



# Gourmet Buffet 1

## Cold

Rear roast beef with horseradish cream & continental charcuterie

Cold platter of double smoked ham with pickles

## Salad

Coleslaw with pineapple

Mixed greens with snow pea sprouts

Homemade potato salad

Pasta salad

Oriental noodle salad

Mediterranean salad with olives

Served with dressing & vinaigrette

## Hot Dishes

*Select three (3) from the following:*

### Asian

Malay curried chicken

Mongolian beef

Stir fried chicken with cashew nuts

Beef with oyster sauce

Satay chicken

Beef with Szechwan sauce

Lemon chicken

Sweet & sour pork

Pork in plumb sauce

Salt & pepper calamari

Prawns with cashew nuts



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## Western

Beef stroganoff	Beef ragout	Roasted pork loin
Chicken a la king	Chicken casserole	Roasted stuffed turkey breast
Beef & mushroom pie	Beef & mushroom stew	Roasted grain fed striploin beef
Fish of the day with lemon butter sauce		Deep fried fish pieces with tartare sauce
Roasted chicken with mushroom sauce		Roasted beef with mushroom sauce
Veal picatta with fresh herb tomato sauce		Pumpkin ravioli with herb cream sauce
Tandoori lamb pieces with mango yoghurt		

## Pasta

Napolitano - Chunky tomato, onion, garlic & fresh herbs  
Pesto - Fresh basil, olive oil, garlic, pine nuts & parmesan cheese  
Boscaiola - Bacon, onion & mushroom  
Carbonara - Mushroom & onion  
  
Panache of garden vegetables  
Rice / chats potato  
Bread rolls & butter

## Dessert

*Chefs selection of assorted cakes & pastries*  
*Chocolate cake*  
*Fresh fruit with cream*  
Tea & coffee with mints

\$45.00 per person - inclusive of 10% GST  
(Minimum 40 people, a surcharge will apply for under 40 people)