



# 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 quality 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 2025. 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.



A top-down view of a rustic wooden cutting board on a light-colored, textured surface. On the board are roasted orange and yellow bell peppers, a slice of green zucchini with char marks, and a piece of cooked salmon. A small sprig of rosemary and several coarse salt crystals are scattered on the board. In the foreground, a small wooden bowl is filled with a mix of red, black, and white peppercorns. Another wooden bowl containing coarse white salt is partially visible at the bottom right. A larger sprig of rosemary lies on the surface to the left of the peppercorn bowl.

# **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

\$79 PER PERSON

## COLD DISHES

Miso roasted pumpkin with beef and soba noodle salad

Thai style papaya salad with bean sprouts, green beans, carrot and spicy dressing\*

Char siu pork with Asian coleslaw, edamame, and charred baby corn

## HOT DISHES

Steamed dim sum, siu mai, and har gau dumplings

Seared barramundi with ginger and spring onion

Char siu chicken thigh with Asian greens

Wok fried Asian vegetables\*

Vegetable fried rice\*

## DESSERT

Coconut mango pudding\*

Vanilla namelaka, cherry blossom jelly, lychee pearls\*

Sliced seasonal fruit platters\*

## SOUP

Chicken and sweet corn soup



\* Denotes vegetarian dishes

# VICTORIAN PRODUCE BUFFET

\$76 PER PERSON

## COLD DISHES

Antipasto platter featuring regional fresh produce, boutique cheeses, cold meats, and olives

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

Steamed green beans, feta cheese, white balsamic dressing, toasted almonds\*

Assorted bread rolls, and butter\*

## HOT DISHES

Slow cooked beef cheek, cherry tomatoes, green beans

Confit salmon, roast fennel and baby beets, lemon and chive butter sauce

Chargrilled chicken thigh, corn puree, BBQ corn, lime and chipotle salsa.

Garlic and rosemary roasted Kipfler potatoes\*

Seasonal vegetables\*

## DESSERT

Melbourne City Rooftop honey panna cotta, marinated strawberries\*

Carrot walnut cake, cream cheese frosting\*

Sliced seasonal fruit platters\*

# MEDITERRANEAN BUFFET

\$77 PER PERSON

## COLD DISHES

Orzo pasta, roasted eggplant, capsicum with lemon oregano dressing\*

Cantaloupe melon with serrano ham, rocket, and shaved parmesan

Mixed leaves and endive salad, shaved radish, shallot, mustard and tarragon dressing\*

## HOT DISHES

Oregano and garlic roast chicken, ratatouille, garlic aioli

Seared salmon, chargrilled broccolini, salsa verde

Potato gnocchi, roast butternut pumpkin, toasted pine nuts, crisp basil\*

Oven roasted Mediterranean vegetables with pesto\*

## SOUP

Minestrone soup with assorted bread rolls\*

## DESSERT AND CHEESE

Tiramisu\*

Bombolinis\*

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

# MIDDLE EASTERN BUFFET

\$76 PER PERSON

## COLD DISHES

Fattoush salad\*

Tabbouleh\*

Baba ganoush, labneh, hummus and Lebanese bread\*

## HOT DISHES

Chermoula spiced barramundi

Middle Eastern rice with lamb and pine nuts

Harissa chicken with braised chick peas and eggplant

Grilled vegetables\*

## SOUP

Lentil soup with lemon and croutons\*

## DESSERT

Assorted baklava\*

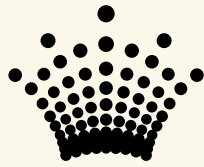
Orange basbousa cake\*

Sliced seasonal fruit platters\*

\* Denotes vegetarian dishes







**CROWN**