



Buffet Menu No 1

Minimum 20 pax

\$32.50 per person

Basket of freshly baked bread rolls

Decorated Cold Platters

Beef sirloin roasted with ginger, soy, honey & coriander

Smoked salmon with dill & caper crème fraiche

Grilled Tandoori marinated chicken breast with minted yogurt & cucumber dressing

Sliced smoked leg ham

Sliced turkey breast

Served with a selection of mustards, sauces and condiments

Salads

Tossed Garden Salad

Chat Potato Salad

Coleslaw

Dessert

Platters of assorted cakes with cream & dessert sauces

Fresh seasonal sliced fruit platter

Tea and coffee station



Buffet Menu No 2

Minimum 25 pax

\$40.00 per person

Basket of freshly baked bread rolls

Main Course

Sautéed tender beef strips with bacon mushrooms tomato & shallots in a red wine & thyme sauce

Slow cooked Middle Eastern lamb tangine

Chicken breast pieces in a tangy lime peanut & coconut satay sauce

~ Served with jasmine rice pilaf ~

Salads

Tossed garden salad with sundried tomato dressing

Potato, bacon and egg salad with sour cream grain mustard mayo

Italian pasta salad with basil balsamic dressing

Dessert

An array of cakes and desserts with cream and dessert sauces

Fresh sliced seasonal fruit platter

Fine Australian cheeseboard with dried fruit, nuts and crackers

Tea and coffee station



Buffet Menu No 3

Minimum 30 pax

\$48.00 per person

Freshly baked sour dough bread rolls

Entrée (served to tables on platters)

Antipasto tasting platter of sliced cured and smoked meats and fish, marinated and chargrilled seafood vegetables and cheese

Main

Grilled Veal loin medallions topped with sautéed king prawns in garlic cream sauce

Chicken breast with a bacon Dijon mustard and thyme crust with tangy aioli

Seared salmon fillet with a dill lemon caper and avocado salsa

~ Served with basmati rice pilaf and sautéed seasonal vegetables ~

Salads

Tossed Greek style garden salad

Classic Caesar style salad

Herb roasted chat potato salad

Dessert

An array of cakes and desserts with whipped cream and dessert sauces

Fresh sliced seasonal fruit platter

Fine Australian cheeseboard with dried fruit, nuts and crackers

Tea and coffee station