

Deluxe Buffet Selections

A host of freshly prepared gourmet dishes offered together to tempt your guests to a delectable smorgasbord of simple flavours & enticing aromas ~ guaranteed to impress the slightly more adventurous diner.

BAKERY SELECTION

A selection of freshly baked white, multigrain and wholemeal breads and rolls

SOUP

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

- ⊕ Seafood chowder
- ⊕ Lamb shank and barley broth
- ⊕ Chicken and mushroom
- ⊕ Chicken and leek

COLD SELECTION

Cold meat Platter

A selection of continental cold cuts of meat garnished with Mediterranean vegetables and accompanied by an antipasto platter

Salad Selection

Your choice of 3 from the following salads:

- ⊕ Balsamic dressed Mediterranean roasted vegetable salad
- ⊕ Penne pasta tossed with antipasto vegetables and sun dried tomato dressing
- ⊕ Fresh garden greens tossed with a fresh dressing
- ⊕ Tomato basil and bocconcini salad with olive oil, lemon and dill dressing
- ⊕ Smoked trout, green bean, snow pea and cherry tomato salad
- ⊕ Farm house potato salad with crispy pancetta
- ⊕ Asian noodle salad with water chestnuts, bamboo shoots, shallots and sweet soy 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
- ⊕ Roasted leg of lamb encrusted with garlic and rosemary with port mint jus
- ⊕ Roasted loin of pork with sage and apple sauce

HOT SELECTION

Your choice of 2 of the following fork dishes:

- ⊕ Baked fillet of sole topped with flaked almonds and butter sauce
- ⊕ Tender pieces of chicken in pine nut and semi dried tomato sauce
- ⊕ Sauteed beef medallions with wild mushroom ragout
- ⊕ Spinach and ricotta cannelloni with tomato, garlic and basil sauce
- ⊕ Garlic prawns with jasmine rice
- ⊕ Lasagne:- meat **OR** vegetarian

VEGETABLES

- ⊕ Scallop potatoes in rosemary and mustard cream sauce
- ⊕ Panache of fresh market vegetables

DESSERT SELECTION

Your choice of 3 from the following:

- ⊕ Individual chocolate cups filled with mousse & strawberries
- ⊕ Crepes served with liqueur macerated wild berry sauce
- ⊕ Individual sticky date pudding with butterscotch sauce
- ⊕ Vanilla panacotta with wild berry coulis
- ⊕ Belgian chocolate cup filled with liqueured strawberries and milk chocolate mousse
- ⊕ Cheese and fresh fruit platter

Tea, coffee and chocolates

CATERING COST ~ \$45.00 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 50 guests

January 2010