
Menu 1

Grand Event Buffet

\$45.00 per person

Minimum of 40 Guests Will be Charged

Venue Hire \$250

This style of buffet consists of :

A selection of hot and cold nibbles served to your guests on arrival including Antipasto Platters and Oriental Platters. Tablecloths are included.

- * A choice of three dishes from the hot selection below
- * A medley of steamed seasonal vegetables tossed with herb oil
- * Roast new potatoes in garlic butter
- * Freshly steamed jasmine rice (if your Hot Selection choice requires)
- * Baker's Basket of bread rolls and butter
- * Chef's tossed Greek Salad with herb dressing
- * Peppered coleslaw with herb snippets
- * Platters of seasonal fresh fruits
- * Tropical Fruit Pavlova with lashings of cream and Chocolate Mud Cake
- * An array of fine cheeses with water crackers and greens
- * Coffee, tea and mints

HOT SELECTION (Please select 3)

- * Green Thai Chicken and Asian Vegetable Curry
- * Roast Leg of Silverton Park Prime Lamb with a Rosemary and Garlic Gravy
- * Seafood and Penne Pasta in a Spinach and Cream Cheese Sauce
- * Lamb, Chicken or Vegetable Korma. A creamy mild Indian curry, finished with coriander and yoghurt
- * Prime Roast Beef with a Red Wine and Herb Gravy
- * Antipodean Roasted Vegetable Lasagne
- * Yellow Thai Style Seafood Curry finished with Coriander snips
- * Roast Chicken Roulade stuffed with Spinach and Pinenuts and served with Cranberry and Port Wine gravy
- * Baked fillets of Local Barramundi with a fresh herb and lemon cream sauce
- * Baked Pork with gravy, crackling and apple sauce
- * Cajun Spiced Chicken fillet in fresh herb and garlic butter
- * Tempura Battered Flathead fillets with tartare sauce
- * Red Thai Duck Shank Curry finished with coriander snips
- * Oven baked Threadfin Salmon with a lemon and garlic butter sauce