

Simon's

FINE FOODS

A Barbeque Buffet Menu

Buffet menus are an ideal casual way of dining. Menus can be created from the items below or Simon will custom design one for you, price per person is determined by the items chosen.

Main items

- **Aged Beef tenderloin** with rosemary and garlic
- **Aged Rib eye steak** in Asian marinade
- **Baby back ribs** glazed with honey and hoisin sauce
- **Spicy Thai chicken thighs** with cilantro and yoghurt
- **Curried chicken thighs** with mango chutney
- **Moroccan lamb burger** with caramelized onion and mint
- **Beef and boar burger** flavoured with apple and thyme
- **Beef burger** with caramelized red onion and grainy mustard
- **Selection of grilled sausages** with buns and homemade chutney
- **Portobello mushroom and mozzarella burger** with aioli, peppers, and guacamole
- **Cedar planked steelhead Trout** with a bourbon maple glaze
- **Cedar planked Atlantic salmon** with orange and dill glaze

Salads

- **Rustic Greek salad** with fresh lemon and extra virgin olive oil
- **Caprese salad**, vine tomatoes, bocconcini, balsamic reduction and Arugala

- **Mesculin salad**, selection of salad leaves, dried cranberries and pecans, orange and Dijon mustard dressing.
- **Creamy coleslaw**, carrot, cabbage and onion with toasted cumin seeds
- **Vine tomato and basil pesto salad**, balsamic dressing
- **Potato and bacon salad**, creamy mustard and chive dressing

Sides

- **Roasted seasonal vegetables**, warm sherry dressing
- **Steamed baby potatoes**, fresh mint butter
- **Grilled corn on the cob**
- **Grilled Portobello mushrooms**, fresh herbs and parmesan

Desserts

- **Fresh fruit salad** in fruit juice or light sugar syrup
- **Fresh fruit tray**
- **Chocolate and pecan brownie**, raspberry sauce
- **Baked lemon cheesecake**, berry compote
- **English scones** with jams and whipped cream
- **Individual strawberry and vanilla custard tartlets**