

---

# Menu 6

## Light Buffet, Salad & Dessert

### \$26.00 per person

### Minimum of 40 Guests Will be Charged

Venue Hire \$250

This style of buffet consists of :

- \* A choice of three items from the hot selection below
- \* Freshly steamed jasmine rice or a medley of roasted vegetables and potatoes whichever suits your menu choice best.
- \* Bakers Basket of bread rolls and butter
- \* Chefs tossed salad with Italian dressing
- \* Peppered coleslaw finished with fresh herb snips
- \* A selection of condiments, sauces and dips
- \* Platters of fresh local fruits
- \* Tropical Fruit Pavlova with lashings of fresh Cream

### HOT SELECTION (Please select 3)

- \* Green Thai chicken and Asian vegetable curry
- \* Lamb, chicken or vegetable Korma: A creamy mild Indian curry, finished with coriander and yoghurt
- \* Antipodean roasted vegetable lasagne
- \* Oven baked Lasagne Bolognese with a parmesan cheese crust
- \* Red Thai duck Shank Curry finished with coriander snips
- \* Yellow Thai style Seafood Curry finished with Coriander snips
- \* Cajun spiced chicken fillet in fresh herb and garlic cream sauce
- \* Seafood and penne pasta in a spinach and cream cheese sauce
- \* Chicken Casserole a la King
- \* Penne Pasta Bolognese Bake
- \* Penne Pasta Napoli Sauce Bake
- \* Spaghetti Carbonnara
- \* Aussie Beef and Cooper's Ale Stew
- \* Vegetable Ragout in a lightly spiced tomato fondue
- \* Chilli Con Carne with Attitude
- \* Mexican Bean Casserole with even more attitude
- \* Sausage and caramelised onion casserole
- \* Curried Sausages Madras
- \* Prime roast Beef with a red wine and herb gravy
- \* Baked Pork with gravy, crackling and apple dapple