



Style, Creativity, Taste!

Buffet Menus

Select Buffet 1, 2 or 3 and personalize your catering from the menu items listed below. Minimum of 30 Adults charged. Children 9-4 years old- half price, 3 years & under-no charge. Beverage packages available.

Buffet 1

\$25.90p/p~ 80+ people

\$27.90p/p~ 30 – 79 people

Choose:

3 x Hot Dishes

3 x Salads & or combo of Vegetable Dishes

Desserts

Apple crumble with custard

Mini pavlovas with double cream & raspberry couli

Buffet 2

\$27.90p/p~ 80+ people

\$29.90p/p~ 30-79 people

Choose:

3 x Hot Dishes

4 x Salads & or combo of Vegetable Dishes

2 x Desserts

Fruit Platter or Coffee/Tea Station

Buffet 3

\$31.90p/p~ 80+ people

\$33.90p/p~ 30-79 people

Choose:

4 x Hot Dishes

5 x Salads & or combo of Vegetable dishes

1 x Cold Meat Platters

3 x Desserts

Fruit Platter or Coffee/Tea Station

Complimentary for over 100 people~ Penne Pasta with spinach, roasted pumpkin, mixed seeds in a white wine cream sauce.

All buffet menus are accompanied with a bread basket & butter & condiments. Desserts are served with fresh cream.

Menu Inclusions.....

Chef to oversee your catering, service staff (included for 50 & above people); catering equipment including bain marie/s and serving utensils; good eco- friendly disposable plates for mains and dessert (crockery available on request); stainless cutlery and white serviettes. Complimentary Coffee & Tea Station uses disposable cups(Crockery available on request). We require that you have tables/cloths set up on our arrival to set up your buffet~ 2-3 usually required.



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Menu Choices

Hot Dishes

Roast beef with a mustard & peppercorn crust (GF) with gravy
Roast chicken infused with garlic & thyme (GF)
Hand carved leg ham with a pineapple glaze & oven roasted (\$1.6p/p extra) (GF)
Corned beef with onion & parsley sauce
Roast lamb with garlic & rosemary (1.8p/p extra)(GF)
Traditional beef lasagne
Roast pork & crackling with apple sauce (GF)
Herb crusted chicken breast
Penne pasta carbonara- creamy bacon, garlic & mushroom sauce
Asian chicken stir-fry
Crumbed fish goujons served with tartare & lemon wedges
Hungarian beef goulash
Thai green chicken curry with rice or Thai red beef curry with rice
Baked fish with lemon butter sauce (Chef's fish of the day)
Tandoori chicken with steamed rice
Italian meatballs Napolitana with penne pasta
Beef stroganoff
Paprika chicken
Butter chicken - Mild with rice
Soy, honey & sesame chicken drummetts
Singapore style pork with steamed rice
Vegetable lasagne (V)
Vegetable curry with chick peas (GF, V)
Spinach & ricotta ravioli with creamy garlic sauce (V)
Penne pasta, spinach, roasted pumpkin, mixed seeds in a garlic white wine cream sauce(V)
Filipino chicken Adobo



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Salads And Vegetables

Green garden salad with balsamic dressing (GF)
Traditional potato salad (GF)
Coleslaw (GF)
Moroccan cous cous & chick pea salad (V)
Rocket, barley, mushroom & walnut salad (V)
Asian slaw with ginger peanut dressing (V, GF)
Greek salad; Kalamata olives & fetta (GF)
Beetroot & caraway seed salad (GF)
Caesar salad; bacon, egg, croutons, parmesan
Roasted pumpkin, mixed seeds, spinach salad with lime dressing (GF)
Italian pasta salad with a tangy dressing
Roast potato (GF)
Chats potato in garlic & herb butter
Rosemary & sea salted cocktail potatoes (GF)
Potato au gratin (\$1.20 extra per person) in a cream sauce (GF)
Roast seasonal vegetables (Chef's choice); sweet potato, carrot, pumpkin, onion (GF)
Steamed seasonal green vegetables (Chef's choice) (GF)
Green buttered beans (GF)
Buttered carrot, peas & corn cobbettes (GF)

Cold Meat Platter Choices- Choose 3

Roast beef (GF)
Moroccan chicken breast (GF)
Sliced ham (GF)
Silverside (GF)
Mortadella (GF)
Salami (GF)

Desserts

Vanilla bean Panna cotta with berries (GF)
Apple crumble with custard
Petite pavlovas with double cream, raspberry and passionfruit couli (GF)
Rich chocolate cake with chocolate ganache
Sticky date pudding with butterscotch sauce
Bread and butter pudding served with custard
Cheese selection~ On Application

Gluten Free- GF; Vegetarian- V



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Additions and Hire

Meat platter- \$2.50p/p

Coffee/tea Station- \$1.50p/p (disposable cups)

Crockery cups/saucers- \$1.50 per set

Crockery plates- Mains/dessert- .80c each

Tablecloths (white rectangular)- \$10.95 per cloth

Tables, rectangular- \$12 each, with tablecloths \$16 each

Mobile cold room- \$125 incl GST, available over the weekend.