



Cultural Catering Menus





Diverse menus for all cultures

At LCC Venues, we know a celebration is more than a beautiful room – it's a reflection of the stories, traditions and flavours that make your family unique. Our Cultural Events Menus have been thoughtfully crafted by our multicultural team of chefs, each bringing their own heritage, experience and passion into every dish. The result is authentic, familiar flavours that truly honour tradition.

With a long-standing reputation for warm, attentive hospitality, LCC Venues is committed to making your celebration feel effortless and welcoming. Whether you're marking a milestone or gathering with loved ones, our team works with you to acknowledge and respect the customs that matter most to you, ensuring your guests feel comfortable and well cared for from the moment they arrive. From our thoughtfully developed menus to our genuine service style, we create an experience that feels true to your culture and supported by the trusted LCC Venues standard.

Nepalese *Buffet Menu*

\$85 PER PERSON

includes entrée, 3 sides,
2 mains & 1 dessert

Choose 3 sides, 2 mains & 1 dessert from the list below

Entree

- Samosa crispy potato pockets with potato, peas & herbs

Side

- Steamed jeera rice
- Aloo sandheko - Spiced potato salad with mustard oil, onion, scallion & coriander
- Pakora - Mixed vegetable fritters with spices
- Alu tama bodi - Tangy curry made with potato, bamboo shoots & black eyed peas

Main

- Steam momos - Steamed chicken dumplings served with tomato achar
- Himalayan goat curry - Succulent goat pieces braised with tomato, onion, & garlic blended in Nepalese spices
- Kukhura ko masu - Slow cooked chicken curry with chilli & coriander

Dessert

- Kheer - Rice pudding
- Lakhamari - Crispy sweet bread
- Seasonal fruit platter

All per head prices are based on a minimum of 50 guests

Filipino *Buffet Menu*

\$85 PER PERSON

includes 3 sides, 2
mains & 1 dessert

Choose 3 sides, 2 mains & 1 dessert from the list below

Side

- Steamed white rice
- Lumpia - Vegetable spring rolls served with chili plum sauce
- Ukoy - Crispy shrimp and vegetable fritters
- Pinakbet - Mixed sautéed vegetables with shrimp paste
- Laing - Taro leaves in coconut milk with chili

Main

- Chop suey - Stir-fried vegetables with shredded seafood
- Chicken adobo - Chicken braised in soya vinegar, garlic & peppercorns
- Kare-Kare - peanut based oxtail stew with shrimp paste
- Daing na bangus - Crispy fried barramundi fillet

Dessert

- Turon fried banana spring rolls with jackfruit
- Leche flan - Baked caramel flan
- Seasonal fruit platter

All per head prices are based on a minimum of 50 guests

African Buffet Menu

\$85 PER PERSON

includes 3 sides, 2
mains & 2 desserts

Choose 3 sides, 2 mains & 2 desserts from the list below

Side

- Jollof rice - Tomato spiced Jasmine rice sautéed vegetables with shrimp paste
- Chapati / Roti - Warm flat bread
- Moroccan chickpea salad - Spiced with cumin, lemon & parsley
- Kachumbari salad - Tomato, onion & fresh chilli
- Plantains - Sliced and fried banana with ginger & chilli seasoning

Main

- Chakalaka - Spicy vegetable relish
- Tagine - Moroccan infused slow cooked lamb stew with vegetables
- Boerewors - House made south African spiced sausage

Dessert

- Baked caramel tart
- Lemon meringue tart
- Malva pudding - Caramel steamed sponge with condensed milk
- Seasonal fruit platter

All per head prices are based on a minimum of 50 guests

Middle Eastern *Buffet Menu*

\$85 PER PERSON

includes 1 salad, 1 side,
2 mains & 2 desserts

Choose 1 salad, 1 side, 2 mains & 2 desserts from the list below

Salad

- Tabbouleh - Parsley, bulgur, tomato, mint, shallots, sumac, lemon & olive oil dressing
- Fattoush - Mixed greens, cucumber, radish, mint, shallots & toasted pita bread with a lemon olive oil dressing
- Vermicelli rice - With pine nuts & parsley

Side

- Falafel - Crispy chickpea fritter with tahini mint sauce
- Grilled halloumi - With paprika & fresh lemon
- Pickle vegetable & olives - Assorted pickles, turnip & olives in brine
- Sambousek - Small pastries stuffed with spiced meat & cheese
- Lebanese bread

Main

- Lamb kofta - Grilled lamb kofta with fresh herbs
- Chicken shawarma - Marinated chicken thigh fillet served with garlic sauce

Dessert

- Baklava - Layered filo pastry with nuts & honey
- Basbousa - Semolina cake with rose water & orange blossom syrup
- Seasonal fruit platter

All per head prices are based on a minimum of 50 guests

Polynesian Buffet Menu

\$85 PER PERSON

includes 3 salads, 2
mains & 1 dessert

Choose 2 mains, & 1 desserts from the list below

Salad

- Island coleslaw - Shaved cabbage & creamy coconut in lime dressing
- Poke bowl - Soya sauce, brown rice, radish, onion, sesame oil & seaweed salad
- Green paw paw salad - Shredded paw paw, cabbage, shredded carrot, crushed nuts, & lime dressing

Main

- Fried rice - Ham, peas, roasted corn, pineapple, capsicum, egg , sesame, oil & soya sauce
- Huli Huli chicken - Grilled chicken drumstick with a sweet soya & ginger glaze
- Coconut fish curry - White flaky fish with coconut ginger & seasonal herbs
- Lau Lau - Pork belly wrapped in taro & steamed

All mains served with steamed seasonal vegetables

Dessert

- Haupia - Coconut milk pudding with roasted coconut
- Pineapple upside - down cake - Classical tropical dessert
- Fruit salad

All per head prices are based on a minimum of 50 guests



V E N U E S

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