

# BUFFET DINNER MENU SELECTION

Buffet Menu Selection  
Create your own menu  
Minimum 25 people

## Roasted or baked meats

Peppered rolled pork roast  
Roast beef rubbed with garlic  
Baked maple & mustard glazed champagne ham  
Baked turkey w/ sage & onion stuffing  
All served with homemade gravy

## Chicken dishes

Thai green chicken curry  
Satay chicken  
Roasted chicken drumsticks  
Butter chicken  
Chicken & mushroom in a roasted garlic cream sauce  
Honey soy chicken pieces

## Starches

Roasted potatoes w/ rosemary  
Buttered gourmet potatoes  
Scalloped potatoes  
Mixed roast vegetables

## Vegetables

Steamed seasonal medley  
Cauliflower & broccoli mornay  
Peas & honey glazed carrots  
Mediterranean style medley

## Salads

Garden salad w tomatoes, carrots, capsicum & cucumber  
Greek salad w feta, tomatoes & cucumber  
Rainbow coleslaw  
Creamy egg & potato salad  
Potato w garlic aioli & spring onions  
Pasta w sundried tomatoes, chorizo, olives & basil pesto  
Served w fresh bread rolls

## Desserts

Sticky date pudding w warm toffee sauce  
Chocolate cream puffs filled w Bavarian cream  
Steamed plum pudding w warm custard  
Homemade trifle w whipped cream  
Exotic fruit salad  
Berry cheesecake w cream  
Pavlova covered in fresh fruit & whipped cream  
Rich chocolate brownie w whipped cream  
Ice cream

Choose a roasted meat, a chicken dish, a starch, a vegetable dish,  
& two salads for \$26.00 per person

Add two dessert options with tea and coffee for \$32.00 per person