

Buffet Menu Two  
\$33.50 per person  
Minimum 30 people

- Platter of hand carved ham on the bone.
- Mustard and herb rubbed roast sirloin of beef, carved to the plate by one of our chefs.
- Glazed roast chicken platter.
- Anti pasto platter, featuring : prosciutto, salami, semi dried tomatoes, olives, marinated mushrooms & char grilled egg plant.

Please choose one of the following to be served with fragrant jasmine rice.

- Thai green curry prawns with crunchy asian greens.
- Grilled barramundi fillets with a lemon & herb butter sauce.
- Pork with lemon grass, fresh ginger & plum.
- Chicken with honey soy, garlic & ginger.

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- Pan tossed chicken tortellini with alfredo sauce.
  - Creamy scalloped potatoes or tuscan style roast sweet potato & potato with rosemary, garlic & balsamic reduction.
  - Caesar salad with the works.
  - Greek style garden salad.
  - Bread rolls & condiments.

### Desserts

To be served buffet style

Choices will include :

- Classic cheese cake with a sweet coulis of blueberries, raspberries & strawberries.
- Seasoned fruit crudities with fresh mango yoghurt dip.
- Fresh strawberries marinated in dark brown sugar, marsala & mixed spice.

- Individual homemade dark chocolate mousse topped with king Island cream & chocolate dipped strawberry.
- Gourmet cheese platter, featuring : blue, double brie & vintage crumble cheese with nuts, dried fruit & water crackers.

A tea & coffee station will be available for your guest to utilize throughout the evening.