

Casual Buffet
\$20.50 per person
(Minimum of 45 people)

A selection of cold meats
Chicken Drumsticks, Ham off the Bone

Vegetables
Minted Potatoes, Peas, Carrots

A Selection of 6 Salads
Beetroot, Tossed, Pasta, Coleslaw, Waldorf, Potato

French Sticks
Buttered Bread

Condiments
Mustards, Relish, Mayonnaise

Dessert
Pavlova
Fresh Fruit Salad

Tea & Coffee

Prices subject to change

Buffet Menu 2

\$33.00 per person (Minimum of 45 people)

Soup - Choice of one

All soup served with bread

Cream of Chicken, Mushroom, Pumpkin, French Onion,
Pea & Ham

Entree - Choice of two

All served with appropriate garnish, Rice - Noodles

Beef Ragout Bourguignon, Curry Goulash

Lamb Ragout Curry,

Blanquette Chicken Fricassee, Chasseur,

Marinated in honey & mustard

Fish dishes

Fresh Mussels Provencale, Seafood with White Wine,
Cream of Mornay

Carvery - Choice of one

Served with traditional garnish Mint Sauce etc

Roast Lamb, Roast Beef, Hot Ham

Cold Meat Platters - Choice of one

Corned Silverside, Herb & Chilli seasoned Drum Sticks,

Roast Beef, Continental Platter

**Fresh Vegetables - Choice of three vegetables & one potato or two
vegetables & two potato dishes**

Broccoli, Glazed Carrots, Cauliflower, Peas, Pumpkin,

Potatoes - Roasted, Creamed, New in season

Buffet Menu 2 Continued

Salads - Choice of four

Potato, Coleslaw, Waldorf, Tossed Salad, Beetroot,
Tomato Cucumber & Cheese, Pasta, Mixed Bean

Desserts - Choice of five cold or four cold & one hot

Cold - Apple Charlotte, Pavlova, Chocolate Gateaux,
Cheesecake, Fresh Fruit Salad, Sherry Trifle

Hot - Apple Slice, Steam Pudding

Tea & Coffee

Prices subject to change

Buffet Menu 3
\$43.00 per person
(Minimum of 45 people)

Cocktail - Choice of one
Fruit or Seafood

Soup - Choice of one
All soups served with bread
Cream of Chicken & Mushroom, French Onion, Cream of
Potato & Ham, Seafood Chowder

Entree - Choice of two
All served with appropriate garnish Rice - Noodles
Beef Ragout Bourguignon,
Curry Goulash,
Lamb Ragout Curry,
Blanquette Jointed Chicken Fricassee, Chasseur,
Marinated in honey & mustard
Fish Dishes
Fresh Mussels Provencale, Seafood Marinara,
Seafood with White Wine, Cream of Mornay

Carvery - Choice of two
Both served with traditional garnish Apple Sauce,
Yorkshire Pudding, Mint Jelly & Cranberry Jelly
Roast Lamb, Rare Roast Beef, Roast Turkey, Baked Ham

Buffet Menu 3 Continued

Cold Meat Platters - Choice of three

Roast Chicken Platter, Roast Beef Platter, Continental Platter - Salami etc, Seafood Platter - baked whole fish & fresh Mussels etc, Honey Cured Ham

Fresh Vegetables - Choice of three vegetables & one potato or two vegetables & two potatoes

Broccoli, Toasted Almonds, Carrots - Glazed in orange butter, Cauliflower Marnay, Peas Ala Francaise, Parsnips glazed in Rosemary & honey, Roast Pumpkin, Kumera, Potatoes - Roasted, Creamed, New in season

Salads - Choice of five

Potato, Coleslaw, Waldorf, Tossed Salad, Fruit & Cucumber - Yoghurt dressing, Tomato Cucumber & Cheese, Pasta, Curried Egg

Desserts - Choice of five cold or four cold & one hot

Cold - Apple Charlotte, Pavlova, Gateaux - Chocolate or Mocha, Cheesecake, Sherry Trifle, Croquembouche, Vanilla Cream Slice

Hot - Served with hot Vanilla Sauce, Apple Slice, Steam Pudding

Tea & Coffee

Prices subject to change

Casual Buffet
\$20.50 per person
(Minimum of 45 people)

