

Buffet Selections

Min. number of people required is 25

\$32 per person	\$36 per person	\$42 per person
Select: <ul style="list-style-type: none"> • 1 x meat • 1 x warm vegetarian • 4 warm dishes OR • 4 salads • 1 x dessert 	Select: <ul style="list-style-type: none"> • 2 x meat • 1 x warm vegetarian • 5 warm dishes OR • 5 salads • 1 x dessert 	Select: <ul style="list-style-type: none"> • 3 x meat • 2 x warm vegetarian • 6 warm dishes OR • 6 salads • 2 x dessert

Meat Selections

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| <input type="checkbox"/> Roast Beef with gravy | <input type="checkbox"/> Lamb Moussaka |
| <input type="checkbox"/> Beef Bourguignon | <input type="checkbox"/> Roast Lamb with Lemon & Garlic |
| <input type="checkbox"/> Beef Wellington | <input type="checkbox"/> Slow Cooked Lamb Shanks with Red wine |
| <input type="checkbox"/> Rolled Roast Chicken with gravy | <input type="checkbox"/> Roast Pork with Plum & Pistachio Sauce |
| <input type="checkbox"/> Creamy Herb Chicken with Green Peppercorns | <input type="checkbox"/> Pork steaks with Vine tomatoes and Pine nuts |
| <input type="checkbox"/> Thai Green Curry with Pappadams | <input type="checkbox"/> Veal Schnitzel with Mushroom Sauce |
| | <input type="checkbox"/> Dukkah Encrusted Baked Salmon |

Warm Vegetarian Selections

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| <input type="checkbox"/> Eggplant, Roast Tomato Lasagne | <input type="checkbox"/> Mushroom Risotto |
| <input type="checkbox"/> Spinach & Ricotta Cannelloni | <input type="checkbox"/> Roast Sweet Potato with Caramelised Onion Tart |
| <input type="checkbox"/> Vegetarian Curry | <input type="checkbox"/> Fried Courgette, Cheese & Spinach Pasta |
| <input type="checkbox"/> Spanikopta (Spinach & Fetta Filo pastry) | |

Warm Sides

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| <input type="checkbox"/> Roast Potato with Rosemary | <input type="checkbox"/> Potatoes a la dauphinoise |
| <input type="checkbox"/> Cauliflower Cheese | <input type="checkbox"/> Crunchy potatoes with fetta, spinach & bacon |
| <input type="checkbox"/> Honey Glazed Carrots | <input type="checkbox"/> Traditional Potato Bake |
| <input type="checkbox"/> Balsamic Glazed Medley of Roast Vegetables | <input type="checkbox"/> Sweet Potato Chips and Spinach |
| <input type="checkbox"/> Green Vegetables with Toasted Almonds | <input type="checkbox"/> Roast Beetroot & Pumpkin Salad |
| <input type="checkbox"/> Jasmine Rice | <input type="checkbox"/> Warm Vegetable Salad – eggplant, zucchini, tomatoes, mushrooms, olives |
| <input type="checkbox"/> Maple Glazed Sweet Potato with Walnut Bacon Crumble | |

Salads

- Green Salad with bocconcini and cherry tomatoes
- Greek Salad
- Potato Salad
- Green Goddess Potato Salad
- Roast Pumpkin Salad
- Rice Salad with currants, cashews & Sweet Chilli Sauce
- Cherry Tomato & Chickpea Salad
- Quinoa Salad with beetroot & pumpkin
- Almond Israeli Couscous Salad
- Oriental Slaw with Sesame Ginger Vinaigrette
- Slaw with Mint, Lime & peanuts
- Five Bean Summer Salad
- Mexican Salad
- Fresh Black-Eyed Peas Salad
- Barbequed Corn & Chorizo Salad
- Snow Pea Salad
- Waldorf Salad
- Mediterranean Pasta Salad
- Pasta Salad with Creamy Parmesan Dressing

Desserts

- Wild Berry Pavlova
- Tiramisu
- Double Chocolate Cheesecake
- Pineapple & Passionfruit Cheesecake
- Tangy Lemon Meringue Pie
- Sticky Date Pudding served with thickened cream and/or vanilla ice-cream
- Apple Pie with ice cream
- Apple Crumble
- Wild Berry Pavlova
- Tiramisu
- Chocolate Pudding Pie
- Homemade Lavender Icecream & biscotti
- Raspberry Sorbet & Icecream Terrine
- Fruit Salad and Icecream
- Cheese Board
- Seasonal Fruit Platter

Tea & Coffee

