



BUFFET MENUS 2010

Buffet Sandwich Luncheon \$23.00 per person

"Potato & Roast Beef"

Mustard Marinated Roasted Prime Beef, Creamy Potato Salad in a Sour Dough Roll

"Cheese & Asparagus"

Jindy Brie Cheese Open Sandwich with Asparagus and Crisp Lettuce

"Salmon & Horseradish"

Spring Onions, Smoked Salmon, Caper Aioli and Horseradish Relish Finger Sandwiches

"Chicken Caesar"

Mayonnaise Dressed Roasted Chicken, Bacon and Parmesan with Cos Lettuce in a Damper Roll

"Relish & Ham"

Spiced Tomato Relish, Shaved Leg Ham and Oak Lettuce in a French Baguette

"Trio of Strawberry"

Trio of Strawberry Consisting of Strawberry Jelly, Mousse and Compote

Cold Buffet Luncheon \$34.00 per person

"Bread & Butter"

Crusty Rolls and Sliced Bread with Butter

"Moroccan Chicken"

Moroccan Marinated Roasted Chicken Pieces with Pomegranate Dressing

"Mussels & Wine"

Black Eden Mussels Steamed with Wine and Basil

"Salmon & Herb"

Frittata of Roasted Atlantic Salmon and Fine Herbs topped with a Caper Red Onion Salad and Sour Cream

"Ham & Cheese"

Slices of Double Smoked Ham, Diced Cheddar and Cocktail Onions

"Pasta Salad"

Curried Penne Pasta with Crisp Peppers

"Pumpkin & Pinenut"

Honey Roasted Jap Pumpkin, Toasted Pinenut, Spinach and Fetta Salad

"Tossed Salad"

Oak, Coral and Ice Burge tossed with Fresh Sprouts

"Fruit & Cheese"

A Platter of Freshly Sliced Fruit and

A Platter of Australian Cheese with Lavoche Crisps



The Carvery Buffet

\$40.00 per person

"Soup to Start"

Tomato, Bacon and Red Lentil Soup

"The Roasts"

Prime Scotch Fillet of Beef rubbed with Mustard and Herbs

Slowly Roasted Turkey Breast and Sweet Port Gravy

Pork and Crackling with Apple Sauce

"You Know the Rest"

Roasted Potatoes, Pumpkin, Buttered Carrots, Steamed Green Vegetables and Cauliflower Mornay

"For Dessert"

Caramelised Pinenut Tart with Honey Yoghurt

And

Trio of Strawberry Consisting of Strawberry Jelly, Mousse and Compote



Dinner Buffet

\$55.00 per person

"Bread & Butter"

Crusty Rolls and Sliced Bread with Butter

"Soup"

Chef's Selection

"Cold Meats"

Sliced Leg Ham, Peppered Salami, Roast Beef and Turkey

"Tomato Salad"

Fennel, Cherry Tomato, Olives, Herb and Bacon Dressing

"Tossed Salad"

Oak, Coral and Ice Burge tossed with Fresh Sprouts

"Beets & Garlic"

A Salad of Beets and Garlic with Passionfruit Vinaigrette

"Mushrooms & Herbs"

Herb Mushroom Salad with Stewed Peppers and Sherry Vinaigrette

"Roasted Potatoes"

Roasted Kipfler Potatoes with Sea Salt and Rosemary

"Cauliflower Gratin"

Cauliflower and Cheddar Cheese Sauce Grilled until Golden

"Zucchini Slice"

Baked Zucchini Slice with Fresh Herbs and Fetta

"Laksa"

Spicy Thai Style Soup with Perch, Prawns and Noodles

"Moroccan Chicken"

Moroccan Marinated Roasted Chicken Pieces with Pomegranate Dressing

"Penne Pasta"

Chicken, Asparagus and Mushroom Penne Pasta

"Wagyu and Guinness Pie"

Braised Beef and Guinness Pie topped with Creamy Mash

"Lamb Cutlets"

Marinated Lamb Cutlets with Shallot Mash and Mediterranean Vegetables

"Salmon"

Oven Baked Atlantic Salmon with Sage and Lemon

"Friands"

Raspberry and Blueberry Friands

"Date & Chocolate Pudding"

Date and Chocolate Pudding with Rose Water Chocolate

"Meringue Tarts"

Lemon Curd and Poached Rhubarb in a Crispy Basket

"Cheese & Lavoche"

Australian Cheese Selection with Muscatels, Quince Paste and Lavoche Crisps



Seafood Buffet

\$72.00 per person

"Bread & Butter"

Crusty Rolls and Sliced Bread with Butter

"Salmon"

Whole Steamed Decorated Atlantic Salmon with Smoked Salmon and Condiments

"Mussels"

Black Eden Mussels with Chilli, Tomato and Basil

"Rare Roasted Veal"

Mustard Rubbed Rare Roasted Veal with Tuna Chive Mayonnaise

"Pasta Salad"

Curried Penne Pasta with Crisp Peppers

"Pumpkin & Pinenut"

Honey Roasted Jap Pumpkin, Toasted Pinenut, Spinach and Fetta Salad

"Tomatoes & Anchovies"

Slices of Roma Tomatoes and Bocconcini Dressed with Anchovy Vinaigrette

"Prawns & Oysters"

Fresh King Prawns and South Coast Oysters Natural with Lemon and Cocktail Sauce

"Peppered Squid"

White Peppered Squid Salad with Aioli

"Tossed Salad"

Oak, Coral and Ice Burge tossed with Fresh Sprouts

"Fish Pie"

Chunky Fish Pieces with Potato, Lemon and Thyme

"Paella"

Prawns, Chicken and Chorizo Paella Rice with Smoked Paprika

"Potato Gratin"

Creamed Potatoes with Caramelised Onion and Blue Cheese Grilled until Golden

"Pasta Marinara"

Lemon and Dill Linguini tossed with Baby Calamari and Stewed Tomatoes

"Ratatouille Salad"

Ratatouille Style Salad with Pesto and Baby Spinach

"Moroccan Lamb"

Moroccan Braised Lamb Shanks with Orange Cous Cous

"Cheesecake"

Baked New York Style Cheesecake

"Lemon Soufflé"

Individual Chilled Lemon Bavarian Curd Soufflés

"After Dinner Mint"

Light Chocolate Peppermint Mousse

"Poached Pears"

Oven Poached Pears drizzled with Chocolate Sauce and Cracked Toffee