

# Classic Buffet Selections

A host of freshly prepared classic style dishes offered together to tempt your guests to a delectable smorgasbord of simple flavours & enticing aromas ~ guaranteed to satisfy the appetite & palate of any diner.

## SOUP

Your choice of 1 from the following soups served to your table with bread rolls:

- ⊕ Pumpkin and sesame
- ⊕ Vegetable broth
- ⊕ Chicken and sweet corn
- ⊕ Minestrone

## COLD SELECTION

### **Cold Meat Platter**

A selection of continental cold meat, garnished with Mediterranean vegetables

### **Salad Selection**

Your choice of 3 from the following salads:

- ⊕ Farm house potato salad with crispy pancetta
- ⊕ Spinach and roasted vegetable salad dressed with dill, mayonnaise and toasted pine nuts
- ⊕ Classic Greek salad
- ⊕ Fresh garden greens tossed with a fresh dressing
- ⊕ Asian noodle salad with water chestnuts, bamboo shoots, shallots and sweet soy dressing
- ⊕ Penne pasta tossed with antipasto vegetables and sun dried tomato dressing

## CARVERY SELECTION

Your choice of 2 of the following selections:

- ⊕ Roasted rib eye of beef crusted in grain mustard served with red wine jus
- ⊕ Roast loin of peppered pork with apricot glaze
- ⊕ Roasted leg of lamb encrusted with garlic and rosemary with port mint jus

## HOT SELECTION

Your choice of 2 of the following fork dishes:

- ⊕ Beef stroganoff and sour cream and chives with steamed rice
- ⊕ Chicken stir fry with steamed rice
- ⊕ Mild spiced lamb curry with steamed rice
- ⊕ Grilled fish fillet with orange chive butter
- ⊕ Penne pasta with olive, tomato, bell pepper and onions

## VEGETABLES

Panache of fresh market vegetables tossed in butter and almonds

Hot baby chat potatoes

## DESSERT SELECTIONS

Your choice of 3 from the following:

- ⊕ Mini pavlovas served with wild berry coulis and fresh whipped cream
- ⊕ Individual chocolate cups filled with mousse and strawberries
- ⊕ Crème caramels
- ⊕ Wild berry bavarois
- ⊕ Apple strudel with fresh whipped cream
- ⊕ Belgian chocolate cup filled with liqueured strawberries and milk chocolate mousse
- ⊕ Cheese and fruit selection with crackers

Tea, coffee and chocolates

## CATERING COST: ~ \$39.00 per person

- ⊕ Dietary requirements once pre-confirmed will be happily catered for by our experienced team
- ⊕ Children catering prices - under 6 yrs - no charge / aged 6-12 years - ½ applicable adult price
- ⊕ Minimum attendance numbers of 40 guests

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