



## BUFFET MENU 4

### Salads

Caesar Salad - crispy bacon, garlic croutons & anchovy dressing.  
Greek Feta – Cherry tomatoes, marinated olives, red onions tossed in olive oil.  
Baby Potato Salad – Chives & Yoghurt dressing.  
Boccocini – Roma tomato tossed in Balsamic vinegar with fresh basil leaves.  
Coleslaw – Tangy ranch dressing.

### Cold Selection

Delicatessen Platters consisting of Salt Crushed Roast Beef – Ham & Tandoori spiced chicken breasts.  
Antipasto of Australian – European flavours.  
Wok tossed Szechuan Style Calamari – ginger, shallots & soy dressing.

### Hot Selection

Carved Glazed Leg Ham.  
Garlic Studded Lamb Roast – Rosemary jus.  
Garlic Prawn/Chicken – Stir fry Asian greens & Cashew nuts.  
Aromatic Steamed Jasmine Rice.  
Rosemary Roasted Chat Potatoes  
Panache of Seasonal Vegetables.  
Gnocchi – Basil pesto, sauté kumara, roasted capsicum & grana panada

### Desserts

Selection of Australian Farmhouse Cheese Platter – Lavosh.  
Fresh Sliced Seasonal Fruits.  
Selection of French Pastries – Petit fours.  
Freshly Brewed Coffee – Tea selection

Menu designed to be served as a self-serve selection.

**\$52.00 per person**  
**Based on a minimum of 50 guests**

