



Deluxe Buffet Menu #1

Chef's Selection of Canapés service for 30 minutes

HOT CARVERY & VEGETABLES

Bourbon Glazed Baked Leg Ham

Tender Roast Young Beef Marinated in French Mustard & Black Pepper

Roast Chicken Pieces with Thyme & Garlic

Roast Assorted Root Vegetable Salsa

Buttered Long Green Beans

COLD SEAFOOD

Medium Ocean King Prawns with Cocktail Sauce and Lemon

SALADS

Sweet Potato with Honey Mustard and Dressed Rocket

Greek Salad with Iceberg Lettuce, Tomato, Feta, Spanish Onion & Olives

Bread Rolls & Butter Portions

DESSERTS

Decadent, Delicious Chocolate Mud Cake

Warm Apple Crumble or Pie served with Cream

Sticky Date Pudding with Butterscotch Sauce

Deluxe Buffet Menu #2

Chef's Selection of Canapés service for 30 minutes

HOT CARVERY & VEGETABLES

Roast Pork with Apple Sauce or Roast Beef with a Rich Meat Gravy

Grilled Reef Fish with Lemon Butter Sauce

Seared Chicken Tenderloins in Honey Soy Sauce

Roast Potatoes, Roast Pumpkin, Sweet Corn Kernels & Garden Greens

COLD ANTIPASTO PLATTER

Mediterranean Deli Platter with Chicken Pieces, Salami & Double Smoked Ham

SALADS

Tossed Green Garden Salad with French Dressing

Traditional Potato Salad

Crispy Noodle Salad

Bread Rolls & Butter Portions

DESSERTS

Decadent, Delicious Chocolate Mud Cake

Warm Apple Crumble or Pie served with Cream

Sticky Date Pudding with Butterscotch Sauce



Deluxe Alternate Plated Menu

Chef's Selection of Canapés service for 30 minutes

Choose 2 Entrees, 2 Main Courses and 2 Desserts served Alternate 50/50

Bridal Party selects their Preferred Meals for each Course

COLD ENTREE SELECTIONS

Chicken Tenderloin, Pressed Watermelon, Feta, Cress & Fresh Mint Salad,
Peri Peri Aioli & Lemon Scented Olive Oil

Honey Roasted Baby Beets, Walnuts, Diced Pear, Blue Cheese & Cress
with Semi Dried Tomato Oil

Vegetable Gyoza, Daikon Radish, Cucumber & Wakame Seaweed Salad
with Sesame Soy Dressing

Baby Prawn Cocktail with Tomato-Coriander Salsa & Guacamole Mayonnaise

Salad of Spinach, Pear, Gorgonzola, Walnuts & Crisp Bacon



HOT ENTREE SELECTIONS

Portuguese Lemon Spiced Chicken Tenderloin on White Beans & Chorizo,
Cinnamon Smoked Cherry Tomatoes & Cress

Caramelised Onion and Potato Tart & Blistered Cherry Tomato topped with
dressed Wild Rocket & Shaved Parmesan

Spinach Gnocchi, sautéed Roma Tomato, Garlic, Fresh Basil & Olive Oil
with Chargrilled Ciabatta Fingers & Shaved Parmesan

Roasted Pumpkin Cannelloni with Napoli Sauce, Shaved Parmesan
& Baby Spinach Leaves

Toasted Focaccia with Oven-Roasted Field Mushroom, Rocket & Shaved
Parmesan Salad topped with Aged Balsamic & Olive Oil

Vine-ripened Tomato, Marinated Feta, Chilli, Basil & Garlic Bruschetta

Confit Pork Belly, Turnip Apple Mash with Star Anise & Orange Sauce

Cream of Pumpkin, Coconut & Kaffir Lime Soup with Grilled Barramundi



Deluxe Alternate Plated Menu

Choose 2 Entrees, 2 Main Courses and 2 Desserts served Alternate 50/50

Bridal Party selects their Preferred Meals for each Course

MAIN COURSE SELECTIONS

Chicken Breast in Olive Oil, Fresh Thyme, Rosemary & Garlic topped with fresh Roma Tomato Salsa, Crisp Pancetta served with Roast Baby Chats

Barramundi Fillet with Thai-style Coconut Cream Broth,
on Asian Vegetable & Fragrant Rice

Braised Lamb Shank, Red Wine Tomato Jus, Rocket Mash & Long Green Beans

Herb-crusted Veal Scaloppini, served on a Potato Rosti, with Wilted Spinach
& Sautéed Forest Mushrooms & Truffle Jus

Crispy Skin Salmon Fillet, Potato Mash, Leek & Fennel Ragout
with a Citrus Beurre Blanc Sauce

Pan-fried Pork Fillet served with Orange Segments & Roasted Fennel
finished with Calvados Apple Sauce

Chicken Breast filled with Creamed Spinach & Camembert on a Sherry
& Sweet Pea Risotto with Pencil Asparagus

Fillet of Barramundi, Roast Garlic Mash, Brown Butter & Baby Caper Sauce
with Seasonal Vegetables

MAIN COURSE SELECTIONS

Rosette of Beef topped with Oven-Roasted Field Mushroom
& Pastry Lattice on Truffle Scented Jus

Grilled Lamb Rump Steak, Maple Pecans, Chilli Aioli, Baby Spinach
& Layered Potato

Lime Infused Tasmanian Salmon on Vanilla Mash with Saffron Onions
& Semi-Dried Tomato splashed with Lemon Scented Olive Oil

Grain Fed Beef Fillet, Spinach & Blue Cheese Tart, Swiss Brown Mushrooms,
Baked Roma Tomato & Thyme Jus

Rosti Potato stacked with Chargrilled Eggplant, Zucchini & Roast Truss Tomato
oven baked Yarra Valley Goat's Cheese on Wilted Rocket & Salsa Verde

DESSERT SELECTIONS

Decadent, Delicious Chocolate Mud Cake

Warm Apple Crumble or Pie served with Cream

Sticky Date Pudding with Butterscotch Sauce