

## **BUFFET MENU**

### **Soup**

***Please select one from the following***

Button mushroom and English spinach (v)

Leek and potato with crab meat and toasted sippets (v)

Chicken and artichoke heart with diced vegetables

Fresh minestrone with toasted sippets and parmesan (v)

Cream of shellfish with fish pieces and chive sour cream

***Served with Fresh Bread***

### **Main Course**

***Please select two from the following***

Choice of roasted lamb, beef, turkey or pork served with roasted vegetables

Thai chicken curry with potato and coriander

Beef stroganoff with button mushrooms and steamed rice

Chicken noodle stir-fry with dry shrimps and sweet soy

Veal escalope with olive and tomato sauce

Selection of cold meats, pickles, chutneys and mustards

***Please select one from the following***

Whole baked Atlantic salmon with lemon and chervil hollandaise

Blue eyed cod gratin with Mersey Valley cheddar and tomato concasse

Fresh king prawns with lime, lemon and cocktail sauce (cold)

Gravalax with dill and mustard sauce (cold)

BBQ octopus with kalamata olives and feta cheese (cold)

Whole baked snapper with ginger shallots and sweet wine

Pumpkin and spinach lasagna with mozzarella cheese (v)

Stir fry rice noodle with fresh Asian greens and ginger soy sauce (v)

### ***Buffet Menu Continued***

***Please select one from the following***

Curry, lentil and vegetable ragout with coconut cream (v)

Penne pasta with mushroom, cherry, tomato, basil and olive caper sauce (v)

Italian layered eggplant with roasted vegetable and fresh tomato sauce (v)

Vine-ripened tomatoes stuffed with wild rice and artichoke hearts (cold)

## **Salads**

***Please select three from the following***

Roma tomato with goat's cheese and basil pesto

Mesclun salad with cucumbers, Spanish onion and sweet balsamic dressing

Roast potato and sweet potato with pine nuts and basil dressing

Caesar salad with anchovies and shaved parmesan

Sautéed button mushrooms with bacon and mustard cream dressing

Pineapple and mandarin with sour cream and coconut

Brown rice and diced vegetables with egg and soy dressing

Baby English spinach with feta cheese, roasted red peppers and balsamic dressing

Pasta and red salmon with a chilli mayonnaise dressing

Greek salad with iceberg lettuce, olives, feta cheese, onion and oregano dressing

## **Dessert**

***Please select two of the following***

Crème caramel with whipped cream

Fresh fruit salad with cointreau dressing

Mini fruit tartlets with seasonal fruits

Chocolate jelly slice with poached cherries

Treacle tart with double cream

Rhubarb and apple crumble

Crème brulee with raspberry and sponge bottom

Profiteroles with chocolate and vanilla filling

Selection of Australian cheeses and biscuits

**Tea & Filtered Coffee included**

**\$65.00 per person**