

Corporate Xmas Buffets 2017

Point Walter Reception Centre, Bicton



Traditional Xmas Buffet, including Dessert and Bar Service for Your Drinks - \$75pp

- Roast Turkey Breast, Gravy and Cranberry Sauce
- Honey Glazed Ham with Mustard Selections
- Mezze Plate with Pickles, Salami, Cheddar and Turkish Bread
- Mustard New Potatoes with Cornichons and lots of Soft Herbs
- Steamed Peas and Carrots with Fresh Mint
- Crispy Garden Salad
- Moroccan Chickpeas with Sweet Potato and Saffron Yoghurt
- Crunchy Mac and Cauliflower Cheese American Style
- Cous Cous with Currants, Preserved Lemon and Persian Feta
- Panzanella Salad with Local Tomatoes, Bocconcini, Wild Rocket and Sherry Vinaigrette



Xmas Spit Roast Buffet, including Dessert and Bar Service for Your Drinks - \$75pp

- Succulent Spit Roasted Turkey, Ham and Pork with Gravy, Cranberry Sauce and other Condiments
- Quinoa with Roasted Spiced Cauliflower Salad and Pickled Red Onions
- Salt Baked Potatoes with Porcini Mushroom Relish and Sour Cream
- Sicilian Caponata with Crispy Olive Toast
- Cos Lettuce, Baby Spinach, Candied Bacon and Caesar Dressing
- Potatoes Roasted with Smoked Paprika, Garlic and Lemon Saffron Onions
- Grilled Turkish Bread



Xmas BBQ Buffet including, Dessert and Bar Service for Your Drinks - \$75pp

- Tamarind Turkey Breast with Green Apple, Cucumber, Coriander Salad and a Red Nam Prik
- MSA Sirloin Steaks
- Prawn and Chorizo with Tomato Chickpeas, Paprika and Aioli
- Garlic Kipfler Potatoes
- Puffed Rice Salad with Mint, Pickled Mango and Indian Lemon Yoghurt
- BBQ Corn Salad with Chive, Smoked Almonds and Lime Olive Oil
- Cos Lettuce, Baby Spinach, Candied Bacon and Caesar Dressing
- Grilled Turkish Bread



Dessert Buffet with Tea and Coffee (Included)

- Xmas Pudding with Anglaise, Chef's Cakes Selections, Fresh Fruit Platter

Buffet Additions

- Whole Prawns with Condiments \$5pp
- Smoked Salmon Platter \$5pp
- Grilled Salt and Pepper Squid with Lemon Mayo \$5pp
- Local Mussels with Chilli Corn Gumbo \$5pp
- Local Fresh Fish Grilled with Lemon and Lime \$9.50pp
- Oysters with Condiments \$6pp (Shucker option available on request)
- BBQ Chicken Drumsticks with Corn Chips and Salsa \$5pp



BYO Drinks - Save Money by Providing Your Own Drinks. Bar Service Included

All Special Dietary Individually Catered For

CPI Increases Apply to 2019 Menus

Accolade Catering

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