



Classic Buffet

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
- ✦ Chicken and sweet corn
- ✦ Minestrone

COLD SELECTION

Cold Meat Platter

A selection of continental cold meat, garnished with Antipasto selection

Salad Selection

Your choice of 3 from the following salads:

- ✦ Farm house potato salad with crispy bacon and spring onions
- ✦ Spinach and roasted vegetable salad dressed with kecap manis
- ✦ Classic Greek salad
- ✦ Fresh garden salad tossed with a lemon vinaigrette
- ✦ Rocket tossed with parmesan and cherry tomatoes
- ✦ Asian noodle salad with water chestnuts, bamboo shoots, shallots and sweet soy dressing
- ✦ Penne pasta tossed with antipasto vegetables and sun dried tomato
- ✦ Quinoa & vegetable salad

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 homemade green apple relish
- ✦ Roasted leg of lamb with a rosemary with port wine jus

HOT SELECTION

Your choice of 2 of the following fork dishes:

- ✦ Beef stroganoff and sour cream and chives
- ✦ Chicken stir fry
- ✦ Mild spiced lamb curry
- ✦ Grilled fish fillet with orange chive butter
- ✦ Penne pasta with Cherry tomato, capsicum, spinach, olive & pine nut with extra virgin olive oil
- ✦ Thai seafood curry

VEGETABLES

Panache of fresh market vegetables tossed in butter and almonds

Hot baby chat potatoes

MINIATURE DESSERT SELECTION

Your choice of 3 from the following:

- ✦ Mini lemon tarts
- ✦ Individual chocolate mousse cups
- ✦ Wild berry bavarois
- ✦ Mini fruit flans with fresh fruit on crème patisserie
- ✦ Mini chocolate eclairs
- ✦ Individual tiramisu cups
- ✦ Individual trifle cups
- ✦ Mini passionfruit cheesecake

CATERING COST:

\$48.00 per person

*Dietary requirements once pre-confirmed
will be happily catered

*Minimum 40 people

*Tea and coffee included