



# SENSATIONS

## CATERING

### SENSATIONS BUFFET

With all Sensations buffets, you can be assured of our commitment to quality. We select only the best Western Australian ingredients to assure us of consistency and the highest level of quality.

The number of dishes you may select depends on the number of guests.  
For example with 40 – 50 guests we recommend 4 to 5 dishes.

#### **MADRAS BEEF CURRY**

An authentic blend of Indian spices cooked with potatoes and diced prime beef. A medium curry

#### **BEEF OR GARDEN VEGETABLE LASAGNE (VEGETARIAN)**

Spinach & ricotta cannelloni (*Vegetarian*)

Tubes of pasta filled with fresh ricotta & English spinach and topped with tomato and basil sauce

#### **CHICKEN & MUSHROOM CANNELONI**

Tubes of pasta filled with fresh chicken & mushrooms and topped with tomato sauce

#### **CHICKEN PASTA BAKE**

Short fusilli pasta with chicken pieces in a mild tomato sauce topped with a light cream

#### **FETTUCINI CARBONARA**

Spinach and ham fettucine with a creamy ham, bacon and mushroom sauce

#### **THAI GREEN CHICKEN CURRY**

A blend of spices with a touch of lime, mixed with baked chicken and garnished with fresh coriander

#### **LAMB KORMA**

Lamb pieces in a creamy mild Indian curry sauce with potatoes, garnished with almonds

#### **CHICKEN TIKKA MARSALA**

Prime chicken breast baked and tossed in a traditional Italian sauce

#### **COTTAGE PIE**

The original home made recipe

#### **MEAT RAVIOLI BOLOGNESE**

Ravioli parcels topped with Bolognese sauce

#### **SERVED WITH**

Light and fluffy long grain rice, Julienne of vegetables, garden fresh tossed salad and crusty loaves of bread

#### **Inclusive of**

Uniformed staff to present the meal and clear away  
China plates, stainless steel cutlery, napkins and buffet tables with table cloths  
GST

(Based on a minimum of 40 people)