



Buffet Menu

Bread Selection

Wholemeal, Vienna, Sour Dough & Grain Loaves
Crisp Baguette, Toasted Flatbreads

Seafood

Oven Baked Barramundi, Smoky Eggplant Puree, Confit Fennel & Citrus Sauce

Warm Salmon, Green Bean, Spanish Olive, Quail Egg & Flat Leaf Parsley

Kingfish, Anchovy & Tomato Tagine

Squid Saganaki, Wild Garlic, Oregano & Roasted Roma Tomato

Green Red Snapper & Prawn Curry, Thai Apple Eggplant

Oven Baked King Snapper, Olive & Herb Crust, Pink Peppercorn & Brandy Sauce

Chargrilled Red Emperor, Caponata Salsa, Zafferano Beurre Blanc

Blue Trevalla, Harrissa & Tomato Stew

Preserved Lemon, Olive Oil, Fennel, Saffron, Thyme & Tarragon

Crispy Skinned Salmon, Rocket, Fennel, Sunflower Sprout

Shaved Parmesan, Salmon Roe, Lemon Beurre Blanc

Lemon Myrtle Dusted Barramundi, Illawarra Plum & Wild Rosella Chutney

Roasted Red Emperor

Coconut, Lemongrass, Lime, Ginger, Garlic, Chilli & Spring Onion Infusion

Palm Leaves, Deep Fried Skeleton

Tossed Seared Scallops, Baby Squid, Octopus, Dill, Lemon Zest & Olive Oil

Free Range Chicken

Harissa Brushed Chicken, Mustard Cress, Beanshoot & Water Chestnut Salad

Chicken, Spinach & Goats Cheese Ballotine, Braised Lentils & Sauce Vierge

Roasted Poisson, Quinoa, Flat Leaf Parsley & Grilled Fig Salad

Sesame Crumbed Chicken, Pineapple & Semi Dried Tomato Relish

Baked Chicken & Black-Eyed Bean Cassoulet

Individual Chicken, Haloumi & Tarragon Pie, Sicilian Salsa

Wild Sage & Thyme Marinated Spatchcock, Shallot & Truffle Sauce

Vietnamese Poached Chicken Salad, Beanshoots, Cucumber, Mint, Coriander & Lime

Sumac & Lemon Zest Crusted Chicken, Charred Baby Aubergines & Courgettes

Moroccan Chicken, Prunes, Honey, Toasted Almonds & Cinnamon

Duck

Duck Confit, Caramelised Figs, Pomegranate Molasses

Duck, Pancetta & Pistachio Terrine

Beef

Moroccan Crusted Beef Fillet, Béarnaise Sauce

Mustard Seed Crusted Beef Sirloin, Caramelised Onions, Shiraz Jus

Slow Braised Beef Cheeks, Honey Roasted Parsnips, Marsala Gastric Sauce

Water Chestnut & Blackbean Beef, Fried Shallots & Crispy Ginger

Chargrilled Veal Loin, Wild Mushroom Ragout, Porcini Velvet Sauce

Venison Osso Bucco, Gremolata, Native Pepperberry & Quandong Chutney

Buffalo & Bush Tomato Pies, Wild Rosella & Lemon Aspen Relish

Seared Beef Fillet, Balsamic Glazed Grape Tomato, Flat Leaf Parsley
Porcini Mushroom Glaze

Burmese Saffron Beef & Pumpkin Curry

Pork

Roasted Pork Leg, Apple, Peach & Sage Compote, Calvados Jus, Crackling
Marinated Sticky Pork Ribs, Clove, Riberry & Wild Lime Chutney
Charred Chorizo, Snake, Broad & Butterbeans, Crumbled Fetta, Virgin Olive Oil

Lamb

Lamb, Okra, Semi-Dried Tomato Stew, Garlic Confit
Chipotle Lamb, Chorizo & Smoked Paprika
Maple Syrup Glazed Lamb Saddle, Orange Gremolata Farce
Soy & Peanut Oil Marinated & Fried Lamb Fillet, Shredded Red Onion, Honey Pepper
Sauce
Rosemary, Garlic & Thyme Crusted Lamb Leg, Native Pepperberry Jus
Orange & Star Anise Marinated Lamb Rump, Cardamom Gastric Sauce
Preserved Cumquat Relish
Chargrilled Lamb Loin, Liquorice Root & Sichuan Pepper, Spiced Aubergine Chutney
Slow Braised Lamb Shanks, Pancetta, Le Puy Lentil Mash, Chianti Jus
Moroccan Crusted Lamb Loin, Preserved Lemon & Almond Cous Cous
Cucumber Raita, Harrissa

Vegetarian

Roasted Root Vegetable Ratatouille
Wild Mushroom, Asparagus & Pecorino Risotto, Porcini & Truffle Sauce
Barley, Red Pepper, Pepita & Pinenut Stuffed Eggplant, Green Pepper Salsa
Potato & Milk Cheese Kofta, Tamarind Sauce
Stuffed Banana Chillies, Potato & Green Olive Tapenade
Braised Globe Artichokes, Mushrooms, Baby Beetroot & Garlic, Verjuice
Chickpea & Vegetable Tajine, Cumin Scented Couscous
Chargrilled Mediterranean Vegetables, Wild Rocket Pesto
Vegetarian Lasagne, Sweet Potato, Zucchini, Eggplant, Butternut Pumpkin
Napolitana & Béchamel
Lentil & Wild Mushroom Terrine, Red Pepper Fondant

