

Buffet Menu 1

Menu 1 - Hot & Cold Buffet

42.00 pp

Minimum of 30 People Required

- Hot Roast:** Choose 1
Beef, Pork, Lamb, Turkey, Chicken, Silverside
- Hot Dishes:** Choose 2
Seafood mornay, Curried prawns, Chicken mornay, Curried chicken, Chicken stroganoff, Lasagne, Mongolian lamb, Lamb casserole, Beef burgundy, Curried beef, Beef stroganoff, Sweet and sour pork, Honey pork, Seafood laksa, Tandoori chicken thighs, Thai green or red curry (beef, lamb, chicken or pork).
- Rice:** Choose 1
Boiled Plain or Fried
- Cold Meats:** Choose 2
Marinated Chicken Legs, Leg ham, Corned beef, Pastrami, Salami
- Potato:** Choose 1
Roast, Creamed, Idaho, Potato Salad
- Salads/
Vegetables** Choose 6
Tossed Salad, Roasted Vegetable Salad, Green Salad, Coleslaw, Rice Salad, Pasta Salad, Mushroom Salad, Waldorf Salad, Pineapple, Beetroot, Caesar Salad, Stir Fried Vegetables, Cauliflower & Bean au Gratin, Roast Pumpkin.

Menu 2 - Hot & Cold Buffet with Dessert

45.00 pp

Minimum of 30 People Required

Make your selections as for Menu 1,
plus choose 3 Delicious Desserts from the following selection
shown on the next page.

Both Menus served with
bread rolls, and after dinner mints freshly brewed tea and coffee.



Updated 14/07/15

COLD DESSERTS

-Lemon Torte-

A delicious light sponge with a lemon filling layered together.

-St Honore-

Profiterole torte filled with vanilla custard and cream, topped with caramelized sugar.

-Cheesecake-

Traditional French cream cheesecake with raspberry coulis and a dollop of cream.

-Profiteroles-

Topped with chocolate garnish, filled with creme patisserie.

-Black Forest Torte-

Traditional chocolate and black forest cherry sponge cake.

-Sacher Torte-

HOT DESSERTS

-Bread & Butter Pudding-

Served with freshly whipped cream and ice cream.

-Pecan & Macadamia Nut Tart-

Served warm with brandied ice - cream.

-Sticky Date Pudding-

Served with fresh whipped cream and butterscotch sauce.

-Rhubarb & Apple, Peanut Crumble-

Compote of sweetened rhubarb & apple, topped with peanut and biscuit crumble. Served with custard and vanilla ice - cream.

- Apple Pie-

Shortcrust apple pie served warm with custard and whipped cream

-Golden Syrup Dumplings-

Sweet dumplings braised in golden syrup sauce, served with freshly whipped cream.

-Lemon Crepes-

Delicate crepes, warmed in a sweet lemon butter sauce, served with vanilla ice cream.

- Waffles William -

Warm waffles with banana, smothered in butterscotch sauce, served with a dollop of cream.

Buffet Menu 2

Menu 1 - Hot & Cold Buffet

48.00 pp

Minimum of 30 People Required

- Hot Roast:** Choose 1
Glazed leg of ham, Pork rib rack, Slow roasted sirloin plate (served medium rare)
- Hot Selections:** Choose 2
Atlantic salmon, Lamb cutlet, Chicken breast mignon, beef medallions
- Accompanied
Sauces:** Lemon beurre blanc sauce, Cream of mushroom sauce, Béarnaise sauce
- Cold Cuts
& Seafood:** Choose 2
Fresh prawns, Sage & onion chicken, Persian truffled beef, Leg ham
- Potato:** Choose 1
Cream Parisian potatoes, Roast kipfler potatoes with sautéed onion & bacon
- Pasta:** Spinach & ricotta ravioli in a creamy mushroom & leek sauce
- Salads:** Baby spinach, kumara & bacon salad, Seafood salad,
Caesar Salad (**choose 1:**) Smoked salmon, chicken, prawn or classic
Pear, parmesan, rocket cashew salad,
- Vegetables:** Steamed baby carrots, Steamed green mixed seasonal vegetables tossed in
butter with toasted almond slivers, Roast pumpkin, Spanish onion & kumara

Served with:

Assorted bread baskets, freshly brewed coffee. tea.

