

Functions Buffet Menu

Your choice of package options

Function length of time is 6 hours (*all functions ceasing at midnight.*)

Buffet Option 1:

\$48.00 per person

2 Hot Fork Dishes with an appropriate accompaniment

3 Cold Dishes with an appropriate accompaniment

6 Salads or Vegetables with trimmings and dressings

Sliced Fresh Market Fruits

Freshly baked bread rolls

2 Desserts ~ served alternately to your guests

Freshly brewed tea and coffee, with after dinner mints

Buffet Option 2:

\$52.00 per person

3 Hot Fork Dishes with an appropriate accompaniment

3 Cold Dishes with an appropriate accompaniment

6 Salads or Vegetables with trimmings and dressings

Sliced Fresh Market Fruits

Freshly baked bread rolls

2 Desserts ~ served alternately to your guests

Freshly brewed tea and coffee, with after dinner mints

Buffet Option 3: Reef on the Ridge

\$85.00 per person

Chilled Oysters, Ocean Prawns, Smoked Trout and Salmon

3 Hot Fork Dishes with an appropriate accompaniment

Champagne ham, roast beef, terrines, chicken & turkey with trimmings and garnishes

6 Salads with dressing

Sliced fresh market fruit

Freshly baked bread basket selection

3 Desserts ~ served buffet style

Australian and imported cheeses with crudités

Buffet Menu List

Hot Dishes

Chicken

Coq Au Vin Slow cooked Chicken w' Bacon, Eschalot & Red Wine

Macaroon Spiced Chicken Pieces w' Coriander & Lemon

Thai Green Chicken Curry w' Straw Mushrooms & Baby Corn

Roast Chicken w' Sage & Black Pepper

Beef

Roast Peppered Sirloin w' Yorkshire Pudding

Goulash of Beef w' Parsley Dumplings

Braised Beef w' Black Beans & Red Peppers

Beef Burgundy w' Mushrooms, Bacon & Rich Burgundy Sauce

Lamb

Roasted Leg of Lamb w' Garlic & Parsley

Saddle of Lamb w' Roasted Tomato's & Balsamic Glaze

Braised Lamb Shoulder w' Savoy Cabbage cooked in Butter

Pork

Loin of Roasted Pork w' Apple Sage Seasoning

Fried Pork w' Asian Spices & Chili Lime Dressing

Pork Braised w' Tomato's, Red Peppers & Spanish Onions

Fish

Oven Baked Perch Fillets w' Saffron & Chive butter Sauce

Fillets of Trout w' White Wine, Mushrooms & Dill

Hot Vegetables

Beans

Broccoli

Carrot Batons

Cauliflower

Peas

Pumpkin

Zucchini

Potatoes (Boiled, Croquette, Duchess, Marquis, Roast)

Almond Rice

Cold Dishes

Champagne Ham

Chicken Galantine

Roast Beef

Roast Chicken

Roast Lamb

Roast Pork

Roast Turkey

Salami

Seafood Terrine

Smoked Salmon

Smoked Trout

Vegetable Terrine

Quiche- Spinach & Ricotta

- Lorraine w' Bacon & Herbs

Tomato & Basil tartlets

Spinach & Cheese Frittata

Salads

Caesar Salad

Potato, Sour Cream & Chive

Roast Baby Beet Salad w' Pine Nuts & Spanish Onions

Tossed Salad w' Tomato, Cucumber & Balsamic Vinegar

Green Bean Salad w' Fetta & Olives

Marinated Mushroom Salad w' Balsamic Vinaigrette

Traditional Coleslaw

Cucumber, Dill & Crème Fraiche Salad

Green Beans, Spanish Onion & roasted Capsicum

Authentic Nicoise Salad

Mesclun Salad w' Passion Fruit Vinaigrette

Greek Salad w' Persian Style Fetta

Penne Pasta Salad w' Sun Dried Tomato Pesto

Tomato & Bocconcini Salad w' Fresh Basil

German Style Potato Salad w' Seeded Mustard Mayonnaise

DESSERTS

White & Dark Chocolate Truffle Cake w' a Berry Compote

Baked Lemon Cheesecake w' Passionfruit Coulis

Individual Chocolate Pudding w' a Chocolate Sauce & Vanilla Anglaise

Pineapple & Apple Tart Tartin w' Double Cream & Caramel Sauce

Cinnamon Bread & Butter Pudding w' Anglaise Sauce

Apple & mixed Fruit Pie w' fresh Cream

Vanilla Panna Cotta w' Berries

Banana & Golden Syrup Pudding w' White Chocolate Sauce

Sticky Date Pudding Served w' clotted Cream & Butter Scotch Sauce

Meringue Roulade w' Lemon Cream & fresh Strawberries

Coconut Crème Caramel w' Savoirdi

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