

Amazing Food, Amazing Value

With over 30 years in the industry, the Provin Group specialises in corporate catering and events in Sydney. We source all our ingredients from sustainable farms to bring the freshest food and beverages to our clients tables. Our famed hospitality will always compliment your office and corporate functions, providing a reliable, experienced and punctual service for an amazing value.

Dietary Requirements

Provin Group caters to all dietary requirements and will always accommodate all requests to ensure our clients are able to enjoy our fresh farm to table food.

Below is a legend of common preferences we cater to per meal.

(v) Vegetarian | (vg) Vegan | (gf) Gluten free

If you require any further dietary assistance please talk to one of our event specialists for additional customised options.

Call: (02) 9564 1744



The Buffet Menu

Our Buffet Menu provides a wide variety of both hot and cold healthy and nutritious meals, with a premium and lite version of the menu, perfect for functions of any size and budget looking for amazing food at an amazing value.

Our Buffet Menu starts with a minimum of 10 guests and extends to 500 or more. As with all Provin Group menus, special dietary requirements can be incorporated into the menu. The Buffet Menu is subject to seasonal availability therefore the menu provided is an example of what to expect when ordering the Buffet Menu.

The Provin Group is a Gold Licensed Caterer with a full catering liquor license and a proud member of the Restaurant and Catering Association. Provin Group provides full support to assist throughout the planning stages all the way through to the conclusion of the event. We can provide highly experienced, chefs, supervisors and service staff to make your event run smoothly.

We can help to arrange marquee hire, crockery, cutlery, linen hire, furniture hire, portable kitchens, along with fabulous flower and table arrangements.

Call to speak to one of our event specialists to organise your next event.

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Buffet Menu

\$39.50 pp

COLD BUFFET SAMPLE MENU

Other menu choices on request

Pesto Crusted Chicken Salad

With roasted artichokes, sun dried tomatoes, rocket with chive and olive oil dressing

Thai Beef Salad

With crisp Asian greens and Thai basil

Wellington

Filled with ocean trout and asparagus

Mixed Salad Leaves

With Caesar dressing

Selection of Bread Rolls

White, wholemeal, multigrain

Cheese Board

A selection of premium hard and soft cheeses served with fruits, nuts and water crackers

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Buffet Menu

\$39.50 pp

HOT BUFFET SAMPLE MENU

Other menu choices on request

Roast Rolled Chicken

Filled with feta, spinach and basil pesto with fresh tomato sauce

Roasted Vegetables

Roasted root vegetables with sea salt and rosemary

Thai Beef Salad

With crisp Asian greens and Thai basil

Wellington

Filled with ocean trout and asparagus

Baby Leaf Salad

With herb dressing

Selection of Bread Rolls

White, wholemeal, multigrain

Cheese Board

A selection of soft and hard cheeses served with fruits, nuts and water crackers

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Lite Buffet Menu

\$21.75 pp

COLD BUFFET SAMPLE MENU

Other menu choices on request

Pesto Crusted Chicken Salad

With roasted artichokes, sun dried tomatoes, rocket with chive and olive oil dressing

Wellington

Filled with ocean trout and asparagus

Mixed Salad Leaves

With Caesar dressing

Selection of Bread Rolls

White, wholemeal, multigrain

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Lite Buffet Menu

\$21.75 pp

HOT BUFFET SAMPLE MENU

Other menu choices on request

Roast Rolled Chicken

Filled with feta, spinach and basil pesto with fresh tomato sauce

Roasted Vegetables

Roasted root vegetables with sea salt and rosemary

Wellington

Filled with ocean trout and asparagus

Baby Leaf Salad

With herb dressing

Selection of Bread Rolls

White, wholemeal, multigrain

Call: (02) 9564 1744

