

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)

Seasonal vegetables **(GF)**

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

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

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

Basil pesto pasta salad with a light honey mustard dressing **(GF)**

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

DESSERTS

Pavlova with cream & berries **(GF)**

Self-saucing chocolate pudding

Cheesecake **(GF on request)**

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 \$50pp
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)

Seasonal vegetables **(GF)**

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

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

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

Egg salad served in a creamy curry sauce

DESSERTS

Pavlova with cream & berries **(GF)**

Self-saucing chocolate pudding

Cheesecake **(GF on request)**

Mousse

Fruit salad

Tea & coffee station

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

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BUFFET

MENU #3

2 COURSE \$55pp
35 PEOPLE MINIMUM

MAINS

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

Seasonal vegetables **(GF)**

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

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

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

Egg salad served in a creamy curry sauce

Beetroot

DESSERTS

Pavlova with cream & berries **(GF)**

Self-saucing chocolate pudding

Cheesecake **(GF on request)**

Mousse

Fruit salad

Profiteroles

Tea & coffee station

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BUFFET

MENU #4

3 COURSE \$65pp
35 PEOPLE MINIMUM

ENTREE

Spring rolls & samosas
Beef satay with fragrant jasmine rice
Apricot & cream cheese chicken fillos

MAINS

Garlic & herb baked chicken breast
Pork fillet in a apple & cheese batter
Roasted beef with black pepper, mustard & rock salt

Seasonal vegetables **(GF)**
Roasted pumpkin, carrots & parsnips **(GF)**
New potatoes with minted butter or crispy potatoes **(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 **(GF)**
Fresh salad greens with tomatoes, peppers, cucumber **(GF)**
Egg salad served in a creamy curry sauce

DESSERTS

Pavlova with cream & berries **(GF)**
Self-saucing chocolate pudding
Cheesecake **(GF on request)**
Mousse
Fruit salad
Profiteroles

Tea & coffee station

Dietary requirements can be catered for - additional charges may incur

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