
Sample Buffet Menu (2)



Mains: Select any three (3)

Cajun spiced fish on a thick tomato concass (Hot)
Chicken and pumpkin cannelloni (Hot)
Coq Au Vin (Hot)
Pappardelle with slow braised Veal ragu (Hot)
Spicy Moroccan Lamb Triangles (Hot)
Tasmanian Smoked Salmon with capers, red onion & crème fraiche. (Cold)
Caramelised Onion, Baby Spinach and Goat's Cheese tart (Cold)
Chicken Gallantine with tomato chutney (Cold)
Leg of Lamb stuffed with Rosemary, Orange and Pine nuts. (Hot)
Chicken Breast stuffed with Pumpkin Risotto & wrapped in prosciutto (Hot)
Spicy Lamb Curry & naan bread with mint yoghurt (Hot)
Chicken breast marinated in lemon/oregano, with a semi dried tomato sauce(Hot)

Salads and Accompaniments: Select any Four (4)

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

Desserts: Select one (extra choices available at \$3.00 per person).

Individual raspberry and white chocolate tarts
Rich chocolate mud cake with double cream
Profiteroles with warm chocolate sauce.
Pecan Pie
Dried Fruit and Cheese Platter
Orange and Poppy seed cake
Sticky Date Pudding with Butterscotch Sauce

Inclusions: Bread rolls & butter, condiments, disposable plates, disposable cutlery, serviette and serving ware.