



Santa's Little Helper Christmas Buffet

(Optional) Platters- Crudities, home-made dips, kabana, cubed cheese, olives, rice crackers (\$2.50p/p)

Main Buffet (Choose Three Dishes)

Hand Carved Leg Ham with pineapple and maple syrup glaze oven roasted

Prime Roast Beef; slow roasted with a seeded mustard & peppercorn crust, gravy
Or....

Beef Bourguignon; French beef stew with red wine, bacon, onion and champignons

Oven glazed chicken breast with a cranberry ginger sauce

Or Herb crusted chicken breast with a creamy Supreme sauce

Baked fish with lemon butter sauce, lemon wedges

Roast Turkey succulently cooked (\$2.2p/p)

Roast Pork- with crackling! Chef's favourite. Served with apple sauce

Or....

Roast Leg of Lamb studded with garlic and rosemary and tenderly cooked (\$1.8p/p)

Served with Choice of 3 Gourmet Salads

- * Baby spinach, roasted pumpkin & pine-nut salad with honey lime dressing
- * Gourmet Garden Salad with a oregano garlic dressing
- * Rocket, barley, mushroom & walnut salad
- * Asian slaw with ginger peanut dressing
- * Greek salad; Kalamata olives & fetta
- * Caesar salad; bacon, egg, croutons, parmesan

Or instead of Salads include Vegetables!

Vegetable Combination (Choice of One)

- Baked potato & roast vegetables
- Rosemary & sea salted cocktail potatoes with steamed seasonal vegetables
- Baked potato, roast vegetables with cumin seeds & butter beans

Prefer Salad & Vegetables on your buffet? - \$2p/p



Style, Creativity, Taste!

Bread basket assortment and butter portions

Cold Meat Platter- Continental meats and dolmades
Condiments- Mustard, relish, chutney

Dessert (Choice of Three)

Chocolate lust cake with hot chocolate fudge sauce

Apple and rhubarb crumble

Vanilla bean panna cotta with mango jelly

Bread & butter pudding

Mini pavlovas with chantilly cream and fruit drizzled with raspberry couli

Home-made Apricot pie

Christmas pudding with brandy custard

All desserts served with Chantilly cream/and or custard

Fresh fruit salad or Fruit platter with assorted seasonal mixed fruits

Pricing Per person

99+ people~ \$32.50 p/p

50-99 people~ \$34.50 p/p

Menu includes Bain Maries or chafing dishes, serving utensils,
Chef/s to oversee your catering; service staff,
Children 4-9 years half price, 0- 3 Years; no charge,
Christmas overlays & white tablecloths for buffet tables only,
Crockery & stainless cutlery, good eco-friendly disposable plates for desserts; Christmas
serviettes.

We require that you have tables set up on our arrival to set up your buffet.

Beverage packages available.