Tarts & Pies

Individual Mediterranean Vegetable Filo Pies

Grilled Zucchini, Broccoli & Red Pepper Frittata

Sautéed Field Mushroom, Haloumi & Prosciutto Flan

Caramelised Onion, Fig & Crumbled Goats Cheese Tart

Roast Butternut Pumpkin, Smashed Olive & Roma Tomato Tart

Oven Roasted Sweetcorn, Courgette & Persian Feta Tart

Poached Pear, Roaring Forties Blue Cheese & Asparagus Tart

Roast Pumpkin, Carrot, Jindi Brie & Walnut Tart

Sides

Celeriac or Truffle Mash

Baby Gourmet Potatoes & Parsley Butter

Rosemary Sautéed Potatoes

Vine Ripened Tomato & Purple Potato Gratin, Basil Oil

Herb Crusted Kipfler Potatoes

Steamed Broccolini, Asparagus, Snap & Snow Peas

Steamed English Spinach, Extra Virgin Olive Oil, Lemon Juice

Charred Vegetable Escabeche, Red Pesto

Braised Fennel & Chilli Olives

Caraway Seed Roasted Butternut Pumpkin

Roasted Root Vegetables

Roasted Red Pepper, Grilled Courgettes & Yellow Squash
Extra Virgin Olive Oil

Preserved Lemon & Toasted Almond Cous Cous

Pea & Baby Carrot Pilaf

Steamed Jasmine Rice

Saffron Pilaf

Salads

Baby Cos, Tatsoi, Sunflower Sprouts, Grape Tomato, Lebanese Cucumber
Spanish Onion, Seed Dijon Vinaigrette

Traditional Greek Salad
Cucumber, Tomato, Red Pepper, Red Onion, Feta, Kalamata Olives
Red Wine Vinegar, Extra Virgin Olive Oil

Chargrilled Baby Aubergine, Sweet Potato & Chickpea
Spiced Tahini & Cumin Dressing

Wild Rocket, Poached Pear, Walnut & Gruyere, Balsamic Glaze

Crystallised Beetroot, Broccoli Sprout & Grape Tomato
Marjoram & Red Wine Vinegar Emulsion

Celeriac, Crumbled Feta, Marinated Zucchini & Avocado
Raspberry Vinaigrette

Farfale Pasta, Smashed Olive & Sunblushed Tomato Tapenade

Buffalo Mozzarella, Organic Tomato, Shallot & Purple Basil
Lemon Scented Jingili Olive Oil

Charred Peach, Watercress, Swiss Chard & Sunflower Sprout
Maraschino Dressing

Shaved Fennel, Friasy, Charred Watermelon & Feta Salad
Lemon Aspen Dressing

Kipfler Potato, Spring Onion, Flat Leaf Parsley, Extra Virgin Olive Oil

Warm Cauliflower, Celery, Spinach & Roasted Pine Nut Salad

Buffet Desserts

Tuscan Chocolate, Almond & Rosemary Nougat

Blueberry & Frangipani Tart, Rum Scented Double Cream

Raspberry Cheesecake Cupcake Tower

Individual Toffee & Chocolate Pudding, Sauce Anglaise

Champagne Poached Fruits, Kahlua Sabayon

Double Chocolate Brownie, Nougatine Cream

Roasted Fruit Kebabs, Red Wine & Honey Spiced Syrup

Homemade Individual Apple Pies, Chantilly Cream

Lemon & Lime Citron Tart, Blackberry Compote

Finger & Little Desserts

Vanilla Bean Panacotta, Blood Orange & Galliano Syrup, Spoons

Valrhona Chocolate & Basil Paste, Bitter Grapefruit, Almond Biscotti

Nougat

Tuscan; White Chocolate, Pistachio & Cranberry; Chocolate & Roast Almond

Bignoles, Espresso Mascarpone Mousse, Dark Chocolate

Cherry & Apricot Vanilla Bean Yoghurt Sundae

Small Cone Bowl, Teaspoons

Pineapple & Burnt Coconut Trifle, Coconut Cream

Large Flared Tumbler, Teaspoon

Chocolate Orange Custards

Small Flared Tumbler, Espresso Spoons

Cheese

Select Cheeseboard

Maffra Cloth Matured Cheddar, Jindi Triple Cream Brie, Fourme D'ambert Blue
Dried Muscatels & Cranberries, Quince Paste, Candied Clementines, Glace Pears
Walnut Loaf, Lavosh

