



Christmas Buffet Menu 01/05/2025

Also available for Christmas in July!

Menus and prices are subject to change and availability. Additional 10% GST applies.

We can be flexible with the menus and custom menus can be put together upon request.

Includes tables and linen for buffet, crockery, cutlery and all other food service equipment.

We require a minimum of 50 guests to include equipment & professional service staff to cook, prepare, serve and clear.

Add tailored linen and glassware packages on request.

Delivery/set up fee may apply.

We will also bring Christmas decorations for buffet table.

Traditional Christmas Buffet \$51.20 per person

Mains

Seasoned roast turkey, gravy, cranberry sauce (GF)

Tender roast beef, gravy, seeded mustard (GF)

Sage and cranberry stuffing

Honey orange roasted carrots and parsnips (GF)(V)

Seasoned roast potatoes (GF) (V)

Minted peas (GF) (V)

Cauliflower broccoli Gratin (V)

Moroccan roasted pumpkin and Spanish onion (GF) (V)

Dinner rolls w, butter portions (V)

Traditional Crisp Garden Salad (GF)

Includes all dressings and condiments (V)

Dessert

Warm plum puddings with custard **or** Sticky Date Puddings w, butterscotch sauce

or Fresh berry pavlova, whipped cream, raspberry compote (GF)

Seasonal fruit platters and lightly whipped cream

Add

Cold meat platter of glazed honey baked leg ham, Italian kabana, Hungarian Salami **\$5.00 per person**

Marinated cherry tomato Bocconcini, prosciutto Salad, baby spinach, basil, balsamic glaze, basil evoo (GF)(V)

\$3.50 per person

Lemon cheesecake **\$3.95 per person**

Christmas themes chocolate covered strawberry tower (approx. 45 strawberries) **\$180.00**

Mini Pavlova, fresh fruit and cream **\$3.50 per person**



Cold Christmas Buffet \$58 per person

Cold meat platters including,
Seasoned roast turkey
Honey baked leg ham
Mild Hungarian salami
Kabana sausage

Fresh cooked and peeled prawns w, lemon and house seafood sauce
Moroccan roast pumpkin, fire roasted capsicum, spinach and feta frittata (V)(GF)

Provençal potato salad, garlic, parsley, capers, green olives, garlic Dijon vinegarett (V)(GF)
Leafy Greek, feta, cucumber, tomato, Spanish onion, baby spinach, olives, herb red wine dressing (V)(GF)
Marinated cherry tomato Bocconcini, Salad, baby spinach, basil, brioche crouton, balsamic glaze, evoo (V)
Beetroot and feta, Baby Spinach, Candied walnut, sweet corn, Spanish onion, red wine vinegar (V)(GF)

Assorted bread and dinner rolls with butter portions
Includes all dressings and condiments

Dessert

Individual Passion fruit Pavlova w, fresh fruit and Cream
Seasonal fruit platters, lightly whipped cream

Add

Curried quinoa chickpea patties with chilli Jam Platter (GF)(VG)(FD) **\$78.80**

Assorted sushi platter (40 pieces)(GF) **\$89.00**

Assorted mini rice paper rolls platter (24 pieces)(GF) **\$70.40**

Antipasto Platter **\$82.00**

Mild Hungarian salami, Italian sausage, marinated fetta & Olives, camembert, semi dried tomatoes, pickled onions, dried fruit, candied walnuts, relish, and lavosh.

Cheese Platter **\$92.90**

An assortment of soft and hard cheeses with house relish, fresh and dried fruit, nuts & lavosh.

Lemon cheesecake **\$3.95 per person**

Christmas themes chocolate covered strawberry tower (approx. 45 strawberries) **\$180.00**