

Buffet Menu

(Quotation required for time, date, numbers, staff and equipment)



Selection of Home Made Breads

Finger Foods 4 choices from the finger food menu

Home Made Soup in a tureen

- Leek and Potato
- Sweet potato and coconut
- Moroccan Spiced Pumpkin
- Tomato and Fresh Pesto
- Carrot and Coriander
- Celery Carrot and Leek
- Beetroot and Sour Cream
- Roasted Capsicum and Fresh Cream

Salads, selection of 2 from the salad menu

Mains choose 3 from the following

Chicken chasseur-sauté mushrooms, tomato and onion in a tomato red wine jus

Platters of fresh hot roasted chicken

Tandoori chicken in marsala sauce

Chicken in white wine, bacon and cream sauce

Roast chicken breast with mushroom onion herb bread stuffing

Roast beef with a red wine gravy

Roast pork with cider cream sauce

Lasagna (choose beef or roast pumpkin)

Fish parcels fresh herbs wine and lemon

Chicken curry

Seafood linguini

Lamb tajine

Penne with smoked salmon and vodka

Braised beef and mushroom in red wine

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Includes 2 of the following

Roasted asparagus with lemon aioli

Green beans with goats cheese and toasted almonds

Basmati and wild herb rice

Roasted new potatoes with fresh thyme and garlic

Roasted vegetables with seasonal herby veg

Roasted new potatoes tossed with fresh herbs or potato salad with egg and chive

Basmati and wild rice pilaf

Plus Two Desserts

Individual pavlovas with berries and coulis

Cheesecake with summer fruits

Chocolate and almond torte

Seasonal fruit platter

Lemon tart

Sticky date pudding with butterscotch sauce

Chocolate brownies with chocolate sauce
