

Catering Details

Buffet Dinner Menu

This is a great way to cater for a large number of people and gives you a wide range of menu options. You can create your own Buffet from the different selections on our menu. Please choose 3 main meal options, 2 potato / vegetable options and make 3 selections from our gourmet fresh salads.

Cost per person *\$36.50 p/p*

*Add a selection of Light and Substantial Canapés from our Menu or
Try some of our tempting Desserts*

Not Included in the Menu Cost

<i>Crockery and Cutlery Hire (Includes Salt & Pepper)</i>	<i>\$ 3.00 p/p</i>
<i>Wait Staff Per Hour (Recommended 1 staff per 40 guests for Buffet)</i>	<i>\$40.00</i>
<i>Chefs Travel Time Per Hour (if applicable)</i>	<i>\$45.00</i>

Buffet Menu

Main Meal Selections

Sirloin of Beef served with Onion and Mustard Seed Jam Red Wine Jus
Crisp Roasted Loin of Pork with Caramelised Pear and Ginger Relish
Parmesan Crumbed Chicken with Roasted Tomato Sauce and Basil Cream
Butterflied Leg of Lamb with Rosemary Garlic and Sea Salt
Cajun Spiced Chicken with Charred Pineapple Glaze
Virginia Baked Leg Ham with Bourbon And Honey Glaze
Green Thai Chicken Curry Coconut Milk and Jasmine Rice
Slow Cooked Beef Cheek in Guinness with Pearl Barley Risotto
Baked Pumpkin Sage Ricotta Gnocchi
Dukkah Crusted Lamb Shoulder with Cumin and Garlic Yoghurt
Grilled Reef Fish Fillets in Coconut and Kaffir Lime with Tomato Salsa

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Hot Potato and Vegetable Selections

Roasted Potatoes Rosemary Garlic and Sea Salt
Roasted Mediterranean Vegetables Balsamic and Tahini Glaze
Buttered Steamed Seasonal Greens

Salad Selections

Broccoli with Cherry Tomatoes Toasted Almonds
Traditional Caesar with Cos lettuce Bacon Parmesan Croutons and Dressing
Asian Vegetable Slaw with Rice Noodles and Nam Jim Dressing
Mixed Leaf Salad with Avocado and Honey Mustard Dressing
Mediterranean Salad with Tomato Cucumber Capsicum Fetta and Olives
Baby Spinach and Rocket with Marinated Mushrooms and Semi Dried Tomato
Moroccan Carrot Salad with Raisins Cumin Coriander and Mint
Italian Panzanella with Cibatta Croutons Tomato Olives Capers Vinaigrette

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Breads

Sour Dough Rolls and Butter or Sliced Crusty Bread with Olive Oil

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