



BUFFET MENU ONE

\$40 | MINIMUM OF 50 PEOPLE

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

Beef Stroganoff

Chicken Tandoori

Butter Chicken

Beef Massaman

ANTI PASTO PLATTER

Salami, semidried tomatoes, olives, char grilled eggplant, zucchini, and feta

COLD SEASONED MEAT PLATTER

Roast beef, roast chicken & honey ham

Tuscan style roasted sweet potato & potato with rosemary, garlic & balsamic reduction

Penne pasta with creamy alfredo sauce finished with parmesan cheese

(PLEASE CHOOSE TWO SALADS)

Creamy Pasta Salad

Potato & Bacon Salad

Greek Salad

Garden Salad

Bread Rolls

DESSERTS

Dessert choices, served buffet style will include:

Pavlova

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

All served with Chantilly cream

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



BUFFET MENU TWO

\$55 | MINIMUM OF 50 PEOPLE

Platter of hand carved ham off the bone

Mustard and herb rubbed roast sirloin of beef, served hot

Glazed roast chicken platter

ANTI PASTO PLATTER

Prosciutto, salami, semidried tomatoes, chargrilled eggplant,
zucchini and feta

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

Butter Chicken

Braised Beef, Root Vegetables and Rosemary

Satay Prawns and Asian Greens

Beef Massaman and Potato Curry

Penne Puttanesca - Garlic, chilli, tomato, olives, caper and
anchovy sauce

Tuscan style roasted root vegetables, with rosemary, garlic
and balsamic reduction

Caesar salad

Greek style garden salad

Bread rolls & condiments

DESSERTS

Dessert choices, served buffet style will include:

Pavlova

Dark Chocolate mousse

Fresh fruit salad

Classic cheese cake with mixed spiced berries

Gourmet cheese platter:

Blue, double brie, vintage cheddar with nuts, dried fruit and
water crackers

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