Christmas Buffet

\$40.00 Minimum 30pax

Include Xmas Party Pack all tables clothed and decorated, includes Iollies and Bon Bon per guest.



2 Choice of Roast (Ham, Turkey Buffet, Pork, Beef, Lamb, Chicken)

Served with Roasted vegetables and potato & Bread Roll Garden Salad is Included served with house dressing

2 Choice of Salads

- 1. Smoked turkey, celery, apple and candied walnuts
- 2. Prawns, guinoa, ruby grapefruit, strawberry in honey grain mustard vinaigrette (G/F)
- 3. Smoked salmon, apple, celery and walnuts
- 4. Roasted chat potato, crispy pancetta, light garlic curry mayo
- 5. Tuna nicoise with green beans, olives, boiled egg, potato, tomato and house vinaigrette (G/F)
- 6. Thai spicy mince pork and vermicelli
- 7. Greek Salad with cucumber, Spanish onion, capsicum and olives (V)
- 8. Roasted Mediterranean herbs chicken, beetroot, avocado with chardonnay vinaigrette

2 Choice of Main Meal

- 1. Beef Lasagne
- 2. Grilled chicken breast with wild mushroom and port sauce
- 3. Roasted Vegetable Linguini in Napolitana sauce (V)(G/F)
- 4. Pan-fried silver dory fillet with Grain mustard cream sauce
- 5. Pumpkin and ricotta ravioli (V)
- 6. Lamb Vindaloo with steam rice
- 7. Crisp fried beef fillet with sweet brown vinegar sauce
- 8. Sweet and sour pork

2 Choice of Desserts

- 1. Traditional Plum Pudding with Brandy Custard
- 2. Traditional Fruit Pavlova with passionfruit puree
- 3. Apple Strudel with vanilla custard
- 4. Vanilla Penna Cotta with mixed berries
- 5. Bread and butter pudding with custard sauce
- 6. Cream Cheesecake
- 7. Belgium chocolate mousse with berries compote
- 8. Caramel and chocolate slices

Tea and Coffee Station add\$2.50 per person Add Fresh Prawns for \$5.00 pp Add Fresh Oysters for \$5.00 pp



Clean and Simple

Main Only \$24.50 2 Course \$31.00 3 Course \$36.00

Minimum 30pax

Meals served alternately.

Include Xmas Party Pack all tables clothed and decorated, includes Iollies and Bon Bon per guest.

Entree

- 1. Festive Delegation plate (tempura prawn, vegetarian spring roll and Thai salad)
- 2. Creamy forest mushroom ravioli
- 3. Roasted Cajun spice chicken with avocado salad with honey grain mustard dressing

Main Meal

- 1. Traditional Roast Dinner Served with Turkey and ham or Pork fillet with festive vegetables and jus and traditional accompaniments
- 2. Grill silver dory fillet with pear and rocket pumpkin salad and lemon herb butter
- 3. Roasted chicken breast fillet, beetroot, carrot, zucchini and chat potato with lemon honey yoghurt

Dessert

- 9. Traditional Plum Pudding with brandy custard
- 10. Fruit Pavlova with passionfruit puree
- 11. Exotic fruit cocktail panna cotta

Tea and Coffee Station add \$2.50 per person



La Di Da Xmas Menu

2 Course \$45.00 3 Course \$55.00 Served with Bread roll and Xmas Party Pack Minimum 25pax Meals served alternately

Include Xmas Party Pack all tables clothed and decorated, includes Iollies and Bon Bon per guest.

Entree

- 1. Prawn Cocktail w/ shaved fennel, pickle cucumber, crispy prawn cracker
- 2. Avocado, selection mix berries and scallops salad with berries vinaigrette (G/F)
- 3. Roasted root vegetables, feta cheese, cherry tomato, mushroom infuse with truffle oil (V)
- 4. Vegetable Minestrone w/ pesto (V/ G/F)
- 5. Duo Prawns, crispy tempura prawn and chilled prawns with tangy cocktail sauce

Main Meal

- 1. Traditional Roast Dinner Server with Ham and Turkey with seasonal vegetables, jus and traditional accompaniments
- 2. Chicken supreme (G/F) w/ prosciutto ham, served w/ roasted potatoes, wilted spinach and red capsicum sauce
- 3. Blackened beef tenderloin fillet steak (220gm) (G/F) w/ buttered pesto mash potato, seasonal green & jus
- 4. Pork fillet (200gm) (G/F) Roasted stuffed with dried fruit served w/ bacon mash potato, seasonal vegetables and rich port wine jus
- 5. Roasted Salmon fillet w/potatoes, baby vegetables and beetroot cream

Dessert

- 1. Traditional Plum Pudding w/ brandy custard
- 2. Fruit Pavlova with mixed berries and strawberry coulis
- 3. Festive mince pie with butterscotch sauce & vanilla ice cream
- 4. Crème burûlée w/ mixed berry compote (G/F)
- 5. Chocolate mousse w/ fruit cocktail and vanilla ice cream

Tea and Coffee included

