

BUFFET

MENU #1

2 COURSE \$44pp
35 PEOPLE MINIMUM

MAINS

Roasted pork & traditional apple sauce, roasted beef with black pepper,
mustard & rock salt, honey & orange glazed ham
(choice of two)

Minted peas **(GF)**

Roasted carrots & parsnips **(GF)**

New potatoes with minted butter **(GF)**

Cheese, carrot & red onion salad with a creamy garlic mayonnaise **(GF)**

Basil pesto pasta salad with a light honey mustard dressing

Fresh salad greens with tomatoes, peppers, cucumber **(GF)**

DESSERTS

Pavlova with cream & topped with fresh fruit **(GF)**

Self-saucing chocolate pudding

Cheesecake

Tea & coffee station

Entrees, canapes or pre-dinner nibbles can be provided at an additional
cost

Dietary requirements can be catered for - additional charges may incur

Includes all service staff & equipment necessary to service the menu
Please note menu and price per head is subject to change and availability

BUFFET

MENU #2

2 COURSE \$53pp
35 PEOPLE MINIMUM

MAINS

Roasted pork & traditional apple sauce, roasted beef with black pepper, mustard & rock salt, honey & orange glazed ham, mint rosemary & garlic infused lamb
(choice of three)

Minted peas **(GF)**

Roasted pumpkin, carrots & parsnips **(GF)**

Creamy potato bake

Cauliflower in cheese sauce

Cheese, carrot & red onion salad with a creamy garlic mayonnaise **(GF)**

Basil pesto pasta salad with a light honey mustard dressing

Fresh salad greens with tomatoes, peppers, cucumber **(GF)**

Egg salad served in a creamy curry sauce

DESSERTS

Pavlova with cream & topped with fresh fruit **(GF)**

Self-saucing chocolate pudding

Cheesecake

Mousse

Fruit salad

Tea & coffee station

Entrees, canapes or pre-dinner nibbles can be provided at an additional cost

Dietary requirements can be catered for - additional charges may incur

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BUFFET

MENU #3

2 COURSE \$60pp

35 PEOPLE MINIMUM

MAINS

Roasted pork & traditional apple sauce, roasted beef with black pepper, mustard & rock salt, honey
& orange glazed ham, herb roasted chicken
(choice of three)

Minted peas (GF)

Roasted pumpkin, carrots & parsnips (GF)

New potatoes with minted butter (GF)

Creamy potato bake

Cauliflower in cheese sauce

Cheese, carrot & red onion salad with a creamy garlic mayonnaise (GF)

Basil pesto pasta salad with a light honey mustard dressing

Fresh salad greens with tomatoes, peppers, cucumber (GF)

Egg salad served in a creamy curry sauce

Beetroot

DESSERTS

Pavlova with cream & topped with fresh fruit (GF)

Self-saucing chocolate pudding

Cheesecake

Mousse

Fruit salad

Profiteroles

Tea & coffee station

Entrees, canapes or pre-dinner nibbles can be provided at an additional cost

Dietary requirements can be catered for - additional charges may incur

Includes all service staff & equipment necessary to service the menu

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