

GSC

Buffet Menu Two
\$35.00 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.

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.