

## BUFFET DINNER MENU

**\$85.00 per person** - Minimum of 30 guests required

Includes freshly brewed coffee and a selection of blended & herbal teas

Upgrade to \$99.00 per person by adding Seafood or Antipasto Platters

### Cold Seafood Platter

Shrimp Cocktail Salad, Green Lipped Mussels with Salsa, Smoked Fish, Capers, Gherkins, Tartare Sauce, Lemon Wedges & Wakame Salad

### Antipasto Platters

Grilled Eggplant, Marinated Mushrooms, Hummus, Baba Ghanoush, Selection of Cheese, Charcuterie, Stuffed Peppers, Olives, Crackers & Relish

Soup of the Day served with Dinner Rolls & Butter

### **SALAD** - Please choose 3

Winter Slaw

Roasted Cauliflower with Quinoa & Pomegranate

Chefs Chopped Salad

Classic Caesar Salad

Spiral Pasta with Corn & Capsicum

Greek Salad with Feta & Olives

Country Potato Salad with Ranch Dressing

Roasted Broccoli with Cranberry & Quinoa

### **SIDE** - Please choose 3

Roasted Gourmet Potatoes with Dill Butter

Roasted Root Vege with Oregano & Olive Oil

Asian Greens in Oyster Sauce

Paris Mash with Chives

Spaghetti with Homemade Marinara Sauce

Steamed Broccoli with Almond & Kale

Cauliflower Mornay

Potato Gratin

Steamed Seasonal Vege with Lemon Oil

### **MAIN** - Please choose 3

Slow Roast Beef Rump with Caramelised Onions & Jus

Char Siu Pork Loin with Spring Onion

Chicken Tagine with Dates & Almond

King Ôra Salmon with Chili & Orange Glaze

Spinach & Ricotta Ravioli in a Blue Cheese Sauce

Pulled Lamb Shoulder with Sage & Onion Crumble

Roasted Chicken Breast in Herb & Garlic Butter

20-hour Beef Brisket in Classic Rub

Pork & Apple Casserole with Fresh Thyme

Pumpkin Gnocchi with Thyme & White Wine Sauce

### **DESSERT** - Please choose 3

Apple & Berry Cobbler with Cream Analgise

Mini Pavlova Nests

NYC Baked Cheesecake

Double Chocolate Brownie

Italian Tiramisu with Mascarpone

Berry Mousse with White Chocolate Bark

Individual Pannacotta Cups

Fresh Fruit Salad with Cream