

Buffet #2 \$55.00 per head



# Dinner rolls with butter

# <u>Main dishes</u>

### Choose 3 of the following.

- □ 1908 honey and mustard glazed champagne ham
  - □ Roast pork loin with crackle and apple sauce
- □ Rosemary, thyme and garlic roasted beef strip loin and horseradish cream
  - □ Moroccan spiced boneless lamb leg, tzatziki
- □ Chicken breast cooked in bacon, mushroom and white wine cream sauce
- Beef stroganoff (tender sliced of beef cooked with mushrooms, parsley, sour cream and port

wine)

- □ Coconut satay chicken, peanut sauce
- □ Roasted vegetable, cheese and spinach pesto quiche (vegetarian)
  - □ Cauliflower, chickpea and lentils curry mild (vegetarian)

### Side dishes

#### Choose 3 of the following.

- Roast potato
- Mint and butter baby potato
  - □ Roast seasonal vegetables
- □ Pasta salad (red onion, roasted tomato, streaky bacon, herbs, cracked pepper and whole egg

mayonnaise)

- Green salad
- □ Coleslaw, honey mustard dressing
- □ Steamed green vegetables, garlic butter
- Brown rice and chickpea salad (roasted capsicum, feta, spring onion, chopped spinach, tomato

and aioli)

□ Baked cauliflower and broccoli with cheese sauce

□ Curried egg salad

## <u>Dessert</u>

#### Choose 2 of the following.

□ Fruit crumble

Pavlova with whipped cream, seasonal fruit and chocolate

□ Baked New York cheesecake, berry coulis

□ Trifle

Fresh fruit salad

□ Vanilla ice cream tubs with assortment of sauces, whipped cream and wafers

□ Profiterole assortment with whipped cream and sauce selection

□ Ambrosia (Marshmallows, mixed berries, whipped cream, yoghurt and shaved chocolate)

□ Tiramisu (layered espresso-soaked sponge with sweetened mascarpone cheese, whipped cream,

chocolate sauce and dusted with cocoa

□ Apple shortcake

□ Chocolate brownie

Tea and coffee complementary Number required \_\_\_\_\_\_

Menus are based on 50+ people, if your numbers drop then you will have to go on a set menu.

Name/Function\_\_\_\_\_

Date of Function\_\_\_\_\_

Contact Person\_\_\_\_\_