Menu 2 - Hot & Cold Buffet with Dessert

52.50 pp

Minimum of 30 People Required

Make your selections as for Menu 1,
plus choose 3 Delicious Desserts from the following selection
shown on the next page.



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COLD DESSERTS

-Lemon Torte-

A delicious light sponge with a lemon filling layered together.

-St Honore-

Profiterole torte filled with vanilla custard and cream, topped with caramelized sugar.

-Cheesecake-

Traditional French cream cheesecake with raspberry coulis and a dollop of cream.

-Profiteroles-

Topped with chocolate garnish, filled with creme patisserie.

-Black Forest Torte-

Traditional chocolate and black forest cherry sponge cake.

-Sacher Torte-

Dark chocolate cake, served with fresh strawberries and whipped cream.

- Pavlova -

Traditional pavlova served with fresh fruit salad and whipped cream.

HOT DESSERTS

-Bread & Butter Pudding-

Served with freshly whipped cream and ice cream.

-Pecan & Macadamia Nut Tart-

Served warm with brandied ice - cream.

-Sticky Date Pudding-

Served with fresh whipped cream and butterscotch sauce.

-Rhubarb & Apple, Peanut Crumble-

Compote of sweetened rhubarb & apple, topped with peanut and biscuit crumble. Served with custard and vanilla ice - cream.

- Apple Pie-

Shortcrust apple pie served warm with custard and whipped cream

-Golden Syrup Dumplings-

Sweet dumplings braised in golden syrup sauce, served with freshly whipped cream.

-Lemon Crepes-

Delicate crepes, warmed in a sweet lemon butter sauce, served with vanilla ice cream.

- Waffles William -

Warm waffles with banana, smothered in butterscotch sauce, served with a dollop of cream.

Canape Menu

Canapé's Tray Service - Select 9

Cost per person - 33.00

- Steamed mini dim sim with sweet soy sauce (served in a Chinese spoon)
- Butternut pumpkin soup shot with white truffle oil
- Prawn twisters
- Mini chicken satay kebabs
- Bruschetta
- Vegetable spring rolls
- Barramundi with semi dried tomato wrapped in prosciutto
- Medium rare roasted prime fillet of beef served on char grilled garlic bread with horseradish cream
- Garlic prawn skewers
- Mini Cajun spiced lentil patties
- Risotto Balls (pumpkin & spinach)
- Coconut prawns
- Lemon tartlet
- White chocolate dipped strawberries

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Fingerfood

Served Buffet Style

Selection of 7 choices - 19.00pp
 Children 10 years & under - 11.00pp

Selection of 9 choices - 23.00pp
 Children 10 years & under - 13.00pp

Gourmet mini pie (1pp)	Party sausage roll (1pp)	Mini spring rolls (2pp)
Closed sandwiches (1/2pp)	Mini chicken kebab (1pp)	Slice of pizza (1pp)
Fish cocktails (2pp)	Honey & soy drumettes (2pp)	Chips and nuts
Mini quiche (1pp)	Pinwheel sausage rolls (2pp)	Salmon vol au vents (1pp)
Mini meatballs (2pp)	Calamari rings (2pp)	Mini chicken dim sims (2pp)
Chicken and mushroom vol au vents (1pp)	Potato wedges with sour cream, sweet chilli sauce and guacamole	House made cakes & slices
Bruschetta served with fresh tomato salsa (1pp)	Salt and pepper calamari (2pp)	Crumbed chicken tenderloins (1pp)
Vegetable sticks served with a cheese dip	Beef kofter (1pp)	Cheese platter (4 pieces per person)
Cheese / fruit platter (4 Pieces per person)	Fresh fruit platter(4 Pieces per person)	Entertainment Platter - Chef's selection of cheeses, cured meats & vegetables, dip, vegetable sticks, crackers

Served with Tea and Coffee

SPECIAL DIETS:

We can offer some of the
 Please ask your Function

above choices Gluten Free.
 Coordinator for details.



MittagongRSL

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