

# Buffets

## Menu One - \$35 per person

### Bread Options

Fresh baked bread rolls w butter portions

Or upgrade to:

Crusty sliced individual ciabatta loaves w dipping olive oil & balsamic reduction

**ADD \$2 per guest**

### Salad Options

*Please select 2 Salad options from the list below*

Creamy potato  
Pesto Rissoni  
Shanghai Noodle

White Bean & Kumera  
Tabouli  
Greek Salad

Moroccan Cous Cous,  
Garden  
Green bean w Pumpkin

Mediterranean chickpea (GF)  
Beetroot, Spinach & Feta

All salads are vegetarian

### Main Meal

*Please select 2 Main dishes plus 1 Vegetarian dish from the list below*

#### Meats

- Grilled herb marinated chicken breast supremes w semi-dried tomato salsa & pesto cream
- Oven roasted chicken breast supremes w button mushroom jus GF
- Slow braised beef & onions w sweet peas & Dutch carrots
- Moroccan lamb tagine w dates, apricot, chick peas & sweet potato
- Baked loin of pork w crackling, pan juices & apple sauce

#### Vegetarian

- Wok seared Asian greens w baby corn, glass noodles & a Thai chili & coriander glaze V, GF
- Spiral pasta tossed w semi dried tomato pesto V
- Penne pasta baked w baby spinach, cream & parmesan cheese V
- Cous cous w currants, pine nuts & lemon zest V, GF

#### Sides Dishes

*Please select 2 items from the below selections*

- Roast whole chat potatoes in fresh herb butter V, GF
- Cream baked potato layered w parmesan & parsley V, GF
- Steamed broccoli, zucchini, cauliflower & green beans w toasted almonds & lemon butter V, GF
- Steamed Asian greens & baby corn w mushroom oyster sauce & toasted sesame seeds V
- Oven roasted pumpkin, carrot & sweet potato with caramelized red onions & balsamic glaze V, GF

### Dessert Options

*Chefs Selection of the following items*

A delicious selection chosen from our full range of petite 'bite-size' cakes, slices & sweet treats V  
Including; coconut mini cake, raspberry oval, pistachio round, chocolate ganache round,  
apricot round, sour cherry round, white mud cake marble, chocolate chip & vanilla Madeleine,

### Coffee / Tea Options

Freshly brewed coffee and a selection of teas



## Menu Two - \$40 per person

### Bread Options

Fresh baked bread rolls w butter portions

Or upgrade to;

Crusty sliced individual ciabatta loaves w dipping olive oil & balsamic reduction

**ADD \$2 per guest**

### Salad Options

*Please select 2 Salad options from the list below*

Creamy potato

Pesto Rissoni

Shanghai Noodle

White Bean & Kumera

Tabouli

Greek Salad

Moroccan Cous Cous,

Garden

Green bean w Pumpkin

Mediterranean chickpea (GF)

Beetroot, Spinach & Feta

All salads are vegetarian

### Main Meal

*Please select 3 Main dishes plus 1 Vegetarian dish from the list below*

#### Meats

- Tandoori chicken breast supreme w side of mango chutney, minted yoghurt & crisp poppadams
- Chicken breast pieces baked w Napoli sauce, kalamata olives, fresh basil & crumbled feta
- Oven roasted whole rib fillet w sautéed field mushrooms & thyme jus GF
- Lamb Rogan Josh w fresh mint leaves & garlic yoghurt
- Stir fried pork & Chinese broccoli w black bean sauce & fresh egg noodles

#### Vegetarian

- Spinach & ricotta cannelloni, tomato, basil & black olive sauce, shaved parmesan V
- Spiral pasta tossed w semi dried tomato pesto V
- Penne pasta baked w baby spinach, cream & parmesan cheese V
- Cous cous w currants, pine nuts & lemon zest V, GF

#### Side Dishes

*Please select 3 items from the below selections*

- Roast whole chat potatoes in fresh herb butter V, GF
- Cream baked potato layered w parmesan & parsley V
- Steamed broccoli, zucchini, cauliflower & green beans w toasted almonds & lemon butter V, GF
- Steamed Asian greens & baby corn w mushroom oyster sauce & toasted sesame seeds V
- Oven roasted pumpkin, carrot & sweet potato with caramelized red onions & balsamic glaze V, GF

#### Dessert

*Chefs Selection of the following items*

A delicious selection chosen from our full range of petite 'bite-size' cakes, slices & sweet treats including; Chocolate fudge, raspberry jelly slice, mocha cream + pistachio praline, chocolate cigar, chocolate chip oval, almond frangipane cake, mini coconut cake, mini flourless orange cake, chocolate Madeleine. V

#### Coffee / Tea Options

Freshly brewed coffee and a selection of teas

- \* V (vegetarian) GF (Gluten Free)
- \* All catering will be delivered on disposables unless otherwise requested
- \* Confirmation of numbers is required 48 hours prior to function
- \* 24 hour notice is required for any cancellation
- \* Staff charges as well as room hire charges may apply. Please discuss with Event Coordinator.



