



BUFFET MENU

A selection of Breads served with butter and dips



Greek Salad of tomato, cucumber, red onion, feta with lemon and herb olive oil

Caesar Salad with Chicken, Crostini and Parmesan

Potato & Red Onion Salad tossed in Mayonnaise

Roasted Mediterranean style Vegetables with Cous Cous and a Balsamic Dressing

Extraordinarily Great Coleslaw – thinly shredded Carrots, Cabbage and Onions tossed in Mayonnaise

Prawn Cocktail Salad with crunchy Iceberg lettuce

Pasta, Pesto and Pea Salad



Sliced Champagne Ham off the bone with Piccalilli and Mustard

Roast Sirloin of Beef with Horseradish and Saffron Roasted Tomatoes – and Gravy

Breast of Chicken stuffed with Capsicum, Olive and Basil – Sweet Basil Vinaigrette

Poached Salmon with Tomato, Cucumber and a citrus Mayonnaise

Asparagus and Minted Pea Risotto with Parmesan

King Prawn, Mussel and Saffron “Paella style” Risotto

Roasted Loin of Pork stuffed with Leeks & Apricot – Sage Gravy



Served with Roasted New Potatoes with Sea Salt and Olive Oil

A selection of seasonal Vegetables with Pesto



Chocolate & Orange Mousse

Kiwi & Passion fruit Pavlova

Fresh Fruit Platter served with Honey Yoghurt

Tiramisu – our own homemade piece of Heaven

Champagne and Seasonal Fruit Jellies

Selection of Cheeses with Crackers, Quince Paste & Dried Fruits



Teas & Coffee

2 choices of salad, main & dessert - \$42.50 (+GST) per person

3 choices of salad, main & dessert \$54.00 (+GST) per person

**Staff Charges are in addition
Minimum of 15 people**