

Sarah Searancke Catering offers a sublime selection of sophisticated buffet choices for your next special occasion. Here is a small selection of the menu items created by our professional chefs:

ELITE MAINS SELECTION

Aged rib eye of beef with smoked paprika and parmesan crust ❄️*

Smoked bacon wrapped chicken with zucchini, lavender roasted ricotta stuffing ❄️*🌿

Pan fried salmon fillet with verjuice, thyme and juniper berry glaze ❄️🌿🍷

MAINS

Mustard rubbed pork scotch with caramelised onion and aged cheddar ❄️*🌿

Pan seared fish fillets with sundried tomato butter, fried capers and fresh basil ❄️🌿

Twice baked kumara soufflé with sautéed spinach and candied walnuts ❄️🌿

VEGETABLES

Jersey Benny potatoes with mustard mizuna butter ❄️🌿🌿

French beans with red chard, wasabi hollandaise and balsamic syrup ❄️*🌿🌿

Medley of roasted vegetables tossed with spring onions and spicy orange dressing ❄️*🌿🌿🍷

SALADS

Millet salad with Merlot pear, young rocket, feta and almond crème ❄️🌿🌿

Roasted carrot, cauliflower, chickpea, quinoa salad with sumac spiked dressing ❄️🌿🌿

Classic tabbouleh with orange, edamame bean, beetroot tzatziki and Turkish bread croutons ❄️🌿

DESSERTS

Bittersweet chocolate Cointreau orange torte with vanilla scented mascarpone ❄️🌿🌿

Blueberry and white chocolate baked cheesecake with crème de cassis reduction ❄️🌿

Lemon and almond roulade with raspberry coulis and limoncello gelati ❄️🌿

BUFFET ACCOMPANIMENTS

Basket of artisan style breads

Coffee and tea - freshly brewed coffee and a variety of herbal teas

Petit fours - a selection of homemade small sweets



Please contact our experienced events team to discuss buffet menu ideas and costs further.

🔥 Hot

❄️ Cold

🌿 Vegetarian

🌿 Gluten free

🍷 Dairy Free