

SET COLD BUFFET

Prices Effective As Of January 1st, 2017.

Cold Buffet Menu #1

Moroccan Spiced Sliced Roast Chicken
Mustard and Garlic Roasted Beef

Selection of Continental Meats featuring:

- Leg Ham - Salami - Mortadella - Kabana

Freshly Baked Dinner Rolls with Single Serve Butter

Selection of Three Salads from -

Crispy Chicken and Noodle Salad - Thai Beef Salad
Tropical Rice Salad - Parmesan, Rocket and Cherry Tomato Salad
Lebanese Tabbouleh - Grilled Zucchini, Mozzarella and Prosciutto Salad
Greek Salad - Diced or Sliced Beetroot and Onion Salad - Blanched Vegetable Salad - Watermelon and Onion Salad
Waldorf Salad - Moroccan Chickpea Salad - Tomato, Onion and Seeded Mustard Salad
Spicy Seafood Salad - Mixed Bean Salad - Bean and Baby Corn Salad -- Barbecue Pumpkin, Red Onion, Spinach and Fetta Salad
Mexican Salad - Avocado, bean, Salsa, Cheese & Sour Cream

ALL INCLUSICE PRICE - \$26.00 per guest plus GST

All staff and Equipment Included

Cold Buffet Menu #2

Moroccan Seasoned Chicken Pieces
Assorted Cold Meat Platters Featuring
- Leg Ham – Salami – Mortadella – Kabana & Roast Beef

Kind Prawns on Ice with Lemon Wedges and Seafood Sauce Selection of Frittata and Quiches (Cold Platters)

Freshly Baked Dinner Rolls with Single Serve Butter

Selection of Three Salads from -

Crispy Chicken and Noodle Salad - Thai Beef Salad
Tropical Rice Salad - Parmesan, Rocket and Cherry Tomato Salad
Lebanese Tabbouleh - Grilled Zucchini, Mozzarella and Prosciutto Salad
Greek Salad - Diced or Sliced Beetroot and Onion Salad - Blanched Vegetable Salad - Watermelon and Onion Salad
Waldorf salad - Moroccan Chickpea Salad - Tomato, Onion and Seeded Mustard Salad
Spicy seafood salad - Mixed Bean Salad - Bean and Baby Corn Salad -- Barbecue Pumpkin, Red Onion, Spinach and Fetta Salad
Mexican Salad - Avocado, bean, Salsa, Cheese & Sour Cream

ALL INCLUSICE PRICE - \$30.00 per guest plus GST

 $\underline{\textbf{All staff and equipment included}} \text{ -} \textbf{Add $4.00 plus GST for Buffet Tea and Coffee}$





SET HOT BUFFETS

OUR CHEF'S SEAFOOD BUFFET MENU

Pre-dinner - Hoer's D'oeuvres on Arrival – 3 hot 3 cold

Main Meal

Grilled Fish in Lemon Butter Sauce

Tureens of Fresh Spicy Chilli Mussels

Deep Fried Calamari & Scallops served with Sauce Tartare

Platters of Oysters Kilpatrick or Natural

Buckets of Cooked King Prawns Served on Ice

.....And for the Meat Lovers - Roast Harvey Topside - Basted with

Garlic and Mustard - with Yorkshire Puddings

Selection of Freshly Baked White and Wholemeal Dinner Rolls with Single Serve Butter or Oven Roasted Garlic Bread

Choice of Three Vegetables and Three in Season Salads

Selection of Two Desserts

All Inclusive Price - \$37.00 per Guest plus GST

All staff and equipment included - Add \$4.00 plus GST for Buffet Tea and Coffee



SET HOT BUFFETS

OUR CHEF' ENTERTAINER BUFFET

Hot Dishes – Choice of **Three** Dishes from the following:

BBQ Chicken Stir Fry w/ Malaysian Noodles

Spinach and Fetta Pie (V)

Beef or Lamb Goulash

Penne Pasta w/ Chicken, Mushroom, Pumpkin, Tomato and Cheese

Minced Pork w/ Greens and Noodles

Risotto w/ Mushroom, Tomato, Zucchini and Cheese (V)

Spicy Vegetable Curry (V)

Mongolian Lamb and Vegetable Stir Fry Green or Red Thai Style Chicken Curry

Ginger Chicken & Vegetable Stir Fry

Chicken and Cashew Stir Fry

Hoisin Pork w/ Stir Fried Greens

Moroccan Fish Fillets

Chilli Mussels

Roast Beef w/ Peppercorn Sauce Mint and Cashew Crusted Lamb

Beef Stroganoff in a Mushroom Cream Sauce

Prosciutto Wrapped Camembert Stuffed Chicken Breast

Roasted Pork with Crackling Fish in Lemon Butter Sauce

Marinated Roasted Chicken Wings

Italian Style Chorizo Sausage in Napolitano Sauce

Vegetarian or Meat Lasagne (V)

Penne Pasta w/ Chicken & Creamy Tomato Sauce

Spaghetti Bolognese

Vegetarian Quiche (V)

Pumpkin and Pecan Risotto (V)

Lamb & Potato Curry w/ Coconut and Coriander
Italian Chicken in a Tomato Olive and Herb Sauce
BBQ Chicken Breast w/ Hokkien Style Noodles

Thai Spiced Coriander Chicken

Braised Beef w/ Vegetables

Sweet and Sour Pork

Coconut Prawns & Vegetables Spicy Thai Seafood Chowder Apricot Glased Chicken Thighs

Chicken Cacciatore

Beef and Bacon Casserole in Peppercorn Sauce

Gnocchi in Mushroom White Wine & Parmesan Sauce (V)

Chicken Maryland w/ a Garlic Butter Dressing

Sticky Sesame Chicken Drumsticks Traditional Singapore Noodles

Also Included:

White or Savoury Yellow Rice Accompaniment

Baby Gourmet Potatoes – tossed in garlic, butter and parsley

Cauliflower in Cheese Sauce

Honey Glazed Carrots

Garden Peas tossed in Mint or Almond Toasted Baby Beans

Selection of 4 Additional In-Season Salads

Selection of freshly baked White & Wholemeal Dinner Rolls with Single Serve Butter, or Oven Baked Garlic Bread

Selection of 2 Freshly Prepared Desserts

ALL INCLUSIVE PRICE - \$36.00 per Guest Plus GST

(Add \$5 per Additional Dish)

All staff and equipment included - Add \$4.00 plus GST for Buffet Tea and Coffee



SET HOT BUFFETS

ANYTIME CHRISTMAS MENU

Main Meal

Prime Spit Roasted Beef with Yorkshire pudding

Mouth Watering Basted Buff of Turkey

Succulent Smoked Leg Ham

Roast Potatoes, Butternut Pumpkin and Onions

Buttered Peas, Honey Glazed Carrots and Cauliflower in

Cheese Sauce

Selection of freshly Baked White and Wholemeal Dinner Rolls

or - Oven Baked Garlic Bread

Selection of two Freshly Prepared Desserts -

- Crème Caramel
- Plum Pudding with Brandy Custard and Cream
- Hot Apple Strudel or Apple Crumble
- Pecan Pie with Cream
- Fresh Fruit Salad and Cream

All Condiments including cranberry sauce, rich brown gravy and Christmas Serviettes (Where Appropriate) are included to compliment your Christmas Meal

ALL INCLUSIVE PRICE - -\$31.00 per Guest Plus GST

All staff and equipment included - Add \$4.00 plus GST for Buffet Tea and Coffee