



Buffet Style Menus 01/01/2016

Menus and prices are subject to change
We can be flexible with the menus and custom menu's can be put together upon request.
Includes all food service equipment, Crockery and cutlery.
Delivery/set up fee may apply.
We require a **minimum of 45 guests to include staff charge** for
Three hours to prepare, serve and clear away dishes.
Price includes 10%GST.

Menu 1

Classic Carving Buffet Style **\$39.00pp**

Meats /carved by our professional staff.

Roast Beef with traditional rich gray & mustard

Roast Pork with traditional rich gravy & apple sauce

Vegetable - Choose four (4) of the following vegetables

Honey glazed carrots

Seasoned roast Potato or Creamy potato bake

Minted peas

Cauliflower & Broccoli Gratin

Buttered baby beans

Roast pumpkin

Bread with butter portions included

Traditional Garden salad with choice of dressing included

Dessert

Individual sticky date puddings with butterscotch sauce

Assorted cheesecake bites (2 per person)

Fresh fruit platter



Menu 2 - Premium Buffet

\$58.50pp

Choose 5 of the following - Finger food served on arrival – 5 pieces per person

Satay Chicken skewers	Assorted sushi rolls
Italian meatball skewers w, relish	Assorted risotto balls
Garlic sweet chilli grilled prawn skewers	Mini gourmet sausage rolls
Mini gourmet vegetarian quiche	Garlic and herb Crumbed mushrooms

Choose three (3) of the following Mains

Parmesan and lemon crumbed chicken breast
Herb crusted Lamb cutlets w, white onion sauce
Braised porterhouse steak w, mushroom demi glaze
Chicken and pumpkin curry w, jasmine rice
Beef Lasagne
Pumpkin and sage ravioli w, a creamy tomato sauce
Roast Beef with traditional rich gray & mustard

Choice of three (3) of the following Sides

Garlic and herb chat potatoes
Roasted root vegetables
Seasoned greens
Steamed vegetable medley
Honey roasted carrots

Choice of three(3) of the following Salads

Mediterranean cous cous
Greek Salad
Traditional garden salad
Rocket, fetta and beetroot
Roast pumpkin pasta salad

Served with Dinner rolls with butter portions

Choice of (1) of the following Desserts

- Individual sticky date puddings with butterscotch sauce
-Individual chocolate pudding w, chocolate sauce
-Home-style Apple pie
-Chocolate mousse cup w, raspberries
-Individual Pavlova w, fresh fruit and cream
-Assorted cheese cake bites

Served with -Seasonal Fruit Platters and fresh whipped cream

Menu 3 - Italian style buffet menus

\$43.00pp

Choose 4 of the following

Beef or vegetarian Lasagne
Spinach & ricotta Ravioli with a tomato and basil sauce
Creamy Pesto & spinach penne
Fettuccini carbonara
Pumpkin and sage ravioli w, creamy tomato sauce
Braised beef tortellini w, creamy white wine sauce
Supreme pizzas

Choice of 4 salads

Caesar Salad
Greek salad
Creamy potato salad
traditional coleslaw
Beetroot and baby spinach salad
Seasonal garden salad

Dinner rolls w, butter portions

Dessert

Assorted cheesecake bites (3 per person)
Fresh fruit platter

Menu 4

\$37.50pp

Sliced Roast Beef **or** pork in gravy
Fresh Bakery rolls
Creamy potato bake
Beef/ Vegetarian Lasagne
Choice of 4 salads *see salad menu

Dessert

Assorted Cake Bites 3pp
Seasonal Fruit Platters or cheese platters



Menu 5 **\$38.50pp**

Choice of two meats

Beef, Pork, Lamb, Baked ham, roast chicken pieces
Served with condiments and gravy.

Garlic and herb potatoes
Dinner rolls w, butter portions

Choice of 4 salads *see salad menu

Dessert

Individual sticky date puddings with butterscotch sauce
Assorted cheesecake bites (2 per person)
Fresh fruit platter

Menu 6 - Cold Buffet Style **\$39.00pp**

Cold roast chicken pieces 2 per person
Cold deli meats, Hungarian salami, Honey ham and roast beef
Assorted individual frittatas
Cheese platters, three cheeses, water crackers, dried fruit and nuts
Antipasto platters, semi dried tomatoes, pickles, marinated olives and fetta
Assorted bread with butter portions
Roast pumpkin, fetta & pine nut pasta salad
Leafy Greek salad
Garlic and herb potato salad
Mediterranean cous cous

Dessert

-Selection of cake bites (3 per person)
-Seasonal Fruit Platters



Menu 7

\$46.00 per person

Starters –Hot finger food – 5 pieces per person- served by our professional staff

Chicken satay skewers
Dusted baby squid tentacles w, aioli and lemon
Garlic sweet chilli grilled prawn skewers
Mushroom , rocket and fetta bruschetta (V)

Main

Braised porterhouse steak in mushroom and white wine sauce
Grilled snapper fillets w, lemon herb butter
Garlic and herb chat potatoes

Greek salad with dressing
Mediterranean cous cous
Roast pumpkin pasta salad
Rocket beetroot fetta and walnut salad

Dinner rolls and butter portions

Dessert

-Fresh seasonal fruit platters with lightly whipped cream
-assorted cake bites (3 per person)

Extras

Starters/Entres – served at tables \$10.95 pp

Salt & pepper squid with sweet chilli lime dipping sauce
Crispy Thai prawn salad
Smoked salmon & rocket salad w, walnuts & Danish fetta
Spinach, fetta & cherry tomato frittata on a bed of mixed leaf salad (GF)(V)
Baby spinach & tandoori chicken breast salad w, brown lentils & mango raita
Cherry tomato, bocconcini and fresh basil bruschetta w, balsamic glaze (V)

Assorted finger foods walked around by staff from \$11.50pp



Soup selections – Served at table or at buffet \$ 5.95 pp

All served with garlic crouton

Winter vegetable

Sweet potato & leek with chives & paprika

Butternut pumpkin served with cream

Chicken and corn

Creamy broccoli cheese with parmesan & chives

Desserts

Creamy chocolate mousse cups	\$3.95 each
Passionfruit pavlova w, fresh cream	\$3.95 each
Cheese cake bites (2pp)	\$3.95pp
Gourmet mini cakes and macaroons	\$2.50 each
Gourmet assorted chocolate bites	\$2.50 each
Individual sticky date w, sauce	\$4.50 each
Individual chocolate mud cake w, sauce	\$4.50 each
Apple pie w, cream	\$4.95 each
Pecan pie w, cream	\$4.95 each

Dinner roll with butter portions \$0.95 pp

Salads * see salad menu

Platters

Seasonal fruit platter	\$4.60 pp
Antipasto platter	\$4.90 pp
Cheese selection, dried fruit, Water Crackers	\$4.60pp
Cold deli meat platters	\$4.60pp
Cold chicken pieces	\$4.90pp
Tea & coffee	\$2.00pp