

BUFFET

MAINS

Cold Meat Platters

- Roast Beef Encrusted With Seeded Mustard And Mixed Herbs
- Champagne Leg Ham With Tomato Relish
- Seasoned Roast Chicken Pieces

Beef

- Fillet Steak On Creamy Polenta With Caramelised Onion, And Port Wine Jus
- Beef Wellingtons with Roast Tomato Compote & Vegetable Ratatouille
- Mixed Herb Encrusted Sirloin with Red Onion Gravy

Chicken

- Pancetta & Olive Chicken Tenderloins
- Pan Seared Ginger Chicken With Shallots, Asian Green And Steamed Rice
- Roast Chicken With Red Wine Jus And Parsley Mash Potato

Lamb

- Green Curry With Potato, Beans, Coconut, Cashew And Pineapple With Steamed Rice
- Roast Lamb With Field Mushroom And Tomato Ragout With Golden Baby Potatoes
- 2 Finger Rack Of Lamb With Sweet Mash Potato And Rosemary And Red Wine Jus

Pork

- Roast Pork With Crackling And Apple Sauce
- Pan Seared Pork Chop With Braised Cabbage And Baked Apple
- Sage Pork With Roast Vegetable Bake And Tomato And Red Pepper Chutney

Seafood

- Sweet Pea And Wild Mushroom Risotto With Garlic Seared Prawns And Parmesan Oil
- Oven Baked Barramundi Fillets With Thai Noodle Salad And Soy, Chilli, Lime Dressing
- Seared Snapper Fillet With Olive And Pesto Linguini And Beetroot Chutney

Vegetarian

- Sweet Potato & Leek Frittata With Cream Fraiche, Caper Berries And Red Currant Jelly
- Zucchini Slice With Rocket, Baked Sweet Potato And Parmesan Salad
- Baked Ricotta And Roast Vegetable Stack With Vegetable Relish

All buffet mains will be served with condiments and fresh bread

SIDES

Salads / Cold

- House Garden Salad With Tomato, Cucumber, Capsicum, Sprouts And Mixed Lettuce
- Caesar Salad With Croutons, Bacon, Egg, Parmesan And Creamy Caesar Dressing
- Oven Baked Potato With Red Onion, Shallot, Celery And Creamy Mustard Dressing
- Balsamic Pasta With Mixed Vegetables
- Thai Noodle With Fresh Asian Veg And Coconut With a Ginger And Lime Dressing

Vegetables / Hot

- Roast Potato With Rosemary And Sea Salt
- Roast Pumpkin Buttered And Spiced
- Potato Bake With Garlic Cream
- Steamed Garden Vegetables
- Steamed Asian Vegetables – Boc Choi, Baby Corn, Bean Sprouts With Oyster Sauce

DESSERT

All desserts are served with tea and coffee

- Bread And Butter Pudding With Pure Cream And A Cinnamon Anglaise
- Apple And Mixed Berry Crumble With Brandy Custard
- Date And Almond Chocolate Torte Blueberry Compote & Honey Chocolate Sauce
- Chocolate Mud Cake With Whipped Cream
- Baked Cheese Cake With Berry Compote
- Fresh Fruit Salad With Whipped Cream
- Pavlova With Fresh Fruit And Cream

\$25.00 per person

2 cold meat platters
2 sides
1 dessert

\$35.00 per person

2 mains
3 sides
2 desserts

\$45.00 per person

3 mains
4 sides
2 desserts

Minimum of 30 people

Prices include buffet and serving equipment, crockery, cutlery and napkins.

Wait staff will be provided for a minimum of 3 hours at \$28 per hour.

Chef will be provided for a minimum of 3 hours at \$33 per hour.