

Buffet Menu # 1

\$28.00 p.p.

Hot dishes (Choice of two)

- Beef Stroganoff
- Thai Chicken Curry
- Beef Lasagne
- Beef Goulash
- Mongolian Lamb
- Penne Pasta Napolitana
- Tortellini Boscaiola
- Hokkien Noodle and Stir-fried vegetable

Salads (Choice of four)

- Potato Salad
- Garden Salad
- Coleslaw
- Greek Salad
- Pasta Salad
- Singapore Noodle
- Caesar Salad

- Choice of Sliced fresh fruit and or assorted cakes and gateaux

Buffet Menu # 2

\$38.50 p.p.

Cold

- Assortment of Slices continental cold cuts with relishes and mustards
- Chicken Gallantine with Tomato Chutney
- Greek Salad with Marinated Fetta Cheese
- Garden Salad with Cherry Tomato and Spanish Onions
- Traditional Potato Salad
- Selection of Dressings and Condiments

Hot

- Beef Medallions with Mushroom and Garlic Cream
- Chicken Breast Marinated in Lemon and Oregano with a Sun Dried Tomato Sauce
- Pan Fried Fish of the Day on a ragout of Leek served with a White Wine Butter Sauce
- Vegetable Lasagne
- Baby Chat Potato baked in Olive Oil and Herbs

Dessert

- Assortment of French Pastries / Or Assorted Cakes
- Fresh Seasonal Fruit Platter

Buffet Menu # 3

\$48.00 p.p.

Cold

- Fresh sliced Leg Ham with Glazed Peaches
- Smoked Breast of Turkey with Red Onion and Cranberry Relish
- Roulade of Smoked Salmon and Herbed Cream Cheese
- Garden Salad with Spanish Onions Lemon Pepper Vinaigrette
- Roast Italian Style Eggplant Salad
- Selection of Dressings and Condiments

Hot

- Medallions of Beef with a Peppercorn Cream Reduction
- Chicken Supreme Stuffed with Pistachios and Orange Glaze
- Pan-fried Fish of the Day on Braised Fennel with Preserved Lemon Oil and Garden Fresh Herbs
- Panache of Seasonal Vegetables
- Potato Dauphinoise, Slices of Potato baked in a Garlic Cream gratinated with Mozzarella Cheese

Dessert

- Assortment of Miniature Pastries
- Fresh Seasonal Fruit Platter

Buffet Menu # 4

\$48.00 p.p.

Cold

- Assorted Terrines
- Assortment of Salami and Hams, Marinated Vegetables, Bocconcini, Hommus and Baba Ghanouj with Kalamata Olives.
- Roasted Sweet Potato and Vegetable Salad with a Seeded Mustard Dressing
- Baby Beetroot and Spinach Salad tossed with Olive Oil
- Watermelon, Mint and Fetta Salad
- Selection of Dressings and Condiments

Hot

- Roast Loin of Veal with Swiss Brown Mushrooms Ragout
- Roasted Chicken Breast on Crushed Herb Potatoes
- Roulade of Reef Fish served on a bed of Tomato Risotto and Saffron Aioli
- Vegetarian Lasagne

Dessert

- Assortment of Cakes, Tarts and French Pastries
- Fresh Seasonal Fruit Platter

Buffet Menu # 5

\$55.00 p.p.

Cold

- Assorted Terrines
- Assortment of sliced Small goods, Char Grilled Vegetables, Cheese, Dips and marinated Olives.
- Blue Eyed Cod Cerviche
- Marinated Baby Octopus Red Onion and Capsicum Salad
- Tasmanian Smoked Salmon served with Capers, Red Onion and Crème Friache
- Sliced Roma Tomato and Bocconcini with Fresh Basil and Vinaigrette
- Traditional Waldorf Salad
- Selection of Dressings and Condiments

Hot

- Beef Tenderloin Baked in Pastry with a Port Wine Sauce
- Chicken Breast Wrapped in Prosciutto and served with a Madeira Jus
- Pan Fried Fillet of Salmon dusted with Cajun Spices served with a Creole Sauce
- Seasonal Vegetables tossed in Extra Virgin Olive Oil
- Boulangre Potato- Thin Slices of Potato cooked in a Herb Stock

Dessert

- Assortment of Cakes, Tarts and Gateaux
- Fresh Seasonal Fruit Platter
- International Cheese Platter

Additional Items

- Sydney Rock Oysters and Fresh King Prawns

\$Market
Prices