



BUFFET MENU ONE

\$30 | MINIMUM 40 PEOPLE

(PLEASE CHOOSE ONE WHET DISH TO BE SERVED WITH FRAGRANT JASMINE RICE)

Beef Stroganoff

Chicken Tandoori

Satay Pork

Green Chicken Curry

ANTI PASTO PLATTER

Salami, prosciutto, semi dried tomatoes, marinated button mushrooms,
olives & chargrilled eggplant

COLD SEASONED MEAT PLATTER

Roast beef, roast chicken & honey ham

Tuscan style roasted sweet potato & potato with rosemary, garlic & balsamic reduction
Penne pasta tossed with either an all day simmered napoli sauce OR creamy alfredo sauce,
finished with parmesan cheese

(PLEASE CHOOSE TWO)

Creamy Pasta Salad

Potato & Bacon Salad

Greek Salad

Garden Salad

Bread Rolls

DESSERTS

Dessert choices, served buffet style will include:

Cheese cake, chocolate mud cake, citrus tart & a fresh fruit platter

All served with double cream

A tea & coffee station will be available for your guests to utilise throughout the evening



BUFFET MENU TWO

\$40 | MINIMUM 40 PEOPLE

Platter of hand carved ham on the bone

Mustard and herb rubbed roast sirloin of beef, served hot

Glazed roast chicken platter

Anti pasto platter:

Prosciutto, salami, semi dried tomatoes, olives,
marinated mushrooms & char grilled eggplant

Please choose one of the following to be served with fragrant jasmine rice

Thai green curry prawns with crunchy asian greens

Grilled barramundi fillets with a lemon & herb butter sauce

Pork with lemon grass, fresh ginger & plum

Chicken with honey soy, garlic & ginger

Pan tossed chicken tortellini with alfredo sauce

Creamy scalloped potatoes or tuscan style roast sweet potato
& potato with rosemary, garlic & balsamic reduction

Caesar salad with the works

Greek style garden salad

Bread rolls & condiments

DESSERTS

Dessert choices, served buffet style will include:

Fresh fruit salad

Dark chocolate mousse

Red velvet cake

Dark chocolate and cherry cake

Classic cheese cake with a sweet coulis of blueberries, raspberries & strawberries

Gourmet cheese platter:

Blue, double brie & vintage crumble cheese with nuts,
dried fruit & water crackers

A tea & coffee station will be available for your guests to utilise throughout the evening