

Buffet Menu

BREAD BASKET

Baguette, Dinner Roll & Butter

Selection Of Sliced Bread
(Wholemeal, multigrain, white & gluten free)

Apricots, Figs, Pecans, Walnuts,
Sultanas, Hazelnuts & Cranberries

Selection Of Cheeses
(Brie, blue cheese, smoked cheddar, camembert)

CANAPES

Smoked Salmon, Creme Fraiche & Dill

Caprese Salad
(Tomato, bocconcini & basil with
balsamic glaze & crostini)

Strawberry, Honey
& Goats Cheese Tarts

Mini Prawn Cocktail with Avocado

SALAD & CONDIMENTS

Caesar Salad

Butternut Pumpkin Salad

Chorizo & Potato Salad

Creamy Coleslaw

Iceberg, Mesclun & Rocket, Cherry
Tomatoes, Cucumber, Red Onion,
Olives, Lemon Wedges, Capscium,
Parmesan, Bacon Bits, Croutons,
Olive Oil, Italian Dressing

SEAFOOD

Moreton Bay Bug

Freshly Shucked Oysters

Tiger Prawns

Marinated New Zealand Green Lip Mussels

Cocktail sauce, Tartare Sauce,
Horseradish Aioli & Lemon Wedges

CARVERY

Herb & Mustard Marinated Roast Beef

Bourbon & Pineapple Glazed Ham

Roast Turkey

Crackling Roast Pork

Red Wine Sauce, Cranberry Sauce
& Apple Sauce

HOT FOOD

Honey Glazed Sweet Potatoes
& Roast Pumpkin

Rosemary & Garlic
Roasted Potato Wedges

Seasoned Vegetables

Fritto Misto Fried Mixed Seafood

Beef Stroganoff Ragout
& Fettuccine Pasta

Chicken Roulade with Spinach,
Mushroom & Cream Cheese

DESSERT

Pavlova with Berries & Salted Caramel

Fruit Cake

Christmas Pudding

Mango Panna Cotta

Christmas Trifle

Seasonal Sliced Fruits

