

BUFFET MENUS

Option 1 - \$37.50pp

Canapés to start

Mini vegetable quiches

Spring roll with chilli sauce

Smoked salmon on crouton with avocado

Mains

Roast beef with seasonal vegetables

Asian vegetable and noodle stir fry

Chicken breast with ratatouille vegetables

Salads

Pasta salad with pesto

Potato salad with mustard and mayonnaise

Desserts

Chocolate cake

Lemon tart

Fruit salad

Option 2 - \$47.50PP

Canapés to start

Mini prawn cocktails in shot glass

Spring roll with chilli sauce

Mussels in spoons with curry sauce

Mains

Poached and smoked salmon with dipping sauces (cold)

Chicken breast with ratatouille vegetables

Sliced roast lamb with seasonal vegetables

Asian vegetable and noodle stir fry

Salads

Potato salad with mustard and mayonnaise

Pasta salad with pesto

Mixed leaf salad

Desserts

Chocolate cake

Lemon lime tart

Cheese cake

Fruit salad

Option 3 - \$57.50PP

Canapés to start

Shot of gazpacho

Mini prawn cocktail

Duck spring roll with chili jam

Mains

Poached and smoked salmon with dipping sauce (cold)

Prawn and oyster platter with sauces (cold)

Roast lamb with seasonal vegetables

Chicken breast with ratatouille vegetables

Asian vegetable and noodle stir fry

Salads

Potato salad with mustard and mayonnaise

Pasta salad with pesto

Spinach, sun dried tomato, feta and red onion salad with balsamic

Desserts

Chocolate cake

Lemon lime tart

Cheesecake

Fruit salad

Prices include one chef and one floor staff onsite for up to 30 people. Above 30 people will require extra staffing.

Extra service staff and chefs are charged at \$30ph for a minimum of 3 hours each.

Other charges may apply depending on location, accessibility and extra equipment required.