

# Carvery Buffet

Select 2 Carvery Mains, 1 Hot Side & 2 Salads \$38

Select 3 Carvery Mains, 2 Hot Sides & 2 Salads \$45

Packages include condiments, bread rolls, butter, and bio-disposable plates & cutlery.

**MINIMUM 25 GUESTS, PRICE DOES NOT INCLUDE SERVICE STAFF OR HIRE ITEMS**

## Carvery Mains

Roasted Bangalow pork, apple sauce, Dijon mustard (gf)

Roasted Riverina lamb, rosemary, salt bush, mint sauce (gf)

Roasted whole sirloin of New England Tablelands beef, horseradish (gf)

Roasted Manning Valley free range chicken, herbs, preserved lemon, tzatziki (gf)

Roasted turkey breast roll, herb & eschalot stuffing, cranberry sauce

Glazed leg of ham, mustards & chutneys (gf)

## Hot Sides

Roasted potatoes, garlic, rosemary, sea salt (gf,v,vg)

Barbecued sweet potatoes, Mojo Verde dressing (gf,v,vg)

Chargrilled Mediterranean vegetables, fig balsamic glaze (gf,v,vg)

Steamed seasonal greens (gf,v,vg)

Charred corn on the cob, roasted garlic, paprika, parmesan (gf,v)

Butternut pumpkin, feta, herbs, pepitas (gf,v)

Potato au gratin (gf,v)

## Salads

Roasted baby beetroot salad with feta, baby spinach, pepitas (gf,v)

Green bean salad with slivered almonds, lemon vinaigrette (gf,v,vg)

Quinoa salad with cherry tomatoes, herbs, charred corn (gf,v,vg)

Charred cauliflower salad with dukkah, preserved lemon (gf,v,vg)

Rocket salad with pear, walnut, parmesan, aged balsamic dressing (gf,v)

Greek salad with feta, kalamata olives, tomato, onion, cucumber (gf,v)

Baby potato salad with crispy bacon, chives, sour cream dressing (gf)

Spanish rice salad with saffron, pimentos, green olives, red onion, fresh herbs (gf,v,vg)

## Additional Items

Antipasto grazing table From \$18pp

Dessert grazing table From \$18pp

Desserts added to buffet From \$9pp

Plates & cutlery \$3.50pp

Glassware (water/wine) \$3.00pp

BYO bar service From \$15.50

gf = gluten free, gfo = gluten free option, v = vegetarian, vg = vegan

