

*not-for-profit social enterprise*

*Where food and community connect*



---

# CHRISTMAS BUFFET

---



*Training - Employment - Community*

*not-for-profit social enterprise*

*Where food and community connect*



---

## CATERING

---

## MENU

Wild Thyme is a not-for-profit catering service started by National Joblink. Our passion is to teach people how to make and serve great food.

Our mission extends beyond our kitchen through an outreach program that brings free meals to members of the Cairns community who don't get to treat themselves. We also partner with charity organizations to support those in need.

Driven by a love for both community and food, we believe in making a difference one meal at a time. Our guiding principle, "people over profit," shapes everything we do. 100 % of our profit is reinvested into supporting the community.

By supporting us...you support your community.

*Food is our common ground, our universal language.*

*Food is the ingredient that binds us together.*

*Food is a vehicle for social change.*

*It brings people together in a way that nothing else can.*



*Training - Employment - Community*





---

# CHRISTMAS BUFFET MENU

---

Minimum 20 guests

**ADULTS \$175 | 13-17 YEARS \$95 | 5-12 YEARS \$65**

**KIDS FOUR AND UNDER EAT FREE**

## ACCOMPANIMENTS

Breadbasket with Hummus, Pesto, and olive tapenade

## COLD SEAFOOD SELECTION

Oysters on ice, lemon

Mussels in a saffron, tomato and herb salsa

Bugs

Prawns, cocktail sauce

Tasmanian smoked salmon wreath with, capers, shaved red onion and dill

Blue swimmer crabs

## COLD SELECTION

Charcuterie Board - Selection of local cured meats, pickles, cheese, olives, roast vegetables with fresh herbs.

Prawn and Mango Salad with a creamy lemon and herb aioli sauce

Make your own Caesar salad

Moroccan spiced roasted vegetable salad with a smoked yogurt dressing

Potato and eggs salad with a creamy mustard seed dressing



*Training - Employment - Community*



### HOT SELECTION

Traditional roast turkey, with sage and onion stuffing and cranberry gravy  
Honey mustard and Cointreau glazed baked leg ham  
Roast pork, apple sauce, crackling  
Oven baked barramundi, spicy coconut and coriander hollandaise and preserved lemons  
Roasted duck fat potatoes,  
Seasonal vegetables, parsley butter

### DESSERTS

Traditional Christmas pudding, brandy custard  
Pavlova, whipped cream, strawberries, passionfruit, kiwi  
Selection of mince pies, cakes & desserts  
Cheese platter, with an array of local and imported cheeses, dried fruits, crackers  
Queensland tropical fruit platter

### TEA AND COFFEE



*Training - Employment - Community*