



Buffet Style Menus

Menus and prices are subject to change and availability. Additional 10% GST applies. We can be flexible with the menus and custom menus can be put together upon request. Includes tables and linen for buffet, all crockery, cutlery and all food service equipment required. We require a minimum of 40 guests to include professional service staff to cook, prepare, serve and clear away. Add Glassware package for \$2.50 per person. Water tumbler, wine glass and water carafe. Delivery/set up fee may apply.

Menu 1 - Classic Carving Buffet Style \$47.50pp

Mains

Roast Beef with traditional rich gravy (GF)

Roast Pork with traditional rich gravy & apple sauce (GF)

Gnocchi or penne in a rich tomato basil sauce (Vegetarian)

Vegetable – Choice of four (4) of the following vegetables

Honey glazed carrots (GF)

Seasoned roast Potato(GF) or Creamy potato bake (GF)

Minted peas (GF)

Cauliflower & Broccoli Gratin

Medley of steamed broccoli, cauliflower and carrots (GF)

Seasoned roast pumpkin (GF)

Bread with butter portions included

Garden salad with choice of dressing included(GF)

Dessert – Choice of two (2)

-Individual sticky date puddings with butterscotch sauce

-Individual Pecan Tarts w, cream

-Assorted cheesecake bites

-Mini passionfruit Pavlovas with cream and Fresh fruit (GF)

Fresh seasonal fruit platter with Chocolate cream dip (GF)

Add canapés to start (3) – 30 min service \$19.50 per person

Crisp bread, Camembert and Cranberry jam.

Fresh prawn w, cream cheese and lemon cucumber cups (GF)

Feta pesto and cherry tomato bruschetta (V)

Assorted sushi platters w, soy sauce (V)

Fresh oysters topped with our house trio of Asian dressings and fresh coriander (GF)



Menu 2 - Premium Buffet \$68.50pp

Choose 4 of the following

- Canapes served on arrival – 30 mins (more options available on request)
- Assorted sushi rolls(GF)

Bocconcini Cheese, cherry tomato skewers w, fresh basil drizzled with Balsamic Glaze (GF)
Mini Tomato and basil bruschetta (V)
cucumber rounds topped with a Capsicum Dip(GF)
Feta pesto and cherry tomato on Bruschetta (V)
Watermelon, Feta and Basil Skewers.

Choose three (3) of the following Mains

- Seasoned chicken breast wrapped in prosciutto (GF)
- Prosciutto wrapped stuffed Lamb cutlets (GF)
- Steak medallions w, mushroom demi glaze (GF option)
- Grilled Barramundi portion in a lemon and parsley sauce (GF)
Roast lamb w, mint gravy
- Pumpkin curry w, jasmine rice (GF) (V option)
- Gnocchi or fettuccine in a creamy white garlic and mushroom sauce (V option)
- Pumpkin and sage ravioli w, tomato basil sauce (V)

Choice of three (3) of the following Sides

- Garlic smash potatoes (GF)
- Seasoned roasted root vegetables (GF)
- Seasoned seasonal greens (GF)
- Steamed vegetable medley(GF)
- Honey roasted carrots w, almond flakes(GF)

Choice of three (3) of the following Salads

- Mediterranean pearl cous cous Leafy Greek Salad (GF)
- Classic Chicken Ceaser salad (GF)
- Spinach, fetta and beetroot (GF)
- Roast pumpkin spinach feta Salad
- Served with Dinner rolls with butter portions

Choice of (1) of the following Desserts -

- Individual sticky date puddings with butterscotch sauce
- Individual Pecan Tarts w, cream
- Assorted cheesecake bites
- Mini passionfruit Pavlovas (GF)

Served with Fresh seasonal fruit platter w, lightly whipped cream (GF)



Menu 3 - Roast meat rolls buffet \$45.50pp

Meats /carved by our professional staff - Choice of two (2) meats

Tender Roast Beef with seeded mustard gravy(GF)

Succulent Roast pork with apple sauce and gravy (GF)

Juicy lamb with mint sauce and gravy (GF option)

Fresh long Bakery rolls (1 per person)

Creamy potato bake or chat jacket potato w, sour cream

Choice of four (4) of the following Salads

*see salad menu for more options

Classic Caesar

Chopped Thai Salad

Roasted Sweet Potato Quinoa Salad

Southwest Chickpea Salad

Dessert Selection of Freshly made cake bites (3 per person)

