

# Sample Finger Food Menu

Served Buffet Style

Selection of 7 - \$17.50pp

Selection of 9 - \$21.50pp

Please choose from the following selections

Party pies (2)	Party sausage rolls (1)	Mini spring rolls (2)
Closed sandwiches (1/2)	Mini chicken kebab (1)	Slice of pizza (1)
Fish cocktails (2)	Honey & soy drumettes	Cocktails franks (2)
Mini quiche (1)	Pinwheel sausage rolls (2)	
Mini meatballs (2)	Calamari rings (2)	Salmon vol au vents (1)
Chicken and mushroom vol au vents (1)	Vegetarian vol au vents (1)	Mini chicken dim sims (2)
Bruschetta served with avocado and tomato salsa (1)	Potato wedges with sour cream, sweet chilli sauce and guacamole	Chips and nuts
Vegetable sticks served with a cheese dip	Salt and pepper calamari (2)	Crumbed chicken tenderloins (1)
Corn chips served with a chilli and tomato dip	Beef koffer (1)	House made cakes & slices
Cheese / fruit platter (4 Pieces )	Fresh fruit platter(4 Pieces)	Cheese platter (4 pieces)
	Small goods platter - Chef's selection of cheeses, cold meats, crackers, pickles etc.	

All Served with Tea and Coffee

## SPECIAL DIETS:

We can offer some of the above choices Gluten Free, and we can also cater for any of your guests who have special dietary requirements.

Please ask your Function Coordinator for details.

# Sample Buffet Menu

## Menu 1 - Hot and Cold Buffet

\$40.00 per head GST Inclusive  
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 (chicken, beef, lamb or pork).

Rice: Choose 1  
Boiled Plain, 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 and bean au gratin, Roast pumpkin.

## Menu 2 - Hot & Cold Buffet with Dessert

\$44.00 per head GST Inclusive  
Minimum of 30 People Required

Make your selections as for Menu 1,  
plus choose 3 delicious desserts from the next page,

Both Menus served with  
Bread Rolls, & After Dinner Mints Freshly Brewed Tea, Coffee

## 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 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 and Butter Pudding-

Served with freshly whipped cream and ice cream.

### -Pecan and Macadamia Nut Tart-

Served warm with brandied ice - cream.

### -Sticky Date Pudding-

Served with fresh whipped cream and butterscotch sauce.

### -Rhubarb and Apple, Peanut Crumble-

Compote of sweetened rhubarb and 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.