

SKYFIRE BUFFET

menu



BEVERAGES

freshly brewed coffee & tea selection
iced tea with citrus
fruit punch

BREADS & DIPS

freshly baked baguette, soft rolls
& focaccia
whipped garlic butter, roasted red
pepper hummus, & basil pesto

SALADS & COLD SELECTIONS

caprese salad with fresh
tomatoes, mozzarella, basil &
balsamic glaze

roasted pumpkin & quinoa salad -
baby spinach, feta, toasted
walnuts, maple vinaigrette

apple slaw - shredded cabbage,
carrots, apples, honey mustard
dressing

antipasto platter - selection of cured
meats, marinated olives, aged
cheddar, brie, crackers & grapes

HOT MAINS

roast pork loin - apple cider glaze, roasted
root vegetables

herb-crusted baked salmon -
lemon butter sauce, fresh herbs

honey garlic roasted chicken -
glazed chicken thighs with
rosemary & thyme

pasta alfredo with roasted vegetables -
parmesan, garlic pangrattato

SIDES

crispy roasted baby potatoes with
rosemary & sea salt

buttered corn on the cob

steamed broccolini with almond
flakes

DESSERTS

mini pavlovas - meringue nests, fresh
berries, whipped cream

warm apple crumble - cinnamon-spice
apples, oat topping, vanilla bean ice cream

chocolate fudge brownies - rich
& gooey with a dusting of cocoa

fresh fruit plater - seasonal melon,
pineapple, grapes & berries