Or Choose From

Pont L'evêque Graindorge Coupe Wash Rind, France

Delice De Bourgogne Triple Cream Brie, France

Bresse Bleu, France

Quicke's Cloth Bound Cheddar, England

Kervella Ash, Australia

Roy Des Vallees Cheddar, France

St Agur, France

And to Follow

Toby's Estate Plunger Coffee

Toby's Estate Fine Select Teas

China Lapsang Souchong, Peppermint, Chamomile, China Green Sencha

Handmade Belgian Chocolates

HEYDER & SHEARS EXCLUSIVE CATERERS - TERMS & CONDITIONS 2008

1. MINIMUM NUMBERS

Minimum Numbers for each type of function, unless otherwise specified, are as follows

Cocktail/Fingerfood	30
Sit Down Dinners & Lunches	10
Buffet Dinners & Lunches	10
Working Lunches & Breakfasts	15

- If numbers are less than minimum numbers, we reserve the right to charge for minimum numbers.
- Set menu prices per person will not apply for less than these numbers. Individual quotations can be arranged; however an additional charge may apply.

2. PAYMENT TERMS (Unless Otherwise Specified on your Quote)

- A payment of 50% of the function cost is required to confirm all functions at least two (2) weeks prior to the function date. The balance is due and payable three (3) working days prior to the function.
- Any extra charges are due and payable seven (7) days after the date of invoice. A charge of 6% compounding interest (as per guidelines Supreme Court) will be added to any bill not paid within 45 days, and we reserve the right to on-charge any fees related to the collection of overdue payments.
- If you wish to pay by credit card, we accept Master Card, Visa and Bank Card, however using of this facility will incur a 1.6% surcharge to cover bank charges.

3. ORDERS, CANCELLATIONS & FINAL NUMBERS

- Three (3) clear working days prior to the function are required for all orders and final numbers.
- Where functions are cancelled with less than two months notice there will be either a partial or full charge of the quoted function price, including service staff and hire equipment.
- Heyder & Shears reserve the right to withhold all, or portion, of the deposit to cover administration, co-ordination and planning costs which have been incurred.

4. DELIVERY & PICK UP

- A minimum fee of \$45.00 is standard for pick-up & delivery services for the central business district. Fees for this service to areas outside of this will vary, based on commercial rates.

5. CLEANING SERVICES

- Heyder & Shears will wash up on site. If the site facilities are unsuitable, or upon request, this will be done at the premises of Heyder & Shears the following day. Heyder & Shears' fee for this service is \$35.00 per man-hour weekdays or \$40.00 weekends.

6. DRINKS AND ICE

- Heyder & Shears are fully licensed, and can facilitate the supply of drinks on a sale and return basis.
- Heyder & Shears reserves the right not to serve alcohol to intoxicated guests in any situation.
- Tubs and Ice are available on a separate hire basis if required.

7. SERVICE STAFF

- Bar staff or food & drink waiters can be provided. The standard rate charged for basic service staff is \$35.00 per man-hour, with a minimum of three (3) hours charged. The weekend rate for basic service staff is \$40.00 per man-hour, also for a minimum (3) hours.
- Public Holiday rates will apply from 12.00am on the day of the public holiday.
- Heyder & Shears will not be liable for any damage or loss caused to any person, property, animal or things whatsoever arising from the actions of its service staff and the contractor will indemnify Heyder & Shears in respect of any claims for such loss or damage.
- Clean up refers to that associated with food and beverage catering, it does not include removal of decorations, flowers & floral equipment etc.

8. HIRE EQUIPMENT

- Heyder & Shears can organise any equipment required including marquees.
- All damages to, or shortages of hire equipment will be charged to the person/persons hiring equipment (hereinafter the hirer), including water damage to tables and boxes left outside.
- It is the responsibility of the hirer to return all equipment in the same condition it was received.
- All equipment will be carefully checked when packed and any loss, damage or breakage will be charged at a replacement cost, including boxes, crates, cartons and packing not returned.
- Heyder & Shears staff will not be liable for any breakages or loss of any hire equipment whatsoever and all responsibility will rest with the hirer.
- Equipment retained by the hirer or their guests for the storage or removal of food or continuation of the function after staff departure will be subject to an additional hire charge.
- Should a subsequent pick up be required for equipment not available at the initial time of collection, an additional collection charge will also apply.
- It is the responsibility of the hirer to check the condition of the hire equipment being delivered to and picked up from the function site, and to inform Heyder & Shears of any discrepancies.
- In the event of hire only being supplied, or at a non-staffed job, a cleaning charge will apply, at standard staff rates, for any hire equipment returned in an unclean or unsatisfactory state (eg candle wax on glasses).
- Heyder & Shears will not be liable for any damage or loss caused to any person, property, animal or things whatsoever arising from the carriage, use or handling in any way of the goods hereby hired and the hirer will indemnify Heyder & Shears in respect of any claims for such loss or damage.

9. LEFTOVER FOOD

- Heyder & Shears will not be liable for any health damage or loss caused to any person or animal whatsoever arising from the consumption of and/or misuse or mishandling handling in any way of foodstuffs leftover after functions and the client will indemnify Heyder & Shears in respect of any claims for such loss or damage. Heyder & Shears would prefer to remove all foodstuffs and dispose of such after all functions.

9. TASTINGS

Unless otherwise arranged minimum cost \$200.00 plus \$40.00 per head as an average.