

Unfinished Symphony Buffet

Please choose two

Butter Chicken

Traditional mild & aromatic Indian curry served with assorted chillies and papadums

Yellow Chicken Curry

Spicy Thai dish cooked with Asian herbs and spices

Coconut Beef Sambal

Slowly cooked beef marinated in fresh herbs and spices, complimented with toasted coconut and a mild chilli sambal

Chicken Pad Thai

Succulent chicken pieces stir fried with soft rice noodles, eggs, fresh vegetables and Asian herbs and spices. Finished with a hint of chilli and chopped roasted peanuts

Spicy Lamb Curry

Traditional Malaysian-spiced mild curry, slowly cooked with toasted coconut, tomatoes, tamarind and coconut milk

Beef Rendang

Slow cooked premium beef coated in Asian spices and coconut milk

Pumpkin & Lentil Curry

Fresh tomatoes, pumpkins and lentils cooked in Indian herbs and spices, finished with fresh coriander

Vegetarian Pad Thai

Soft rice noodles stir fried with eggs, tofu, fresh vegetables and Asian herbs and spices, finished with a hint of chilli and chopped roasted peanuts

Penang Beef

Tender slices of beef cooked in Asian spices topped with baby beans, coconut milk and fresh basil

Includes

- Fragrant Jasmine rice
- A medley of seasonal vegetables
- Herbed new potatoes
- Fresh garden salad
- Baker's basket of dinner rolls & butter
- Variety of cakes, gateaux & tortes
- Freshly brewed coffee & tea

\$65.00 per person

Minimum 50 guests



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