

BUFFET MENU (1)

COLD SELECTIONS

FRESH MUSSELS ON ICE WITH APPROPRIATE SAUCE

SEAFOOD SALAD WITH SWEET CORN

MILD CHILLI CHICKEN SALAD, THAI STYLE

SELECTED COLD MEAT PLATTER

SALADS

SELECTED FRESH GARDEN SALAD

WALDORF SALAD

CURRIED EGG & POTATO SALAD

COLESLAW SALAD

HOT ITEMS

PRIME ROAST BEEF WITH PEPPER & RED WINE GRAVY

ASSORTED BAKED GARDEN VEGETABLES

CRUMBED FISH COCKTAILS

SPRING ROLLS

HONEY CHICKEN FILLET

SPECIAL FRIED RICE

PASTA WITH HAM & MUSHROOM SAUCE

BREAD ROLLS WITH BUTTER

DESSERT

PAVLOVA WITH FRESH CREAM

FRESH FRUIT PLATTER

CHOCOLATE MOUSSE

HOMEMADE CHEESE CAKE

TEA/ COFFEE

BUFFET MENU (2)

COLD SELECTION

FRESH PRAWNS & MUSSELS ON ICE WITH APPROPRIATE SAUCE
CRABMEAT, SALAD ON BABY BEANS
SELECTED COLD MEAT PLATTER
SEAFOOD COCKTAIL WITH SWEET CORN

SALADS

ROMAN CAESAR SALAD WITH CREAMY GARLIC DRESSING
SMOKED CHICKEN WALDORF SALAD
SELECTED FRESH GARDEN SALAD
COLESLAW SALAD

HOT ITEMS

HONEY GLAZED LEG HAM
ASSORTED BAKED GARDEN VEGETABLES
CRUMBED FISH COCKTAILS
SPRING ROLLS
MONGOLIAN BEEF FILLET
HONEY CHICKEN FILLET
SPECIAL FRIED RICE
FETTUCINE WITH CREAMY ASPARAGUS SAUCE
BREAD ROLLS WITH BUTTER

DESSERTS

PAVLOVA WITH FRESH CREAM
CHOCOLATE MUD CAKE
FRESH FRUIT PLATTER
HOMEMADE CHEESE CAKE

BUFFET MENU (4)

BREAD ROLL & BUTTER

SALADS

CAESAR SALAD
GARDEN SALAD
POTATO SALAD

HOT ITEMS

MINI SPRING ROLLS
SALT & PEPPER CHICKEN WINGS
FRIED RICE
HONEY CHICKEN
ROAST BEEF WITH GRAVY
ROAST VEGETABLES

BUFFET MENU (5)

BREAD ROLL & BUTTER

COLD SELECTIONS

COLD MEAT PLATTER

FRESH PRAWNS

FRESH MUSSELS

SALADS

CAESAR SALAD

GARDEN SALAD

POTATO SALAD

HOT ITEMS

MINI SPRING ROLLS

SALT & PEPPER CHICKEN WINGS

CALAMARI RINGS

FRIED RICE

HONEY CHICKEN OR SWEET & SOUR PORK

ROAST BEEF WITH GRAVY

ROAST VEGETABLES

BEEF BLACK BEAN SAUCE OR CHICKEN VEGETABLES

BUFFET MENU (6)

BREAD ROLL & BUTTER

HOT ITEMS

MINI SPRING ROLLS

CALAMARI RINGS OR SALT & PEPPER WINGS

ROAST CHICKEN

ROAST VEGETABLES

ROAST BEEF

SALADS

CAESAR SALAD

GARDEN SALAD

POTATO SALAD

3 COURSE MENU (1)

*ALL MEALS SERVED ALTERNATELY

ENTREE

*SMOKED SALMON & ASPARAGUS
WITH HONEY & MUSTARD DRESSING*

*CHICKEN & AVOCADO SALAD
WITH AVOCADO AOLI*

MAIN COURSE

*OVEN GRILLED BEEF FILLET
WITH MINT & WINE GLAZE*

*PAN-FRIED SA BARRAMUNDI FILLET
WITH CREAMY LEMON AND BUTTER SAUCE*

DESSERT

PASSIONFRUIT PANNA-COTTA

CHOCOLATE MACADAMIA TART

TEA/COFFEE/CHOCOLATE MINTS

3 COURSE MENU (2)

ENTREE

*MIXED SEAFOOD PLATE
KING PRAWN, OYSTERS, BARBEQUED OCTOPUS, AND SCALLOPS WITH SALAD OF SUMMER LEAVES
AND A SWEET CHILLI DRESSING SERVED CHILLED*

