

Sample Buffet

Mains

Antipasto Tray with Eggplant, Roast Peppers, Artichoke, Olives

*Florentine Tortellini, In Sicilian Sauce, with a Little Garlic
or
Vegetable and/or Bolognese Lasagna*

Indian Styled Curried / Rice Dishes Available

Selection of Quiches and Frittatas

*Wardorf Salad-Tangy Cole Slaw- Garden Salad-Rice Salad
Fresh Bread, Rolls and Butter*

Desserts:

Cheese Cake - Fresh Fruit Salad - Pavlova

1x Course Buffet price is from \$23.50p/p +gst

Finger Food

***Fresh Fillets of Fish in Beer Batter
Chicken Tempura Cackles
Prawn Tails in Pastry***

***Lamb and Rosemary Mini Pies
Spinach and Ricotta Filo's***

***Gourmet Sausages with Salsa Sauce
Cocktail Chicken and Chili***

***Assorted Quiche Tartlets
Risotto Rice Balls with Pesto***

***Chinese Spring Rolls with a touch of Chili
Crumbed Whiting Cutlets***

***Indian Curry Puffs
In Season Vegetable Frittata***

***Spicy Meat Balls
Prawn Parsels
Assorted Mini Vol au Vonts***

***Finger Food items @\$1.70 per item p/p+gst Cheese/Fruit Platters \$2.00 per person.
[ie – guests x f.food items x \$1.70= ?+gst]***

Gourmet Finger Food Selections

*Antipasto/Vegetable/Bacon & Leek/Frittatas.
Vietnamese rice paper rolls.*

*Chicken balls with coriander and sesame.
Chicken and macadamia balls.
Prawn tail rolled in potato strands
Moroccan lamb and pine nut puffs.
Spinach and cheese puffs.*

*Mini Mignous/varieties
Roasted pumpkin and capsicum fillos/varieties
Pork or Crab Dumplings
Prosciutto and asparagus pizzettes
Quiche Lorraine varieties*

*Sushi platters.
Gourmet Cheeses, Biscuits and Fruits Platters.
[no.people x no. of items x \$2.00 = ?+gst]*

Sample Carvery

Savories (Choose 4 from the Finger Food Menu)

Main Course:

Porterhouse of Beef Natural

Succulent Roast Pork, Syringe with Wine

Baked Limerick Ham, with English Mustard

Or

Roasted Turkey

Vegetables

Broiled Buttered Parsley Potatoes and Pumpkin. In Peppers, Onions, Shallots

Seasonal farm fresh veggies lightly blanched in citrus
Or.

Light curry rice salad – Creamy coleslaw – Fresh Mixed Salad

Desserts

Fresh Fruit Salad and Pavlovas or Plum Pudding and Custard

This 2 course carvery is from \$24.50 p/p.+gst.

Sample Wedding Smorgasbord

Antipasto Platters & Australian Fruit/Cheese Display
Slices of Tender Roast Turkey with Cranberry, Roast lamb with a touch of Mint
Roasted Lamb Shanks with Red Wine and Onion Gravy
Baked Porterhouse of Beef, Selections of Quiches and Frittatas
Lightly Broiled Baby Potatoes with Butter, Peppers & Shallots.
Wardorf Salad, Creamy Coleslaw, Mixed Green Salad, Pasta Salad
Fresh Bread and Rolls with Butter.

Desserts

Chocolate Mud Cake – Delicious Sticky Date Pudding – Fresh Fruit Salad and Cream.
[Ask about our hand made Italian deserts]
\$28.50 per person plus GST

***Please note: Meals are served buffet style. Sit down plated meals. POA.**

Beverage and Mobile Bar Packages:(Sample Only)

*Jamisons Run Chardonnay
Jamisons Run Shiraz Cabernet
Killawarra Sparkling
Carlton Draught
Cascade Premium Light
A selection of Soft drinks and O.J.*

Premier Package: \$22.50 per person - (Includes set-up & pack-up of portable bar, marquee (if your function is outside), bar staff-4 hrs, glasses & ice)

Clean Skin Range of Wines:

Includes: A variety of Red and White Wine, Sparkling White, Keg Beer, Soft Drinks and O.J.
Glasses, Ice, Bar Staff (4 hours), Portable Bar and Marquee

Price per person: \$18.50

Check Website under 'beverages' to see photo.

- **Bar only hire can be arranged. Supply of Staff only can also be arranged. Also supply only of beverages POA.**