



FUNCTION BUFFET MENU 2007

PRE DINNERS

Chefs selection of 2 hot & 2 cold canapés for ½ hour

BUFFET

COLD PLATTERS

(Choice of Two)

- ◆ Mezza Plates of assorted Dips, Vine leaves, Olives, Artichokes, BBQ Vegetables & Marinated Fetta
- ◆ Decorated Leg Ham on the bone with a Pineapple and Pepper Salsa
 - ◆ Thai Flavoured Chicken Breast on an Asian Inspired Salad With a Chilli & Coriander Dressing
- ◆ Chermoula Marinated Roast Beef on Arabic Bean Salad & Babaganoush
 - ◆ Roast Pork on an Apple & Celery Salad with a Spicy Ginger Jam
 - ◆ Harissa Lamb on Tabouli with Saffron Dressing

HOT DISHES

(Choice of Three)

- ◆ Mild Butter Chicken Curry garnished with Tomato and Coriander Served with Pappadams
 - ◆ Lemongrass and Ginger Chicken with Asian Vegetables
 - ◆ Marrakshia Lamb Tagine
 - ◆ Garlic Prawns in White Wine and Cream
 - ◆ Steamed Mussels with Anise and Dill
- ◆ Beef in Red Wine with Onions, Mushrooms, Smoky Bacon and Turnips
 - ◆ Indian Vegetable and Coconut Curry with Toasted Almonds
- ◆ Mixed Seasonal Vegetable Lasagna topped with Boccincini Cheese
- ◆ Ravioli filled with Ricotta and bound in a Tomato and Basil Sauce

ACCOMPANIMENTS

All dishes served with crusty sour dough rolls,
And the appropriate Rice, Pasta, Mashed Potato or Cous Cous

And choose 3 of the following

- ◆ Cauliflower Mornay
 - ◆ Steamed Mixed Seasonal Vegetables
 - ◆ Potato, Egg and Bacon Salad
 - ◆ Pesto Pasta twist with Tomato & Basil
 - ◆ Chickpea, Capsicum & Parsley Salad
 - ◆ Thai Cauliflower & Spinach Salad
- ◆ Mediterranean salad with Cos Lettuce, Fetta and Marinated Olives
 - ◆ Mixed Garden Salad with Cucumber, Capsicum & Spring Onion
 - ◆ BBQ Eggplant, Zucchini, Capsicum & Onion Salad
 - ◆ Roasted Sweet Potato, Pumpkin & Carrot Salad
 - ◆ Button Mushroom Salad with Spring Onion & Parsley



DESSERT

(Choice of Two)

- ◆ Selection of Australian Cheeses With Dried Fruit
 - ◆ Fresh Seasonal Fruit Platter
 - ◆ Baked Lemon Tart
- ◆ Flourless Orange Cake with Candied Orange Jaffa Torte
 - ◆ Blueberry & Ricotta Baked Cheesecake
 - ◆ Mixed Berry Trifle Laced with Cointreau

Freshly Brewed Coffee & Selection of Teas

ADDITIONAL TREATS

- ◆ Ice Bowl of Clyde River Oysters with a Pickled Ginger & Soy Dressing @ \$5.50pp
- ◆ Traditional Smoked Salmon with Capers, Onions and Horseradish Cream @ \$4.50pp
 - ◆ Tiger Prawns in the Shell with a Brandy Laced Cocktail Sauce @ \$8.50pp

FIVE-HOUR BEVERAGE PACKAGE

Hardys Brut Reserve Sparkling
Hardys Semillon Chardonnay
Hardys Shiraz Cabernet
Australian Heavy & Light Draught Beer
Selection of Soft Drinks
Orange Juice

\$105.00 per person

Includes Complimentary Room Hire, Dance Floor
& Candle centrepieces

Minimum 80 Guests otherwise room hire will be charged

****Please refer to terms & conditions for further details or contact (02) 6241 3888**