

## Buffet Selections

**Min. number of people required is 25**

Food service for 4 hours @ \$40/hr  
(dependant of number of staff required) added as well

<b>\$39<sup>+GST</sup> per person</b>	<b>\$45<sup>+GST</sup> per person</b>	<b>\$50<sup>+GST</sup> per person</b>
Select:	Select:	Select:
<ul style="list-style-type: none"> <li>• 1 x meat</li> <li>• 1 x warm vegetarian</li> <li>• 4 warm/salad dishes</li> <li>• 1 x dessert</li> </ul>	<ul style="list-style-type: none"> <li>• 2 x meat</li> <li>• 1 x warm vegetarian</li> <li>• 5 warm/salad dishes</li> <li>• 1 x dessert</li> </ul>	<ul style="list-style-type: none"> <li>• 3 x meat</li> <li>• 2 x warm vegetarian</li> <li>• 6 warm/salad dishes</li> <li>• 2 x dessert</li> </ul>

### Meat Selections

- |   |   |
|---|---|
| <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

- |   |   |
|---|---|
| <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

- |  |   |
|--|---|
| <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

