

buffet menu - spring/summer 09

SALADS

Fresh Mesculin green salad leaves served with aged balsamic vinaigrette
Potato and Spring onion salad with chorizo sausage and Mediteranean pesto
Roasted potato and bocconcini salad with chives and balsamic dressing
Vine ripened tomato, caramelized red onions with basil pesto and black olives
Caesar style salad with garlic croutons prosciutto and shaved parmesan
Shrimp and mussel salad with seafood sauce
Raw fish salad with coconut cream and lemon juice
Cucumber and onion salad with minted yoghurt
Thai beef salad with chili, lemon grass and asian style vegetables
Roasted kumara with beans, blue cheese and crispy bacon
Roasted Mediterranean vegetables with pine nuts and balsamic dressing
Roasted carrot, beetroot and feta salad

SOUP

Served to your Table
Bakery Basket of Assorted Breads with dips, oils and Butters
Roast vine ripe tomato soup with basil crème fraiche
Chicken and tomato tom yum with coconut cream and coriander
Parsnip and bacon soup with parsnips crisps
Mussel and saffron chowder

HOT SELECTION

Beef medallions with roasted field mushrooms, red onion jam and watercress pesto
Roasted scotch fillet with caramelized capsicums
Moroccan spiced chicken with tomato salsa and coriander yoghurt
Braised chicken thighs in red wine with mushrooms and bacon
Char grilled chicken breast with melon and coriander salsa
Roasted pieces of duck with orange and soy marinade
Seared cured salmon with wilted spinach and red capsicum coulis
Baked fresh fish with roasted asparagus and lemon butter sauce
Pan fried fresh fish with tomato, basil and kalamata olive salsa
Roasted pork scotch with char grilled pineapple and sweet and sour sauce
Red Thai pork curry with pumpkin and coriander
Stir fry of vegetables with asian noodles and tom yum broth
Thai green vegetable curry
Mushroom and blue cheese bake with herb gratin

VEGETABLE/POTATO/RICE SELECTION

Selection of seasonal steamed vegetables drizzled in olive oil
Stir fry asian vegetables
Garlic roasted gourmet potatoes
Mashed potato with butter and chives
Steamed baby potatoes with minted butter
Fried rice
Steamed jasmine rice

CARVERY

Sugar baked ham with red wine jus and pineapple compote
Roast sirloin of beef with Dijon mustard
Roast leg of lamb with mint sauce
Roast loin of pork with apple and lime chutney

[Desserts, next page](#)

DESSERT SELECTION

All desserts served with whipped cream
Chocolate and orange mousse cake
Pavlova with compote of berries
Raspberry and white chocolate tiramisu
Caramelized lemon tart
Fresh fruit salad
Seasonal fresh fruit platter
Apple and strawberry crumble
Warm ginger bread pudding with bourbon scented anglaise
Raspberry and chocolate pudding with Vanilla anglaise
Bread and butter pudding
Tea and Coffee Selection

BUFFET PRICING OPTIONS

Buffet Menu 1 Buffet has the following options:

Choice of 3 Salads
Hot Buffet: 1 Vegetarian + 1 Hot Meats/Fish
Choice of 1 Carvery
Choice of 3 Desserts (1 hot and 2 cold)
Includes: Bread on the buffet,
1 choice of potatoes
1 choice of Vegetables
Tea/Coffee

Buffet Menu 2 Buffet has the following options:

Choice of 4 Salads
Hot Buffet: 1 Vegetarian + 2 Hot Meats/Fish
Choice of 1 Carvery
Choice of 4 Desserts (1 hot and 3 cold)
Includes: Bread on the buffet,
1 choice of potatoes
1 choice of Vegetables
Tea/Coffee

Buffet Menu 3 Buffet has the following options:

Choice of 5 Salads
Hot Buffet: 1 Vegetarian + 3 Hot Meats/Fish
Choice of 1 Carvery
Choice of 5 Desserts (1 hot and 4 cold)
Includes: Bread on the buffet,
Seafood Platter
1 choice of potatoes
1 choice of Vegetables
Tea/Coffee
Cheese Board
Optional Extras
Seafood Platter \$9.00 pp Soup (served to your table) \$7.00
pp Cheese Board \$5.00 pp Extra Carvery Choice \$4.00 pp