



Buffet Menus

Buffet menus are an ideal way to serve a wonderful array of mouth watering food. Buffets look appealing and cater for a variety of food preferences and ensure all your guests are fully satisfied. All prices for buffets assume a minimum of 50 persons.

Buffet Menu One - \$22.50 per head

(Choose 2 of the following dishes)

Butter chicken
Beef lasagne
Hokkien noodle and stir fried vegetables
Beef stroganoff
Penne Napolitana

Accompanied By

(Choose 3 of the following dishes)

Creamy Mashed Potato
Coleslaw
Garden Salad
Pasta Salad
Savoury Rice
Basket of crusty bread and rolls
Selection of dressings and condiments

Dessert

(Choose 2 of the following dishes)

Chocolate mousse and fresh cream
Crepes suzette
Pavlova topped with cream and fruit



Buffet Menu Two - \$28.00 per head

(Choose 2 of the following dishes)

Pumpkin ravioli with rich cream sauce
Thai marinated beef salad with ginger, garlic and sesame
Grilled chicken breast topped with boscaiola sauce
Parmesan crusted fish of the day
Chicken cutlets served with tomato and basil sauce
Roast beef

Accompanied by

(Choose 3 of the following dishes)

Creamy Potato Bake
Coleslaw
Pasta Salad
Saffron Pilaf
Caesar Salad
Fresh Garden Salad
Basket of crusty bread and rolls
Selection of dressings and condiments

Dessert

(Choose 2 of the following dishes)

Warm apple and cinnamon crumble
Passionfruit panna cotta
Sticky date pudding with butterscotch sauce



Buffet Menu Three - \$35.00 per head

(Choose 3 of the following dishes)

Farmhouse chicken pate with lavoche
Thai chicken parcels seasoned with ginger and coriander
Beef medallions with peppercorn cream reduction
Chicken supreme filled with creamy brie cheese and quince jam
Veal scaloppini with seeded mustard and mushroom jus

Accompanied by

(Choose 3 of the following dishes)

Baby chat potatoes baked with herbs
Tabbouleh salad
Moroccan couscous salad
Potato and leek gratin
Caesar salad
Greek salad
Basket of crusty bread and rolls
Selection of dressings and condiments

Dessert

(Choose 2 of the following dishes)

Chocolate ganache topped with berry panacotta
Cappuccino brulee
Freshly baked apple strudel