
Sample Buffet Menu (1)



Mains: Your choice of 2 meats (served with gravy and condiments)

Roast Beef
Roast Lamb
Roast Pork
BBQ Chicken Pieces

Salads and Accompaniments: Your choice of 4

Baked carrots with cumin, butter, thyme and Chardonnay
Creamy potato bake with garlic.
Roasted seasonal vegetables with balsamic.
Oven roasted Chat potatoes with rosemary and sea salt.
Rice Pilaf
Tomato and Zucchini Gratin
Traditional Caesar Salad
Roasted Pumpkin, Cous Cous, Capsicum & Shallot with mint dressing.
Potato salad tossed in a creamy chive dressing, topped with crispy pancetta.
Pasta salad with cherry tomatoes, basil and bocconcini.
Rocket and Sweet Potato, Hazelnuts and Balsamic Glaze
Greek Salad: Tomatoes, Cucumbers, Olives, Red Onion and Feta cheese
Traditional coleslaw

Dessert: Your choice of 1

Individual Raspberry and white chocolate tart
Rich chocolate mud cake with double cream
Profiteroles with warm chocolate sauce.
Pecan Pie
Traditional Pavlova
Seasonal Fruit and Cheese Platter
Orange and Poppy seed cake
Sticky Date Pudding with Butterscotch Sauce

Inclusions: Bread rolls and butter, disposable plates and cutlery, serviettes.