

DESIGN YOUR OWN BUFFET

*Please select from the following options below to create a
Standard buffet for any occasion*

Minimum 30 guests

\$32.50pp

Breads

Assortment of breads including bush, turkish, ciabatta, seeded and white

Salads

Mixed Potato Salad

Tossed honey mustard dressed medley of potatoes with baby spinach

Summer Green Salad

Baby tomatoes, continental cucumber and sprouts gremolata

Roast

(Choose one of the following - additional roast selection \$5.00pp)

Side of beef marinated with fresh rosemary and cabernet sauvignon

Lamb leg stuffed with prunes and port

Pork with apples, caraway spice and garlic

Thyme and garlic roasted whole chicken

Hot Selection

(Choose one of the following - additional wet dish selection \$3.50pp)

Indian beef rendang (medium hot)

Creamy butter chicken

Tender beef and red wine

Traditional beef stroganoff with sour cream

Thai red lentil curry (v)

Chinese style sweet and sour pork

Roasted root vegetables

Panache of Seasonal vegetables

Fragrant Rice

Lemongrass and Kaffir lime

Desserts

Fresh fruit plater served w/ whipped cream

Assorted trio of desserts from the attached list

Tea & Coffee

Freshly brewed coffee and a selection of teas

DESIGN YOUR OWN BBQ

*Please select from the following options below to create a
BBQ buffet for any occasion*

Minimum 30 guests

\$38.00 pp

Breads

Assortment of breads including bush, turkish, ciabatta, seeded and white

Salads

Mixed Potato Salad

Tossed honey mustard dressed medley of potatoes with baby spinach

Summer Green Salad

Baby tomatoes, continental cucumber and sprouts gremolata

BBQ Meats & Seafood

Thick Pork Sausage

Tandoori Chicken Breast

Sirloin Steak (200g)

Prawn Skewer

Tempura Onion Rings

Desserts

Fresh fruit plater served w/ whipped cream

Assorted trio of desserts from the attached list

Tea & Coffee

Freshly brewed coffee and a selection of teas

BUFFET & BBQ UPGRADE OPTIONS

Please select from the following upgrade options below to design your own Premium Buffet

Add one of the following **Seafood** suggestions to your BBQ or Buffet for **\$7.00pp**
Add an additional seafood option (2) for just another \$6.00pp

Chilled Fresh Seafood

Sand Crabs (1/2 pp)
Bucket of King Prawns (4pp)
Oysters natural and marine balsamic -
w/ wakame salad (4pp)

Hot Fresh Seafood

Tempura Moreton Bay Bugs (1pp)
Grilled Gold Band Snapper with lemongrass & ginger infused oil
Skewers of Atlantic Salmon with caper & verjuice beurre blanc (1pp)

Add one or more of the following **Salad, Soup or Dessert** dishes to your BBQ or Buffet for **\$2.70pp**
Add an additional salad, soup or dessert option (2) for just another \$1.60pp

Soup

Chicken and Corn
Pea and Ham
Tom Yum
French Onion
Potato and Leek
Italian and Vegetable
Pumpkin and Honey

Salads

Traditional Cesar Salad
Coconut and Pineapple Salad
Watermelon and Fresh Mint Salad
Ripened Tomato and Fetta Salad
Traditional Waldorf salad w. baby cos, red apple w/ orange segments, celery and walnuts and house mayo

Desserts

Assorted panna cotta
Traditional bread and butter pudding
Verdelho trifle
Double chocolate rocky road
Mud Cake
Choc Banana Parfait

Fruit Crumble of apple, berry, apricot, peach and pear
Assorted cream brulee
Chocolate pudding
Sticky date pudding
New York Cheesecake
Caramel Parfait

Add additional **Rice Dish** to your buffet or BBQ for **\$1.50pp**

Fragrant Rice

Lemon and lime cous cous
Curry rice
Chicken

Star anise, cardoman and turmeric Rice
Chilli and Ginger Rice
Smoked tomato rice