



# Buffet Menus 2011

## *Buffet Selection*

Please choose from the following selection:-

3 salads, 2 hot dishes, 2 farinaceous, 1 platter, 2 roast & 3 desserts \$70pp  
4 salads, 3 hot dishes, 2 farinaceous, 2 platters & 2 roast, 4 desserts \$80pp

### *Salads*

Caesar salad

Potato & chive salad

Greek Salad

Tomato, basil & bocconcini

Spinach, roast capsicum, sundried tomato, artichoke

and onion, drizzled with olive oil and lemon

Garden Salad with tomato and lettuce

### *Hot Dishes*

Vegetarian Thai Green Curry (G,V)

Sweet & Sour Fish Cocktails

Hungarian Goulash

Honey Beef Stirfry

Lamb Tagine (G)

Tandoori Chicken (G)

Beef Stroganoff

Pork Stir fry in Oyster Sauce and garlic (G)

Asian Vegetable Stirfry (V) (G)

Skewers of Moroccan Marinated Lamb Loin with Cous Cous (G)



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## *Farinaceous Dishes*

Roast potatoes with rosemary and garlic

Scented Pilaf rice

Roast pumpkin and sweet potato

Creamy mash potato

Steamed Seasonal Vegetables

## *Platters*

### **Cold meat platter selection**

Including roast chicken, honey glazed ham & Danish salami

### **Mediterranean vegetables**

Including artichokes, semi-dried tomatoes, zucchini,  
mushrooms with fetta & olives

### **Tasmanian smoked salmon**

Topped with Spanish onion and capers

## *Roast Meats*

Honey baked ham

Mustard roast beef

Roast pork

Turkey buffe

Assorted condiments and sauces including apple sauce, mustards and relishes are included



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## *Desserts*

### **Chocolate Basket**

Filled with chocolate mousse garnished with fresh mixed berries

### **White Chocolate and Raspberry Cheesecake**

Served with berry salad and coulis

### **Strawberry Mille Feuille**

Layers of light pastry with strawberry salad and cream

### **Rich Chocolate and Orange Flour-less Cake (g)**

With raspberry salad and double cream

### **Blueberry and Vanilla Pannacotta (g)**

Served with blueberry coulis

### **Chocolate Delice Tart**

Served with raspberry coulis

### **Warm**

### **Individual Sticky Date Pudding**

Served with butterscotch sauce

### **Apple Berry Pie**

Served with vanilla anglaise

### **Individual Pistachio and Dried Cherry Tart**

Accompanied by honey icecream

### **Room hire**

*Either Russell or Scott Function Room \$450, Both Russell and Scott Function Room \$600*

*Room hire includes projector screen and whiteboard*