



BUFFET 1

Bakery Selection

Selection of whole & sliced breads

Cold Selection

Baby cos lettuce, Ciabatta chips, shaved parmesan & bacon salad
New potatoes with mustard seed & crispy shallot dressing
Sliced tomato, red onion & basil

Hot Selection

Beef Rib eye rubbed w green peppercorns, garlic & mustard
Chicken breast, saffron & currents
Fresh fillets of fish w Pernod & shrimp sauce
Fettuccini w spinach & goat curd cheese
Baby roasted potatoes w garlic & rosemary
Steamed vegies
Selection of mustards, relishes and chutneys

Dessert

A selection of sliced Qld fruits
Lemon citrus tart w double cream
Apple & blackberry crumble

Self serve station of freshly brewed coffee & tea w chocolates

\$50.00 per person

BUFFET 2

Bakery Selection

Selection of whole & sliced breads

Cold Selection

Baby cos lettuce, Ciabatta chips, shaved parmesan & bacon salad
New potatoes w mustard seed & crispy shallot dressing
Sliced tomato, red onion & basil

Hot Selection from the BBQ

Lamb & rosemary sausages w caramelized onions
Garlic & marjoram rubbed beef
Tandoori chicken pieces
Fresh fillets of fish w lime & coriander butter
Baked potatoes w sour cream
Corn on the cob
Selection of mustards, relishes and chutneys

Dessert

A selection of whole & sliced Qld fruits
Lemon citrus tart w double cream
Apple & blackberry crumble

Self serve station of freshly brewed coffee & tea w chocolates

\$50.00 per person

BUFFET 3

Bakery Selection

Selection of whole & sliced breads
Garlic bread

Cold

Baby cos lettuce, ciabatta chips, shaved parmesan & bacon salad
New potatoes with mustard seed & crispy shallot dressing
Roma tomato, red onion, Boconcini & basil salad
Rocket, roast pumpkin, pine nuts & fetta w balsamic olive oil

Hot

Lemon thyme marinated chicken
Roasted New York strip loin w mushrooms
Herb crusted pork loin w preserved lemons & cous cous
Cajun blackened salmon fillets
Stir fried vegetables
Pilaf rice with nuts & apricots

Selection of potted mustards, relishes and chutneys

Sweet

A selection of slice Qld fruits w yoghurt
Chocolate mud cake
French apple tart w caramel syrup
Profiteroles w warm chocolate sauce

Self serve station of freshly brewed coffee & tea w chocolates

\$60.00 per person

BUFFET 4

Bakery Selection

Selection of whole & sliced breads
Garlic bread

Cold Selection

Baby cos lettuce, ciabatta chips, shaved parmesan & bacon salad
New potatoes w mustard seed & crispy shallot dressing
Roma tomato, red onion, Boconcini & basil salad
Rocket, roast pumpkin, pine nuts & fetta w balsamic olive oil

On Ice

Whole king prawns w lemon & lime

Hot Selection from the Gourmet BBQ

Scotch fillet steak w onion compote
Pork & veal sausages
Chicken satay skewers
Lamb cutlets w rosemary
Potato, bacon & spring onion bake
Selection of mustards, relishes and chutneys

Dessert

A selection of slice Qld fruits w yoghurt
Chocolate mud cake
French apple tart w caramel syrup
Profiteroles w warm chocolate sauce

Self serve station of freshly brewed coffee & tea w chocolates

\$60.00 per person

BUFFET 5

Bakery Selection

A Display of Batards, Turkish Pide and Ciabatta with Oils

Cold

Baby cos lettuce, ciabatta chips, shaved parmesan & bacon salad
New potatoes with mustard seed & crispy shallot dressing
Roma tomato, red onion, Bononcini & basil salad
Rocket, roast pumpkin, pine nuts & fetta w balsamic olive oil
Smoked salmon w a selection of accompaniments
Sliced turkey breast

On Ice

Whole cooked prawns w sauces

Hot

Marinated scotch fillet steaks w mushrooms

Herb crusted lamb loins

Fish kebabs w lemon yoghurt

From the Carvery

Roast loin of pork w crackling & apple sauce

Whole leg ham studded w cloves and glazed w pineapple

Roast potatoes and vegetables

Selection of potted mustards, relishes and chutneys

Sweet

A selection of slice Qld fruits w yoghurt

Selection of cheeses w fig paste & lavosh

Double chocolate brulee torte

French apple tart w King Island cream

Self serve station of freshly brewed coffee & tea w chocolates

\$69.00 per person