PINNACLE CATERING
THE HEIGHT OF CATERING

BOUTIQUE SYDNEY CATERING SINCE 1994

Cold Buffet Menu

Fresh. Elegant. Unforgettable.

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HOW TO ORDER

A simpler way to celebrate

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

01

Classic Cold Buffet

CHOOSE 2 MAINS + 2 SALADS

An elegant choice for meetings, lunches and relaxed celebrations.

02

Signature Cold Buffet

CHOOSE 3 MAINS + 3 SALADS

A generous selection with seafood, carved favourites and fresh salads.

03

Complete Celebration

CHOOSE 4 MAINS + 3 SALADS + 1 DESSERT SELECTION

A polished cold buffet experience for larger occasions and special events.

PRICING & DIETARY NEEDS

Pricing, quantities, staffing and dietary requirements are confirmed in your personalised quote.

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CURATED FAVOURITES

Seafood & carved favourites

A spectacular selection of premium cold seafood and carved favourites, beautifully presented for your event.

From the sea

- Australian prawns with lemon & Pinnacle cocktail sauce GF DF
- Smoked salmon with capers & Spanish onion GF DF
- Seared salmon fillet with lemon & dill mayonnaise GF

Carved & roasted

- Rare roast beef with grain mustard GF DF
- Roast chicken with fresh herbs GF DF
- Honey-glazed ham with Dijon mustard GF DF
- Roast lamb with mint sauce GF DF

PREMIUM SEAFOOD ADDITION

Natural oysters with lemon wedges & cocktail sauce - available by personalised quote.

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MADE TO SHARE

Fresh salads & accompaniments

Fresh, colourful favourites selected to balance seafood and carved meats beautifully.

Fresh & familiar

- Traditional Greek salad with olives & feta V GF
- Chat potato salad with fresh herbs V GF
- Garden leaf salad V GF DF
- Mediterranean couscous salad V
- Risoni, rocket & lemon dressing V

Seasonal & vibrant

- Roasted vegetable salad with goat's cheese V GF
- Roasted kumara, macadamias & wild rocket V GF
- Mango, avocado & macadamia salad (seasonal) V GF
- Wild rice salad V GF
- Thai noodle salad - vegetarian option available V

DIETARY KEY

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

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THE PERFECT FINISH

Complete your cold buffet

A sweet finish, beautifully presented.

Desserts

- Belgian chocolate tart with double cream V
- Wild berry cheesecake V
- Lemon tart with double cream V
- Chocolate & hazelnut cake V
- Baked almond & peach tart with blackberry glaze V
- Assorted mini cakes & pastries V

Fruit & cheese

Seasonal Australian fruit platter

Australian cheese & fruit platter

OPTIONAL ADDITION

Australian cheese & fruit platter

Presented on a spectacular long sharing board with artisan crackers, fruit & nuts.

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