



BUFFET MENU

HOT AND COLD SAVORIES

Minimum 40 people

HOT BUFFET (choice of four with a white rice)

Marinated pork spare ribs
Steak and mushrooms
Mexican chicken
Sweet and Sour pork
Chicken Mornay
Curried prawns
Battered fish pieces
Sweet curry lamb

COLD SELECTION

Leg ham
Seasoned roasted chicken pieces
Medium rare peppered beef sirloin

SALADS

French tossed
Tomato and Spanish onion
Coleslaw
Pineapple and orange
Baby beets
German potato salad
Tangy mushroom salad

DESSERTS (choice of four)

Fresh fruit salad
Traditional pavlova
Strawberry topped cheesecake
Black Forest torte
Chocolate mousse
Wine trifle
Apple pie and custard
Warm pecan pie

Self serve tea and coffee

PRICE PER PERSON \$31.00 + 10% G.S.T.



CARVERY MENU **HOT AND COLD SAVOURIES**

CARVERY (choice of three roasts)

Prime roasted beef

Whole roasted pork legs

Seasoned turkey breast

Spiced lamb legs

Roasted chicken

Served with roasted potatoes and pumpkin, beans, peas, cauliflower au gratin, gravy, mustards and accompanying sauces. Dinner rolls and butter.

COLD SELECTION

Leg ham

Seasoned chicken pieces

SALADS

French tossed

Baby beets

Pineapple and orange

Coleslaw

Potato and bacon

Creamy pasta

DESSERTS (choice of four)

Cheesecake

Pavlova

Wine trifle

Apple strudel

Fresh fruit salad

Chocolate torte

Pecan pie

Mud cake

Self serve tea and coffee

PRICE PER PERSON \$32.00 + 10% G.S.T.