted capsicum & corn V GF
- Couscous with herbs & lemon V
- Asian slaw with sesame dressing V GF

Breads

- Assorted dinner rolls & Turkish breads V
with dukkah and olive oil



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THE PERFECT FINISH

Complete your vegetarian buffet

A sweet finish, beautifully presented.



Desserts

- Belgian chocolate tart with double cream V
- Wild berry cheesecake with berry compote V
- Passionfruit pavlova with vanilla cream V GF
- Lemon tart with King Island cream V



Fruit platters

Seasonal Australian fruit beautifully arranged.

- Fresh & colourful
- Perfect for sharing
- Light & refreshing

Life is an event. Let's make it unforgettable.

REQUEST A PERSONALISED QUOTE

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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