




The
CATERING BUFFET
CO I BY LINA

EVENTS MENUS & PACKAGES



Details FOR YOU

- Your event manager will determine how many chefs are required to execute the service at your event along with arrival and departure time based on your event details
- Wait staff are a necessary addition to a cocktail event & the quantity of food waiters will be determined by the number of guests you're hosting and which menu package is best to select
- If you require bar service as well your event manager can assist with adding cocktail bartenders, if cocktails are being served or general bar tenders
- If your venue does not have sufficient cooking facilities, we can quote on hiring cooking equipment or suggest an all cold menu and alternative menu
- Serving platters, cocktail napkins, serving ware included
- We accomodate dietary requirements by making adjustments to the menu you select.our chef will make arrangements once you've submitted your dietary requirements 7 days before event
- The Cb Co events have a minimum food spend of \$2000 + GST if your food package does not match this, we can recommend some delicious additions to help reach it



ABOUT US

The Catering buffet co pride ourselves on providing
‘a fresh experience ‘ to catering in Melbourne.

As established melbourne wedding and event caterers, we are
experienced with high end catering & understand the importance
of good food, outstanding drinks and seamless service.
The team at The Cb co look forward to cooking for you.

ARTISIAN CHEESE TABLE

OPTION 1: \$1,200

- Half wheels
- approx 1.5m in length
- feeds around 30 people

OPTION 2: \$2,400

- Full wheels
- approx 2m in length
- feeds around 60 people

STATION INCLUDES

- Cheddar
- Triple cream brie
- Creamy blue
- Black pepper cheddar | Truffle
- Grana padano
- 2 cracker varieties | 1 gluten variety
- Sourdough Bread
- Cultured butter & Quince
- Cornichons & Turkish apricots
- selection of seasonal fruits displayed around your cheese , crackers & accompaniments
- All platters, bowls, risers & serving utensils
- Bamboo disposable plates, wooden cutlery & disposable napkins.

GRAZING
Styling





FORMAGGIO & SALUMI

Table

STATION INCLUSIONS \$2750.00

Full & Half wheels wheels

approx 2.5m in length

feeds around 70 people

Sopressa | San danielle proscuitto | maffra ham |

Black pepper cheddar | Truffle | Pecorino | creamy blue | triple brie | cheddar

Grana padano

2 cracker varieties | 1 gluten variety

Sourdough Bread

Cultured butter & Quince

Cornichons & Turkish apricots

Selection of seasonal fruits displayed around your cheese , crackers & accompaniments

All platters, bowls, risers & serving utensils

Bamboo disposable plates, wooden cutlery & disposable napkins.



SEAFOOD BUFFET

\$65 PER PERSON,
STATION INCLUDES

Freshly shucked Sydney rock oysters with soy sesame dressing

Freshly peeled tiger prawns, served with dill mayonnaise

Australian tiger prawns

Bug tails with aioli and lemon

Shelled crayfish

Blinis with lemon creme fraiche & caviar

Selection of lemons, limes, and other styling fruits
to enhance the look of your station

All platters and bowls & serving utensils

Bamboo disposable plates, wooden cutlery & disposable napkins



BRU NCH

STATION INCLUSIONS

Bacon & egg sliders

Smoked salmon & cream cheese bagels

Maffra ham swiss cheese filled croissants

Greek yogurt pots with maple granola fresh berries and micro mint

Zucchini potato frittata

Fetta sundried tomato quiches

Assorted juices

Cannoli

Selection of whole fruits will be used in and around the platters to style your station beautifully.

All platters and bowls , risers serving utensils

Bamboo disposable plates, wooden cutlery & disposable napkins

BREAKFAST ADDITIONS

Coffee tea station 5.00 pp.

Dessert table \$6.50 pp.

Hot buffet breakfast , mimosa \$39.90pp.

*\$49 per person min 30 people



COCKTAIL PARTIES

PACKAGE 1: \$49pp

This package is perfect for a 2- hour event & includes your selection of 6 bites

PACKAGE 2: \$65pp

This package is perfect for a 3 - 4 hour event & includes your selection of 6 bites and 1 substantial

PACKAGE 3: \$79pp

This package is perfect for 4-5 hour event & includes your selection of 6 bites 2 substantial & 1 sweet

SHARE PLATE DINING

PACKAGE 1: \$75pp

This menu is perfect for a light lunch or dinner

- A selection of 2 main dishes and 3 side dishes
- sourdough bread and cultured butter included

PACKAGE 2 : \$89pp

This package will give your guests plenty of options to pick from

- a selection of 3 main dishes and 3 sides
- sourdough and cultured butter included

PACKAGE 3 : \$95pp

- A selection of 2 pastas, 2 main dishes, 3 sides

ADDITONS:

Tiger prawns \$62 per dozen

Freshly shucked Sydney rock oysters 62 per dozen

Salt n pepper calamari plates \$9.90pp

Salumi boards \$19.90pp

Add individually plated dessert for each guest for \$16 pp.

(all ne variety from our plated menu)



SHARE *menu* DINING

ENTREE

Beef lasagna
Gnocchi sorrentina, ricotta
Pumpkin ravioli, burnt butter sage
Cannelloni , spinach ricotta

MAINS

Whole Australian steamed Flathead, gremolata pickled red cabbage
Lemon & herb roasted maryland, cauliflower puree
Slow braised lamb shoulder
Slow braised beef cheeks
Rare breed rolled seasoned porchetta
Eye fillet , pepperonata

SIDES

Steamed green beans, almonds, fermented chilli
kipfler potatoes, rosemary
Rocket , parmigiano reggiano, balsamic
Paprika spiced pumpkin, fetta
Charred asparagus, pecorino, preserved lemon
Heirloom tomato, Stracciatella, basil, evoil
Italian garden salad

DESSERT \$15pp

Tiramisu
Cannoli chocolate, vanilla, ricotta, pistacchio
Vanilla bean pannacotta seasonal berries
Local artisan cheese plate, muscatels, quince, lavosh

