



Buffet Packages

Buffet menus are an ideal way to serve a wonderful array of mouth watering food.

Buffets look appealing and cater for a variety of food preferences and ensure all your guests are fully satisfied. All prices for buffets assume a minimum of 50 persons.

We can cater for smaller numbers at a slightly higher rate.

Buffet Menu 1 Chefs Choice of Hot & Cold Canapés on Arrival \$30.00 per Person

- *A selection of Roast Meats (Sirloin of Beef, Roast Chicken & Pork Scotch Fillet)*
- *Home Made Spinach & Ricotta Ravioli with a Fresh Supreme Sauce*
- *Honey & soy Chicken Fillets*
- *Roasted Pumpkin & Potato Bake & Cocktail Onions*
- *Seasonal Mélange of Fresh Vegetables*
- *Crusty Bread Rolls with Condiments*
- *Lemon & Lime Tart with Fresh Vanilla ice Cream*
- *Choc Mocha Tiramisu*
- *Coffee & Tea*

*Please Note: All prices and menu items subject to change due to seasonal product fluctuations***
There is an additional Sunday surcharge of 10% payable & public holiday rate of 25% (conditions apply)
For function of less than 50 people the cost is \$32.00 per head*

Buffet Menu 2 Chefs Choice of Hot & Cold Canapés on Arrival \$32.00 Per Person

- *Braised Pork Scotch Fillets in A White Wine Mushroom Sauce*
- *Veal Parmigano*
- *Moroccan Chicken with spiced Cous Cous*
- *Season Vegetable Lasagne*
- *Idaho Potato & Pumpkin Bake*
- *Cauliflower & Broccoli Au Gratin*
- *Caesar Salad*
- *Pesto Pasta Salad*
- *Crusty Bread rolls with Condiments*
- *Warm Apple Pie with custard*
- *Sticky Date pudding with Caramel sauce*
- *Mango Cheese Cake*
- *Coffee & Tea*

*Please Note: All prices and menu items subject to change due to seasonal product fluctuations***
There is an additional Sunday surcharge of 10% payable & public holiday rate of 25% (conditions apply)
For function of less than 50 people the cost is \$34.00 per head*

Buffet Menu 3 Chefs Choice of Hot & Cold Canapés on Arrival \$55.00 per Person

- *Fresh Sydney Rock Oysters*
- *Queensland King Tiger Prawns*
- *Garlic & Chilli Mussels*
- *BBQ Glazed Squid & Octopus*
- *Baked Cajun Kumara Wedges*
- *Seasonal Mélange Of Vegetable*
- *Cesar Salad*
- *German Potato Salad*
- *Gourmet Cold Meat Platter*
- *Home Made Crusty Bread Rolls with Condiments*
- *Mixed Berry Crumble with Custard*
- *Baked Macadamia Cheese Cake*
- *Chocolate Torte*
- *Coffee & Tea*

*Please Note: All prices and menu items subject to change due to seasonal product fluctuations***
There is an additional Sunday surcharge of 10% payable & public holiday rate of 25% (conditions apply)
For function of less than 50 people the cost is \$57.00 per head*