

# Dinning Buffet Casual & Formal

## Menu 1

Bake House Selection of High Tin Loaves & Dinner Rolls

### Cold Selection

(Chefs Selection of Five Evening Salads)

*Accompanied by assorted Vinaigrettes, Dressings & Dips*

### Main Affair

Harissa-Grilled Chicken with Eggplant and Vegetable Cous Cous

Roasted Tenderloin of Beef, Sautéed Mushrooms and Thyme Jus

Grilled Snapper Fillets, Crab Brandade and Seafood Béurre Blanc

Pappardelle tossed with Grilled Vegetables, Tomato and Spanish Chorizo

Panache of Seasonal Vegetables

### *Dessert Selection*

Selection of Pastries, Gateaux, Cakes & Tarts

Tropical Fresh Fruit Salad & Strawberries

Filtered Coffee & Tea

\$50 per person

\* minimum 30 guests

\* includes chaffing dishes, bowls & serving utensils

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## Menu 2

Bake House Selection of High Tin Loaves & Dinner Rolls

### Cold Selection

(Chefs Selection of Five Evening Salads)

*Accompanied by assorted Vinaigrettes, Dressings & Dips*

### *Main Affair*

Roast Beef Tenderloin, Potato & Horseradish Fritters, Peppered Cognac Jus

Baked Barramundi with Prawn Mousse, Bok Choy and Ginger

Pan-seared Chicken Breast with 'Mungalli Creek' Feta, Tomato and Olive Caponata

Lamb Kashmir Curry with Coconut Cream, Banana Chutney

Panache of Seasonal Vegetables

### *Dessert Selection*

Selection of Pastries, Gateaux, Cakes & Tarts

Tropical Fresh Fruit Salad & Strawberries

Filtered Coffee & Tea

\$55 per person

\* minimum 30 guests

\* includes chaffing dishes, bowls & serving utensils

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## Menu 3 - Carvery

Bake House Selection of High Tin Loaves & Dinner Rolls

### Cold Selection

(Chefs Selection of Five Evening Salads)

*Accompanied by assorted Vinaigrettes, Dressings & Dips*

### *Main Affair*

**Suckling Pig** Basted in Pineapple, Soy & Honey served with Apple & Walnut

*A Chef in full Uniform manning the Carvery Selection for your guests*

Baked Chicken Breast with Pancetta & Artichoke Farce, Green Pea Velouté

Grilled Barramundi with Potato & Smoked Cod Champ, Lemon-Caper Sauce

Paella of Squid & Grilled Prawns, Aioli & Basil Dressing

Roasted Root Vegetables Drizzled in Rosemary infused Olive Oil

### *Dessert Selection*

Selection of Pastries, Gateaux, Cakes & Tarts

Sliced Tropical Fresh Fruits & Strawberries

Filtered Coffee & Tea

\$60 per person

\* minimum 50 guests

\* includes chaffing dishes, bowls & serving utensils

# Buffet Option Selection

## **Iced Seafood Display**

Seafood Display of Trawler Prawns (3), Premium Oysters (2) & Shovel Nose Bugs (1) with appropriate Condiments \$ POA

Iced Seafood Display can be limited to one, two or three items (as above) \$ POA

## **Smoked Tasmanian Salmon & Gravalax Display**

Premium Tasmanian Salmon & Flavoured Gravalax served with appropriate Garnishes, Citrus Segments & infused Oils \$ POA

## **Sushi & Sashimi Selection**

A Selection of Sushi & Sashimi including Tekka Maki, Kappa Maki, Salmon Sushi, Prawn Sushi, Oshinko, Soy & Wasabi \$ POA

\*Chef will select from the Salad Directory to complement your Buffet.

## Chefs Salad Directory

Fusilli Salad with Tuna, Mozzarella, Basil & Vine Ripened Tomato

Caesar Salad with Parmesan Cheese, Anchovies & Herb Croutons

Duck Breast Salad with Bitter Greens, Mango, Roasted Pecan Nuts, Honey Ginger Dressing

Nicola Potato Salad with Bacon, Chives & Creamy Pepper Dressing

Sesame Chicken with Noodles, Chili, Lime & Crispy Shallots

'Mareeba' Bush Tomatoes, Lemongrass Gazpacho, Candied Olives & Basil

Farfalle Pasta with Marinated Shrimp, Red Thai Coconut Curry & Zucchini Strips

Mixed Tableland Greens, Asparagus, Goats Cheese, Cajun Almonds & Orange Vinaigrette

Roasted Potato Salad with Chorizo Sausage, Parsley & Smoked Paprika

Greek Salad with Feta, Olives, Oregano & Fresh Lemon Vinaigrette

Penne Pasta Salad with Grilled Vegetables, Marinated Olives & Garlic Aioli

Roast Cajun Chicken, Preserved Lemon, Parsley, Bulghur & Sultanas

Marinated Prawns, Piadini Bread, Dried Tomatoes, Rocket & Almond Dressing

Grilled Field Mushroom & Herb Salad, Parmesan & Basil infused Virgin Olive Oil

Tomato & Buffalo Mozzarella, Onion Chives & Balsamic Drizzle

Californian Salad of Chicken, Sweet Corn, Spanish Onion & Tomato Creamy Mustard Dressing

Sautéed Nicola Potato, Rocket & Parmesan Salad, Nutty Lemon Dressing

Japanese Vegetable Salad with Noug Cham Dressing

Mixed Leaves with Salad Sprouts, Italian Herbs & Creamy Pepper Dressing

Vine Ripened Tomato, Persian Feta, Caper-buds & Milled Black Pepper

Couscous Salad with Sultana, Toasted Pine Nuts, Preserved Lemon & Spanish Onion

Smoked Chicken with Shemiji Mushrooms, Drunk Raisins & Pickled Rhubarb

Vine Ripened Tomatoes, Fresh Basil, Candied Olives & Virgin Olive Oil

Southern Gold Potatoes with Shallot & Rosemary Mayonnaise, Crispy Shallots

Fusilli Pasta with Smoked Chicken, Olives, Mushrooms & Tomato-Herb Oil

Panzanella Salad with Roast Chicken, Ciabatta Croutons, Paprika & Tarragon Vinaigrette

Tuscan Style Bean Salad with Radicchio, Pancetta & Goats Cheese, Basil Oil

Shredded Chicken Salad with Spinach, Persian Feta, Semi Dried Tomatoes & Basil

Tossed Mixed Salad Greens with Italian Herbs & Balsamic

Nicola Potato & Bean Salad with Semi Dried Tomatoes & Thyme