



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