Fresh seasonal fruit platter w, lightly whipped cream

Menu 4 – Something for everyone \$58.50pp

Meats /carved by our professional staff - Choice of two (2) meats

Tender Roast Beef with seeded mustard

Succulent Roast pork with apple sauce

lamb with mint sauce and gravy

Maple / Honey baked ham

Roasted chicken pieces

All served with gravy. (GF)

Choice of one (1) wet dish

Creamy chicken and pumpkin w, basmati rice (GF)

Vegetable Curry w, basmati rice (GF)

Red beef curry w, basmati rice (GF)

Beef or vegetable lasagne

Ravioli w, rich tomato parmesan and basil sauce

Creamy penne carbonara

Garlic potatoes

Seasoned roasted root vegetable medley with a herbed salt

Dinner rolls w, butter portions



Choice of three (3) salads

*see salad menu for more options

Classic Caesar

Chopped Thai Salad

Roasted Sweet Potato Quinoa Salad

Southwest Chickpea Salad

Dessert vanilla cheesecake bites with a Mixed berry sauce

Mini passionfruit Pavlovas

Fresh seasonal fruit platter

Cheese platter

Lightly whipped cream for the side

Menu 5 - Cold Buffet Style \$55.50pp

Marinated chicken Skewers (GF)

Cold deli meats, Hungarian salami, Honey ham, roast beef, kabana (GF)

Roast pumpkin, fetta and spinach frittata (GF)

Antipasto platters, semi dried tomatoes, pickles, marinated olives. feta

Assorted bread with butter portions

Choice of four (4) of the following Salads

*see salad menu for more options

Classic Caesar

Chopped Thai Salad

Roasted Sweet Potato Quinoa Salad

Southwest Chickpea Salad

Dessert Selection of Freshly made cake bites (3 per person)

Fresh seasonal fruit platter w, lightly whipped cream

Extras Antipasto grazing station \$ 17.50 pp

Min 40-person order. An assortment of cured meats, Italian sausage, soft and hard cheeses, pickled vegetables, fried fruit and nuts, Crackers, crisp breads, Turkish bread, oil, dukkha, dips and more.

Fresh fruit decorations

Includes boards, risers, assorted ramekin dishes and jars. Trestle table and linen Includes plates, all dipping sauces and napkins. Inclusions based on being an addition to buffet meal. Delivery/set up fee applies.



Entrees – served at tables \$19.50 pp

bocconcini and fresh basil bruschetta w, balsamic glaze (V)
Chilli lime baked prawns with fresh Asian slaw
Smoked cheese, mushroom, balsamic onion tart (V)
Roasted butternut and fetta risotto cake w, Roasted Capsicum sauce (V)
Medley mushroom risotto w, garlic oil drizzle topped with flaked parmesan

Cocktail canapés service 30 mins – Choice of 3 \$19.50pp

Crisp bread, Camembert and Cranberry jam.
Fresh prawn w, cream cheese and lemon cucumber cups (GF)
Feta pesto and cherry tomato chive blini bites (V)
Cheese and chive blini topped with pesto and prosciutto
Assorted sushi platters w, soy sauce (V)
Fresh oysters topped with our house Asian dressing and fresh coriander (GF)

Add Mains to menu - from \$12.50 per person

Creamy chicken and pumpkin w, basmati rice (GF)
Vegetable Curry w, basmati rice (GF)
Red beef curry w, basmati rice (GF)
Beef or vegetable lasagne
Ravioli w, rich tomato parmesan and basil sauce
Creamy penne carbonara
Garlic potatoes
Seasoned roasted root vegetable medley with a herbed salt

Desserts Creamy chocolate mousse cups \$7.95 each
Passionfruit pavlova w, fresh fruit and cream \$6.95 each
Cheese cake bites (2pp) \$6.50pp
Gourmet mini cakes \$6.50 each
Gourmet assorted chocolate bites \$8.50 each – Local Made Chocolates
Individual sticky date w, sauce \$7.50 each
Apple pie w, cream \$8.50 each
Pecan pie w, cream \$8.50 each

Dinner roll with butter portions \$2.20 pp

Salads * see salad menu

Platters* See platters menu

Tea & coffee station \$5.50pp