



CHRISTMAS BUFFET 1

Salads

Greek Feta – Cherry tomatoes, marinated olives, red onions tossed in olive oil.
Young Green Beans – Tuna flakes & cherry tomatoes.
Caesar Salad - crispy bacon, garlic croutons & anchovy dressing.
Coleslaw – Tangy ranch dressing.

Cold Selection

Freshly baked crusty bread roll.
Delicatessen Platters of Wild Herb – Preserved lemon marinated chicken.
Ham – Moroccan spiced roast beef.
Marinated Half Shell Mussels.

Hot Selection

Slow- baked turkey with cranberry and jus.
Tender roast pork and crackling.
Eastern Spiced Chicken Ragout – Tomato salsa.
Aromatic Steamed Jasmine Rice.
Gnocchi – Basil pesto, sauté kumara, roasted capsicum & grana panada.
Panache of Seasonal Vegetables.
Rosemary Roasted Chat Potatoes.

Australian Cheese Platter

Fine assortment of Australian cheeses with crackers and dried fruits.

Desserts

Rich Christmas puddings, mince tarts and a tempting array of cakes, tortes and slices.
Served with brandy custard, Chantilly cream and white Christmas.

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

\$50.00 per person

Based on a minimum of 50 guests

