

For fine food and quality catering!

Buffet Menus

Buffet Menu No 1	
\$39.00 (plus gst) per head	
Main	
Roast Pork Or Beef carved at table with accompaniments	
Antipasto Platter	
Battered Barramundi Goujons with tartare aoli	
Veal Tortellini with caramelised onion and pancetta with tuscan tomato and parmesan	
Roasted Chicken Pieces	
Roasted Vegetables	
Wedges with sour cream and sweet chili	
Salad	
Tossed Mesculin Salad	
Bread	
Standard Assortment	
Dessert	
Caramelised citrus tart with cream	
Chocolate Cheesecake	

Buffet Menu No 2	
\$45.00 (plus gst) per head	
Main	
Lamb Cutlets with a pine nut crusting	
Marinated Quail with honey ,balsamic and olive oil	
Baked Gnocchi with pesto, tuscan tomato and parmesan	
Roasted Scotch Fillet served at the buffet with accompaniments	
Baked Vegetable medley	
Moreton Bay Bugs with chili and garlic lime butter	
Idaho Potatoes with sour cream	
Gourmet Antipasto Platter	
Salad (select any three)	
Char grilled asparagus with olive oil and parmesan	
Kipfler Potato and Rocket Salad	
Vine Ripened tomatoes, goats feta and roasted olive	
Tomato, rocket and shaved parmesan salad with balsamic	
Baby green salad with mixed greens, broccolini, asparagus spears, Lebanese cucumbers and snowpea shoots with a lime and coconut dressing	
Mediterranean Salad	

Caesar Salad	
Tossed Salad	
Bread	
Dessert	
Rich chocolate and hazelnut torte with crème de menthe anglaise	
Pavlova Roulade with strawberries, blueberries and double thick cream	
Extras	
Garlic and Herb Bread - \$2.00 per person	
Savouries on Arrival	
Select any two standard finger food items and add \$4.00 per head	
Antipasto Platters	
Can be arranged from \$6.00 per head as an addition to your meal or from \$12.00 per head as an alternative to your entrée	
Cheese Platters	
Can be arranged from \$75.00 per platter for a standard assortment for approximately 15 people	
Prawn Platters	
Can be arranged at a cost of \$75.00 per platter to cater for 10 people	
Fruit Platters	
A selection of fresh fruits \$2.00 per head	

These menus are also available on location. Travel charges, crockery and cutlery hire may be applicable. Minimum of 50 people.

Notes



Terms and Conditions

1. Minimum numbers apply for each menu selection.
These are:
 - Buffet Menu - 40 people
 - BBQ Menu - 30 people
 - Conference Menu - 20 people
 - Set Menu - 40 people
 - Finger Food - 30 people
2. Tentative bookings will be held for a seven day period at which time a deposit of \$500.00 will be required to confirm the date.
3. Linen is not included in the quotations and the menu pricing relates only to the food content and the staff required to serve at the function.
4. All prices are exclusive of gst
5. Room Hire is separate from the menu price and needs to be included.
6. The company reserves the right to change menu items at the last minute if certain produce is unavailable, due to unforeseen circumstances.
7. All functions must be paid for by cash or bank cheque, on the day of the event, unless an alternative payment has been arranged prior.
8. All invoices will be based on the confirmed numbers one week prior to the function.
9. All deposits are non refundable unless room can be rebooked. If cancellation occurs within 7 days of the event the full amount will become payable.
10. All functions need to be vacated by 1.00 am