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# Plated Meals

## Menu One - \$35 per person

### Bread Options

All meals come standard with fresh baked bread rolls w butter portions or upgrade to:

Crusty sliced individual ciabatta loaves w dipping olive oil & balsamic reduction

**ADD \$2 per guest**



### Entrees

- **Caesar**  
Cos lettuce, free range egg, smoked bacon, herb croutons, shaved parmesan & anchovies w Caesar dressing
- **Thai Beef** GF  
Seared beef rump, thin rice noodles, fresh herbs, cucumber, baby corn, red onion & fried shallots w sesame dressing
- **Chicken** GF  
Grilled chicken breast slices, salad leaves, carrot, cabbage, cucumber & roasted cashews w honey mustard dressing
- **Goats Cheese** V  
Goats cheese, cherry tomato, roasted baby beetroot with spinach leaves on toasted sour dough

### Mains

- **Chicken Breast** GF  
Grilled herb marinated chicken breast supreme w semi-dried tomato salsa on a creamy garlic mash & a basil & pine nut pesto cream
- **Chicken Breast** GF  
Oven baked chicken breast supreme wrapped in prosciutto w red onion jam on a bed of wilted baby spinach, mini roasted potatoes & roasted capsicum cream
- **Rump**  
Grilled rump steak w sautéed field mushrooms, baby carrots, mustard speckled mash & fresh thyme jus
- **Rib Fillet** GF  
Sliced medallions of oven roasted whole rib fillet on a bed of sweet potato mash w roasted cherry tomatoes and port wine jus
- **Cannelloni** V  
Spinach & Ricotta Cannelloni w Sweet Potato Crisps, Tomato & Black Olive Sauce & Shaved Parmesan

### Desserts

- **Citrus Tart**  
Tangy citrus curd atop of a soft sweet pastry case
- **Cherry Coconut Cake**  
Indulgent chocolate & cherry cake covered in fine lines of milk chocolate
- **Tiramisu**  
A rich blend of coffee and chocolate flavored dessert covered in ganache
- **Flourless Chocolate Pyramid** GF  
Rich pyramid of chocolate and almond meal finished with a drizzle of chocolate

All served w fresh whipped cream & berry coulis

### Coffee & Tea

Brewed coffee, English breakfast tea and a chocolate mint

V, GF

### Alternate Drop

- 1 course
- 2 course
- 3 course

**\$3.00 / person**

**\$4.00 / person**

**\$5.00 / person**

## Menu Two - \$40 per person

### Bread Options

All meals come standard with fresh baked bread rolls w butter portions or upgrade to;

Crusty sliced individual ciabatta loaves w dipping olive oil & balsamic reduction **ADD \$2 per guest**



### Entrees

- **Chicken** GF  
Grilled lemon & thyme chicken tenderloins w salad leaves, feta cheese, semi dried tomatoes, green beans & red pepper aioli
- **Smoked Salmon** GF  
Smoked Atlantic salmon, salad leaves, shaved fennel, mini potato salad, capers & dill tips w Orange Dijonnaise
- **Chili Dusted Prawns**
- **Spicy Eggplant & Pumpkin** GF, V  
Spicy Eggplant, pumpkin, chickpea, baby spinach and roasted cherry tomatoes with cumin Yoghurt dressing

### Mains

- **Chicken Breast** GF  
Citrus marinated char grilled chicken breast with rocket, pear and hazelnut salad & a sticky orange glaze
- **Chicken Breast**
- **Rib Fillet w Prosciutto** GF  
Sliced medallions of oven roasted rib fillet wrapped in prosciutto on garlic scented mash, broccolini, glazed cherry tomatoes & balsamic reduction
- **Pesto Barramundi** GF  
Pesto marinated barramundi served on a bed of sautéed baby spinach, red onion, mini potato, roasted capsicum & pine nuts with a lemon butter sauce.
- **Vegetable Stack** V  
Marinated & char grilled eggplant, zucchini, red capsicum & rocket stacked between layers of lavosh bread with marinated feta & balsamic glaze.

### Desserts

- **Warm Sticky Date Pudding w Caramel Sauce**
- **Apple & Rhubarb Crumble**
- **Triple Chocolate Layered Mousse**
- **Flourless Orange & Almond Cake** GF  
A deliciously light blend of oranges & almonds, topped off with a butter cream & whole almond

All served w double cream & berry coulis

### Coffee & Tea

Brewed coffee, English breakfast tea and a chocolate mint

V, GF

### Alternate Drop

- 1 course
- 2 course
- 3 course

**\$3.00 / person**  
**\$4.00 / person**  
**\$5.00 / person**

- \* V (vegetarian) GF (Gluten Free)
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