



# **BUFFET LUNCH**



# THE PERFECT CHOICE FOR YOUR NEXT EVENT

Crown Events & Conferences is offering world class menu options featuring locally sourced produce.

Our menus are thoughtfully curated by Executive Chef, Blake Edwards and his team. Blake's multicultural and modern approach, using predominantly locally sourced ingredients, gives our menus a distinction rarely seen in such large scale.

We pride ourselves on the quality of our produce and the creativity of our cuisine. Our Buffet Lunch Menu features a modern take on authentic seasonal dishes designed to appeal to all of your guests. Whether you are planning an intimate gathering or large celebration, Crown Events & Conferences offer everything you need to make your special event a spectacular one

Menus and prices are valid until 30 June 2026. Dietary Requirements: Crown will make every effort to cater for guests with special dietary requirements, i.e. vegetarian, vegan, low gluten or lactose intolerant or allergies at no extra charge. Any other additional special meal requests will incur a 25% surcharge per person. Please note charges may also apply for religious requirements including but not limited to Kosher and Halal requests. A final list of dietary requirements is required in writing ten (10) standard business days prior to your event. Important notice - While Crown will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances; we cannot guarantee completely allergy-free meals due to the potential of trace allergens in the working environment and supplied ingredients. Gluten free meals also cannot be guaranteed however, requests for meals which are low gluten can be accommodated. Images are for illustrative purposes only.

# BUFFET LUNCH

## MINIMUM OF 30 GUESTS REQUIRED

All buffets include freshly brewed coffee and selection of teas.

All buffets are served for a maximum two-hour duration.





# ASIAN BUFFET

\$81.50 PER PERSON

## COLD DISHES

Slow braised duck, Chinese cabbage, sprout, hoisin dressing

Rice noodle, cucumber, green beans, tom yum dressing\*

Chicken, green papaya, Asian slaw, spiced chilli dressing

## HOT DISHES

Steamed dim sum, siu mai, and har gow dumplings

Seared Barramundi with ginger, soya and spring onion

BBQ pork belly

Wok fried Asian vegetables\*

Vegetable fried rice\*

## DESSERT

Sesame, caramel & milk chocolate quenelle\*

Coconut panna cotta, passionfruit jelly\*

Sliced seasonal fruit platters\*

\* Denotes vegetarian dishes

# VICTORIAN PRODUCE BUFFET

\$78.50 PER PERSON

## COLD DISHES

Antipasto platter featuring Wagyu bresaola, serrano ham, sopressa salami, smoked buffalo mozzarella, marinated roast peppers, artichokes, pickled onions, Kalamata olives

Baby cos, crispy bacon, shaved parmesan, sourdough wafer, garlic & parmesan dressing

Sumac roast sweet potato, green beans, tomato, shallot, pomegranate dressing\*

## HOT DISHES

Slow cooked beef cheek, cherry tomatoes, green beans

Seared salmon, roast fennel, lemon & chive butter sauce

Chargrilled chicken thigh, corn puree, smoked almond chimichurri

Garlic and rosemary roasted kipfler potatoes\*

Seasonal vegetables\*

## DESSERT

Forest berry cheesecake, vanilla sable\*

Pavlova, lemon myrtle curd, white chocolate Chantilly cream\*

Sliced seasonal fruit platters\*

# MEDITERRANEAN BUFFET

\$80 PER PERSON

## COLD DISHES

Mediterranean orzo pasta salad, parsley, mint, lemon dressing\*

Chickpea, goat fetta, baby spinach, basil pesto\*

Rocket and endive salad, shaved radish, parmesan, white balsamic dressing\*

## HOT DISHES

Oregano and garlic grilled chicken thigh, ratatouille, garlic aioli

Seared salmon, chargrilled broccolini, salsa verde

Chickpea gnocchi, roast butternut pumpkin, toasted pine nuts, crispy basil\*

Chargrilled eggplant, zucchini with pesto\*

## SOUP

Minestrone soup with assorted bread rolls\*

## DESSERT AND CHEESE

Tiramisu\*

Lemon & lime meringue tartlet\*

Italian artisan cheese board with dried fruits, chutneys, baked breads & crackers\*

# INDIAN BUFFET

\$78 PER PERSON

## COLD DISHES

Chana chaat salad, mint coriander dressing\*

Kachumber salad\*

Caprese salad, tamarind date dressing\*

## HOT DISHES

Lamb rogan josh — slow cooked lamb in rich onion gravy, flavoured with Kashmiri chilli

Murgh makhani — chargrilled tandoori chicken in rich tomato cashew gravy

Daal makhani — black lentils slow cooked in creamy tomato & onion with fenugreek\*

Jeera rice — basmati rice flavoured with ghee and cumin\*

## SOUP

Lentil and tomato mulligatawny soup

## DESSERT AND CHEESE

Pistachio raspberry frangipane tartlet\*

Cardamon namelaka, watermelon jelly\*

Sliced seasonal fruit platters\*

\* Denotes vegetarian dishes







**CROWN**