



## BUFFET MENU 6

### Salads

Chow Mein Noodle Salad.

Caesar Salad - crispy bacon, garlic croutons, anchovy dressing  
young green beans, tuna flakes & cherry tomatoes.

Greek Feta – Cherry tomatoes, marinated olives, and red onions tossed in olive oil.

Boccocini – Vine ripped tomato tossed in balsamic vinegar with fresh basil leaves.

Baby Potato Salad – Chives & yoghurt dressing.



### Cold Selection

Freshly baked crusty bread roll.

Delicatessen Platters consisting of Salt Crushed Roast Beef – Ham & Tandoori spiced chicken breasts.

Antipasto of Australian – European flavours.

Ocean Fresh Chilled Tiger Prawns.

Wok tossed Szechuan Peppered Squid – ginger, shallots, soy dressing.

Shucked A Grade Sydney Rock Oysters.

Marinated Half Shell Mussels.

### Hot Selection

Salt Crusted Pork Loin – Apple sauce

Garlic Studded Lamb Roast – Rosemary jus & lie.

Garlic Prawn & Chicken – Stir fry Asian greens & Cashew nuts.

Gnocchi – Basil pesto, sauté kumara, roasted capsicum & grana panada

Rosemary Roasted Chat Potatoes – Honey roasted pumpkin.

Panache of Seasonal Vegetables.

### Desserts

Chefs selection of tortes & tarts.

Fresh Sliced Seasonal Fruits.

Selection of Australian Farmhouse Cheese Platter – Lavosh.

Selection of French Pastries – Petit fours.

Freshly Brewed Coffee – Tea selection

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

**\$65.00 per person**

**Based on a minimum of 50 guests**



*Hawkesbury Race Club Limited*

