



POMEGRANATE KITCHEN

BBQ BUFFET MENU

WITH CHEF
WITH LIVE STATIONS
(SPACE PERMITTING)

\$648

BREAD, 2 SALADS, 3 MAINS, 1 VEG, 1 SIDE, 2 DESSERTS

\$698

AND 2 CANAPES

MINIMUM 20 GUESTS

BREAD

Trio of dips

*smoked eggplant babaganoush
olive sukkah and pomegranate seed labneh
cumin infused hummus
topped with extra virgin olive oil
& served with freshly baked bread*

SALAD

CHOOSE 2

Tangy Tabbouleh

Fresh Flat Leaf Parsley, Fresh & Dried Mint Cherry Tomato

Chicken Crunch Salad

Thai Minced Pork Salad

Truffle Potato Salad

topped with crispy pancetta



POMEGRANATE KITCHEN

MAINS

CHOOSE 3

Gorgonzola Beef Burgers

BBQ Ribs

Succulent & Tender Ribs Smothered in a Finger-Licking, Sticky Barbecue Sauce

Beef Tenderloin

with roasted vine tomatoes & chimichuri

Charred Sea Bass

With Tomato, Kalamata Olives, and capers Topped with Lemon, Garlic & Fried Basil

Grilled Chicken Kebabs

Grass fed lamb chops

Marinated in Mint, Chili & Coriander Served with a Smokey Chermoula

Beef Rib-eye

+\$58

VEGETARIAN

CHOOSE 1

Grilled Vegetable & Halloumi Skewers

Stuffed Tomatoes & Peppers

*thyme, pine nuts & feta stuffed tomatoes & peppers
cooked in a tomato & pomegranate reduction*

Five Cheeses Mac & Cheese



POMEGRANATE KITCHEN

SIDES
CHOOSE 1

Molasses Chargrilled Eggplant
with saffron yoghurt, buttered pine nuts, almonds & pomegranate

Potato Gratin
description

Lemon Dill Rice
Description

Brown Butter Sweet Potato Mash
description

DESSERT
CHOOSE 2

Cinnamon Apple Tartin

Chocolate Brownie
with espresso cream

Mango & Passionfruit Tart

Citrus Drizzle Almond Cake