

CATERING

BUFFET MENU

Standard Buffet

\$95.00 per person

Selection of 1 soup, 2 carvery, 4 hot dishes, 2 vegetable, 4 salad, 4 dessert

Deluxe Buffet

\$105.00 per person

Selection of 1 soup, 4 carvery, 6 hot dishes, 3 vegetable, 6 salad, 6 dessert

Menus are seasonal and subject to change

SOUP – all served with a warm bread roll

- Chicken & corn
- Cream of pumpkin chicken & sweet chilli soup
- Cream of potato

CARVERY – Served with pan jus, apple sauce, horseradish sauce, mint jelly & pineapple sauce

- Honey glazed ham
- Roast leg of lamb
- Roast beef rump
- Leg of pork

HOT DISHES

- Sauté of beef with onions, tomatoes, mushroom in red wine sauce
- Mustard & honey glazed chicken drumsticks
- Mild green Thai chicken
- Vegetable curry with fragrant rice
- Blanquette of lamb with onions, rosemary, carrots & mushrooms
- Penne pasta with onions, ham, fresh basil, cherry tomatoes & parmesan cheese
- Venison sauté finished with onions, mushrooms & bacon
- Chickpea stew served with steamed aromatic lentils
- Crumbed blue cod with tartare sauce & lemon

VEGETABLES

- Thyme roasted potatoes
- Steamed fresh vegetables
- Fragrant turmeric rice
- Honey & ginger glazed carrots
- Broccoli with toasted almonds & herbed sauté potatoes
- Gratin potatoes
- Buttered green beans

SALAD

- Turmeric rice salad
- Potato salad
- Tomato feta salad
- Mediterranean salad
- Broccoli salad
- Waldorf salad
- Cucumber & mint yogurt salad
- Coleslaw salad
- Tomato, feta & olive salad
- Greek salad
- Mixed leaf salad

DESSERT

Served with freshly whipped cream & tea & coffee

- Lemon meringue pie
- Fruit trifle
- Chocolate gateau
- Fruit pavlova & cream
- Berry fruit cheese cake
- Black forest gateaux
- Tiramisu gateau
- Chocolate cheesecake
- Fresh fruit salad
- Apple pie
- Chocolate marquise