VEAL CREPE

TENDER PIECES OF VEAL ENGULFED WITH A LIGHT CREAMY SAUCE WRAPPED IN A HOMEMADE CREPE SERVED ON A FLUFFY BED OF RICE

MAIN COURSE

*GRILLED RACK OF LAMB
WITH FRESH BASIL JUS ON A BED OF VEGETABLES*

*CHAR GRILLED TENDERLOIN FILLET
WITH SHIRAZ SAUCE ON A BED OF VEGETABLES*

DESSERT

BLACK FOREST GATEAUX

STRAWBERRIES FLAMBÉ

TEA/COFFEE/CHOCOLATE MINTS

3 COURSE MENU (3)

ENTREE

MIXED SEAFOOD PLATE

*KING PRAWN, OYSTERS, BARBEQUED OCTOPUS, AND SCALLOPS WITH SALAD OF SUMMER LEAVES
AND A SWEET CHILLI DRESSING SERVED CHILLED*

VEAL CREPE

*TENDER PIECES OF VEAL ENGULFED WITH A LIGHT CREAMY SAUCE WRAPPED IN A HOMEMADE CREPE
SERVED ON A FLUFFY BED OF RICE*

MAIN COURSE

CHICKEN CORDON BLEU

*CHICKEN BREAST FILLED WITH SWISS CHEESE & VIRGINIA HAM, GRILLED AND
TOPPED WITH TOMATO SALSA WITH VEGETABLES*

CHAR GRILLED BEEF FILLET

CHAR GRILLED TENDER BEEF FILLET SERVED IN CABERNET SAUCE WITH VEGETABLES

DESSERT

STRAWBERRIES ROMANOFF

*STRAWBERRIES MARINATED IN GRAND MARNIER & COINTREAU, CARAMELISED SUGAR, FLAMBÉED
WITH BRANDY & TOPPED WITH CHANTILLY CREAM.*

CHOCOLATE BRANDY MOUSSE

GARNISHED WITH ROAST MACADAMIA NUTS AND CHANTILLY CREAM

3 COURSE MENU (4)

ENTREE

SMOKED CHICKEN CESAR SALAD

BABY COS LETTUCE TOSSED IN CREAM CESAR DRESSING WITH SMOKED CHICKEN BREAST FILLET

SEAFOOD VOL AU VENT

LIGHT PASTRY VOL AU VENT FILLED WITH SEAFOOD AND LEEK IN A CREAMY WHITE WINE SAUCE ON RICE

MAIN COURSE

CHAR GRILLED BEET FILLET

SERVED WITH AUSTRALIAN RED WINE JUS AND BÉARNAISE SAUCE

CHICKEN FLORENTINE

FILLED WITH SPINACH AND CHEESE SERVED WITH SAGE JUS

DESSERT

CHOCOLATE MACADAMIA TART WITH DOUBLED CREAM

*RICH, CREAMY CHOCOLATE WITH ROASTED MACADAMIA NUTS IN FRESH BAKED PASTRY TART
WITH CHANTILLY CREAM*

RASPBERRIES COULIS

TEA/ COFFEE

3 COURSE MENU (5)

ENTREE

*ATLANTIC SMOKED SALMON
WITH FAN AVOCADO & MESCALIN SALADIN RASPBERRY DRESSING*

*VEAL & MUSHROOM VOL AU VENT
PUFF PASTRY CASE FILLED WITH TENDER DICED VEAL AND FRESH BUTTON
MUSHROOM CREAMY WHITE SAUCE*

MAIN COURSE

*GRILLED FILLET MIGNON
COOKED MEDIUM AND WELL WRAPPED IN PRIME BACON SERVED WITH CABERNET JUS*

*CHICKEN BREAST CORDON BLEU
GRILLED CHICKEN BREAST WITH SWISS CHEESE AND VIRGINIA HAM
TOPPED WITH TOMATO SALSA*

DESSERT

*MACADAMIA CHOCOLATE TART
WITH CARAMEL SAUCE & STRAWBERRIES AND CREAM*

*INDIVIDUAL PAVLOVA
WITH SEASONAL FRUIT*

COCKTAIL PARTY

MINIMUM 30 PEOPLE
TIME LIMIT – 60MIN TO 90MINS

MENU 1- \$14.40 PER PERSON

*CHIPS, NUTS, CRUDITIES AND DIPS
ASSORTED CLUB SANDWICHES
3 COLD AND 3 HOT CANAPÉS*

MENU 2- \$19.20 PER PERSON

*CHIPS, NUTS, CRUDITIES AND DIPS
ASSORTED CLUB SANDWICHES
PRAWN COCKTAIL
4 COLD AND 4 HOT CANAPÉS*

MENU 3- \$24.00 PER PERSON

*CHIPS, NUTS, CRUDITIES AND DIPS
ASSORTED CLUB SANDWICHES
SEAFOOD TABLE, OYSTERS AND PRAWNS
SERVED WITH APPROPRIATE SAUCE
5 COLD AND 5 HOT CANAPÉS*