



WEDDING BUFFET MENU

2010-11

\$55 per adult / \$25 per child (4-14 yrs)

Choose:

3 salads and/or soups

3 mains

1 side

2 desserts

\$65 per adult / \$30 per child (4-14 yrs)

Choose:

4 salads and/or soups

4 mains

1 side

3 desserts

N.B. A Surcharge will apply for any additional choices.

SALADS

Seasonal garden salad

Mediterranean vegetable salad

Roast Beetroot salad

Feta cucumber salad

Honey sesame seed carrot salad

Roma tomato bocconcini salad

Penne pesto pine nut mushroom salad

Wild rocket walnut salad

Traditional Caesar salad

Roast pumpkin & goats cheese salad

Traditional Greek salad

Carrot cabbage coleslaw

SOUPS

(All served with garlic bread)

Bacon leek and potato

Pumpkin

Cream of mushroom

Chicken corn noodle

Tomato

Bacon, watercress and potato

Pea and ham

Tomato and banana

Seafood turmeric chowder

MAINS

Slow roasted rump with roast garlic rosemary seeded mustard and red wine jus

150g marinated rump steak

Roasted rosemary lamb rump

Moroccan seasoned chicken with lemon, garlic and fresh basil

Creamy honey seeded mustard chicken

Mango macadamia chicken

Cajun spiced chicken

Barramundi served with pesto and capers in a creamy prawn sauce

Barramundi served with fresh herb sauce

Grilled barramundi with a dill garlic butter

Tempura flathead served with homemade tartare sauce

Crumbed whiting fillets served with homemade tartare sauce

Seafood Basket - assorted tempura and crumbed seafood served with homemade tartare sauce

* Roast pumpkin and spinach ravioli in a tomato and basil sauce with shaved parmesan

* Mediterranean vegetarian lasagne

* vegetable skewers served with balsamic reduction

(* vegetarian option)

SIDES

Pumpkin potato bake

Baked jacket potatoes served with sour cream and chives

Roast sweet potato, pumpkin, yams and parsnip

Garlic and herb roasted chat potatoes

Sweet potato and pumpkin mash

Coconut rice

Saffron rice pilaf

DESSERTS

Sticky date pudding served with butterscotch sauce

Baked cheesecake served with fresh cream

Pavlova served with tropical fruit salad

Tiramisu served with coffee cream

Chocolate fudge truffle cake served with vanilla cream

Cookies and cream cheesecake

Chocolate mudcake

N.B. Menu subject to change. Cakeage Fee of \$1 p.p. applies if BYO Wedding Cake.