A selection of cold meats
Chicken Drumsticks, Ham off the Bone

Vegetables
Minted Potatoes, Peas, Carrots

A Selection of 6 Salads
Beetroot, Tossed, Pasta, Coleslaw, Waldorf, Potato

French Sticks
Buttered Bread

Condiments
Mustards, Relish, Mayonnaise

Dessert
Pavlova
Fresh Fruit Salad

Tea & Coffee

Prices subject to change

Buffet Menu 2

\$33.00 per person (Minimum of 45 people)

Soup - Choice of one

All soup served with bread

Cream of Chicken, Mushroom, Pumpkin, French Onion,
Pea & Ham

Entree - Choice of two

All served with appropriate garnish, Rice - Noodles

Beef Ragout Bourguignon, Curry Goulash

Lamb Ragout Curry,

Blanquette Chicken Fricassee, Chasseur,

Marinated in honey & mustard

Fish dishes

Fresh Mussels Provencale, Seafood with White Wine,
Cream of Mornay

Carvery - Choice of one

Served with traditional garnish Mint Sauce etc

Roast Lamb, Roast Beef, Hot Ham

Cold Meat Platters - Choice of one

Corned Silverside, Herb & Chilli seasoned Drum Sticks,

Roast Beef, Continental Platter

**Fresh Vegetables - Choice of three vegetables & one potato or two
vegetables & two potato dishes**

Broccoli, Glazed Carrots, Cauliflower, Peas, Pumpkin,

Potatoes - Roasted, Creamed, New in season

Buffet Menu 2 Continued

Salads - Choice of four

Potato, Coleslaw, Waldorf, Tossed Salad, Beetroot,
Tomato Cucumber & Cheese, Pasta, Mixed Bean

Desserts - Choice of five cold or four cold & one hot

Cold - Apple Charlotte, Pavlova, Chocolate Gateaux,
Cheesecake, Fresh Fruit Salad, Sherry Trifle

Hot - Apple Slice, Steam Pudding

Tea & Coffee

Prices subject to change

Buffet Menu 3
\$43.00 per person
(Minimum of 45 people)

Cocktail - Choice of one
Fruit or Seafood

Soup - Choice of one
All soups served with bread
Cream of Chicken & Mushroom, French Onion, Cream of
Potato & Ham, Seafood Chowder

Entree - Choice of two
All served with appropriate garnish Rice - Noodles
Beef Ragout Bourguignon,
Curry Goulash,
Lamb Ragout Curry,
Blanquette Jointed Chicken Fricassee, Chasseur,
Marinated in honey & mustard
Fish Dishes

Fresh Mussels Provencale, Seafood Marinara,
Seafood with White Wine, Cream of Mornay

Carvery - Choice of two
Both served with traditional garnish Apple Sauce,
Yorkshire Pudding, Mint Jelly & Cranberry Jelly
Roast Lamb, Rare Roast Beef, Roast Turkey, Baked Ham

Buffet Menu 3 Continued

Cold Meat Platters - Choice of three

Roast Chicken Platter, Roast Beef Platter, Continental Platter - Salami etc, Seafood Platter - baked whole fish & fresh Mussels etc, Honey Cured Ham

Fresh Vegetables - Choice of three vegetables & one potato or two vegetables & two potatoes

Broccoli, Toasted Almonds, Carrots - Glazed in orange butter, Cauliflower Marnay, Peas Ala Francaise, Parsnips glazed in Rosemary & honey, Roast Pumpkin, Kumera, Potatoes - Roasted, Creamed, New in season

Salads - Choice of five

Potato, Coleslaw, Waldorf, Tossed Salad, Fruit & Cucumber - Yoghurt dressing, Tomato Cucumber & Cheese, Pasta, Curried Egg

Desserts - Choice of five cold or four cold & one hot

Cold - Apple Charlotte, Pavlova, Gateaux - Chocolate or Mocha, Cheesecake, Sherry Trifle, Croquembouche, Vanilla Cream Slice

Hot - Served with hot Vanilla Sauce, Apple Slice, Steam Pudding

Tea & Coffee

Prices subject to change