

Buffets & Banquets

Selection 1:

Roasted Meats – Carved by the Chef

Boned & Rolled Leg of Amelia Park Lamb Seasoned with Rosemary, Garlic & Olive Oil Crust with Juniper Berry Jus
Glazed Valencia Orange & Honey Leg of Ham with a Spiced Mango & Pineapple Chutney
Roasted Topside of Beef with a Kibbled Pepper and Dijon Mustard Rub, Cabernet Jus
Gin Gin Leg of Pork with Sea Salt Crackling and Gala Apple Puree
Slow Roasted Turkey Breast with Orange & Cranberry Sauce
Whole Roasted Sirloin of Beef Marinated in Thyme & Preserved Lemon with a Port Jus (\$3.00 additional)

Selection 2:

Hot Dishes

Tandoori Chicken Pieces on a Lemon Zest & Cardamon Scented Rice Pilaf
Salt & Pepper Seasoned Scored Calamari with Garlic Aioli
Local Farmed Mussels in a Marinere (White Wine Sauce)
Grilled Snapper pieces with a Lemon, Rosemary & Parmesan Crumble
Vegetarian Lasagne with Parmesan Cheese
Pumpkin Ravioli Pillows with a Pinenut & Broccoli White Cream Sauce
Beef, Guinness & Mushroom Goulash with Puff Pastry Tops
Honey, Sesame, Soy & Ginger Chicken Filo Parcel on a Bok Choy and Bean Shoot Stir fry
Moroccan Spiced Chicken Drumettes on Apricot & Pistachio Nut Cous Cous
Lamb Korma Curry with Steamed Jasmine Rice

Selection 3:

Hot Vegetables & Cold Creations

Hot

Rosemary, Rock Salt & Garlic Roasted Potatoes
Vintage Cheddar & Chive Mash
Idaho & Sweet Potato Layered Bake
Broccoli & Bean Almondine
Cauliflower Cheese Gratin
Medley of Seasonal Roasted Vegetables
Chefs Steamed Vegetables

Cold

Roasted Capsicum, Zucchini & Mixed Herb Frittata
Sumac & Lemon Spiced Chicken Breast Pieces with a Hommus Dip
Cold Sushi Platter with a Wasabi & Lime Mayo and Soy Sauce
Vietnamese Roasted Beef Wonton Shells

Salads

Garden Salad with French Dressing
Greek Salad with Balsamic Vinegar
Thai Noodle Salad with a Coriander & Sesame Dressing
Roasted Pumpkin & Rocket Salad
Tomato, Red Onion & Basil Salad (Mozzarella) with Olive Oil & Balsamic Vinegar
Endive, Cherry Tomato & Bean Salad with a Pesto Vinaigrette
Caesar Salad – The Traditional Way
Layered Mediterranean Vegetable Salad with Sticky Balsamic Glaze

Selection 4:

Desserts – Served to Tables or Alternate Drop if requested

Vanilla Bean Panacotta with Berry Coulis and Toffee Crumble – *must be served to table*
Citrus Lime Tart with Double Cream and Kiwi Fruit Sauce
Homemade Tiramisu with Kahlua Custard
Death by Chocolate – Mint Choc Chip Ice Cream
Sticky Date Pudding with Rich Caramel Sauce
Individual Rhubarb & Apple Crumble
Mini Individual Pavlova with Tropical Fruits

Prices include Bread Rolls, Coffee & Mints

Additional:

Cheese Platter - (10 pax)
Fruit Platter - (10 pax)
Petit Fours & Tartlets

Add a Soup:

Chicken & Leek Broth Garnished with Flat Leaf Parsley
Cream of Sweet Potato and Pumpkin Soup with Parmesan Croute
Broccoli & Vintage Cheddar Soup with Crème Fraiche & Chives

OPTION # 1

1 choice from selection 1
1 choice from selection 2
1 choice from selection 3
1 choice from selection 4

OPTION # 2

1 choice from selection 1
1 choice from selection 2
2 choices from selection 3
2 choices from selection 4

OPTION # 3

2 choices from selection 1
1 choice from selection 2
3 choices from selection 3
3 choices from selection 4