

BUFFET

a sumptuous selection of mains, sides & desserts

Your choice of 3 mains

- *Tuscan Chicken Breast w Prosciutto*
- *Roast Leg of Lamb w Lemon Thyme*
 - *Aged Rare Roast Sirloin of Beef*
- *Coriander & Chilli Crusted Barramundi Fillets*
 - *Twice Smoked Champagne Ham*
- *Succulent Breast of Turkey w Cranberry Stuffing*
 - *Red Thai Chicken w Coconut Cream*
 - *Tassie Salmon Fillets w Lime Pesto*

Choose from 4 sides

- *Potato Salad Dujonaise w Chives & Bacon*
Classic Caesar Salad
- *Steamed Vegetable Medley tossed in Herb Butter*
 - *Traditional Greek Salad*
 - *Scalloped Potatoes w Garlic & Cream*
 - *Rigatoni Chargrilled Vegetable Salad*
 - *Mixed Gourmet Baby Leaf & Herb Salad*
 - *Basmati Pilaf Rice w Preserved Lemon*

Choice of 2 Desserts

- *Sticky Date Pudding w Butterscotch Sauce*
 - *Apple & Mixed Berry Crumble*
- *Chocolate Mousse w Cream & Chocolate Flakes*
- *Individual Pavlova w Passionfruit & Chantilly Cream*
- *Sunday Trifle w Orange Sponge Jelly & Custard*
 - *Double Chocolate & Raspberry Mud Cake*
 - *Tropical Melon & Fruit Platter*

Includes Coffee & Tea Station,

\$39.50 per person • Minimum 75pax

Chef and Wait Staff \$195

Final numbers to be confirmed 3 business days prior to event

CHRISTMAS BUFFET

all of your Christmas favourites set to your tables

Rustic Bakery Basket w Assorted Dips

Cold Selection

- Queensland King Prawns
w Caper Aioli & Seafood Dressing
- Smoked Tassie Salmon
w Cracked Black Pepper & Spanish Onion
- Pacific Oysters in the Half Shell

Main Course

- Cranberry Turkey Breast
w Sweet Corn & Bacon Stuffing
- Honey Glazed Xmas Champagne Ham
- Slow Cooked lamb Leg Roast
w Thyme & Rosemary Juices

Salads & Sides

- Minted Baby Steamed Potatoes
- Medley of Market Fresh Vegetables
- Mesclin Leaf Mixed Salad w Cherry Tomatoes
 - Classic Caesar Salad

Sweets

- Christmas Pudding w Brandy Custard
- Platter of Christmas Sweetmeats
 - Cheeses, Crackers & Grapes

Includes Coffee & Tea Station

- \$49.50 per person • Minimum 50pax
 - Chef and Wait Staff \$195

Final numbers to be confirmed 3 business days prior to event

SEAFOOD BUFFET

a menu fit for a King

*30 minutes of canapés upon arrival
(Chef's Selection)*

Buffet

- *Freshly Shucked Oysters in the Half Shell
w Lime Wedges & Seafood Cocktail Sauce*
- *Queensland King Prawns w Caper Aioli*
- *Crumbed Whiting Fillets w Tartare & Lemon*
 - *Honey Glazed Champagne Ham*
 - *Roast Leg of Rosemary & Garlic Lamb*

Salads

- *Classic Caesar*
- *Greek Salad*
- *Baby Leaf Mixed Green Salad*

Accompanied by

- *Freshly Baked Dinner Rolls*
- *Chefs condiments & Sauces*
- *Tropical Melon & Fresh Fruit Platter*

Includes Coffee & Tea Station

- **\$48.50 per person • Minimum 75pax**
- **Chef and Wait Staff \$175**

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