

BUFFET CATERING MENU

We can happily accommodate most dietary requirements with appropriate notice, please advise us of any dietary needs two weeks in advance of your function.

Our menus can cover.

(V) vegetarian (GF) gluten free

Xtra costs may be charged to cover (GF) & (V) options.



PRICING Minimum 30 people

Includes all service staff & equipment necessary to service the menu chosen. Entrees, canapes or pre dinner nibbles can be provided at an additional cost.

Choices	Buffet 1	Buffet 2	Buffet 3	Option 4
Meat	2	1	2	3
Vege	-	1	2	3
Salad	3	2	2	3
Dessert	-	1	2	3
Price pp	\$35	\$35	\$48	\$60

Children under 5 are free. Children 5-10 years are half price.

Please select your menu options from the choices below

MEATS/DISHES

- Slow roasted beef with a black pepper mustard & rock salt crust
- Mint, rosemary & garlic infused lamb
- Apricot & orange glazed champagne ham
- Roasted pork with crispy salted crackle & traditional apple sauce
- Apricot & cream cheese chicken filo's with a spiced apricot sauce
- Vegetable ratatouille with a tomato, garlic & herb sauce
- Chicken pesto & garlic fettucine
- Creamy satay chicken on jasmine rice

VEGETABLES

- Minted baby peas & orange & butter baby carrots
- Roasted agria potatoes with a garlic & herb salt
- Buttered & minted new potatoes
- Cauliflower in a creamy cheese & parsley sauce
- Creamy cheese, onion & garlic potato gratin
- Seasonal steamed vegetables in basil & olive oil
- Roasted vegetable medley

SALADS

- Cheese, carrot & red onion salad with a creamy garlic mayonnaise
- Basil pesto pasta salad with a light honey mustard dressing
- Egg & curried potato salad
- Fresh lettuce, tomato & cucumber salad
- Roasted vegetable salad with a mint & balsamic dressing
- Creamy fresh coleslaw
- Traditional potato salad with sour cream dressing, bacon, mustard, onions, garlic & peppers

DESSERTS

- Decadent chocolate mud cake
- Fresh fruit salad
- Chocolate & berry roulade
- White chocolate/mango/chocolate mousse cups
- Caramel & chocolate tartlets
- Traditional apple crumble
- Berry & cream filled meringue nests
- Homemade cheesecake (talk to the chef about the flavour that suits your group)
- Gluten free chocolate brownie

If your function requires table cloths & other special table requirements an extra charge may incur