
Menu 2

Roast Buffet, Salad & Dessert

\$35.00 per person

Minimum of 40 Guests Will be Charged

Venue Hire \$250

This style of buffet consists of :

- * A choice of three roasts from the hot selection below
- * Roast jacket potatoes in garlic and rosemary olive oil
- * Baked pumpkin with roasted onions
- * Baked Broccoli and Cauliflower Mornay
- * Chefs tossed salad with Italian dressing
- * Peppered coleslaw finished with fresh herb snips
- * Bakers basket of bread rolls and butter
- * A selection of condiments, sauces and dips
- * Platters of fresh local fruits
- * Tropical Fruit Pavlova with lashings of fresh Cream
- * Chocolate Mud Cake with cream

HOT SELECTION (Please select 3)

- * Prime Roast Beef with a red wine and herb gravy
- * Roast leg of Silverton Park Prime Lamb with a rosemary and garlic gravy
- * Baked Pork with gravy, crackling and apple dapple
- * Cajun Spiced Chicken fillets roasted in fresh herb and garlic butter
- * Oven Baked Threadfin Salmon with a lemon and garlic butter sauce
- * Oven Baked Vegetable Lasagne finished with a herb and parmesan cheese crust
- * Roasted Moroccan spiced Pork loin Cutlets in lemon butter
- * Baked Tandoori Chicken Pieces with a minted yoghurt dressing
- * Roasted Barramundi Fillets with sun dried tomatoes, lemon and parsley butter
- * Roast Chicken Roulade stuffed with spinach and pinenuts and served with cranberry and port wine gravy
- * Garlic cream Seafood and penne pasta bake finished with fresh herbs and parmesan cheese
- * Pesto Rubbed Chicken wings and drummettes with a balsamic vinegar dressing
- * Oven baked Billabong Aussie Roo Stew scented with rosemary and red wine