



SAMPLE BUFFET MENU

Canapes

Mushroom Risotto Balls with Shaved Parmesan on Spoons

Mini Angus Beef Sliders with Caramelised Onions

Prosciutto, Fig and Feta Whip served in Wafer Cones

Prawns and Watermelon with Chilli and Lime

Main

Homemade Breads with Balsamic Olive Oil and Butter (on each table)

Rosemary and Garlic rubbed Beef Fillet with a Herb Crust, served with Mustard, Horseradish Cream and Pinot Noir

Demi Glaze

Chicken Roulade stuffed with Spinach, Pistachio Nuts and Cream Cheese, wrapped in Streaky Bacon

Manuka Smoked Side of Salmon served with Steamed Mussels and Dill Mayonnaise

Grilled Peach, Prosciutto, Blue Cheese and Almonds on Mixed Leaves

Panzanella Salad with Tomatoes, Bread Croutons, Capsicum, Cucumber, Basil and Black Olives

Asparagus, Green Beans and Courgettes with Lemon Grainy Mustard Dressing

Hot Buttered Baby Potatoes with Fresh Mint

Finger Food Dessert

(three items per person)

Mini Pecan Nut Tarts, Baby Pavlovas topped with Fresh Berries, Chocolate Ginger Mousse in Chocolate Cups, White Chocolate Cranberry and Pistachio Truffles, Lemon and Raspberry Posset served in Shot Glasses and Fresh Fruit

Tea and Plunger Coffee

\$42.00 per person

Special Dietary requirements can be catered for. Childrens meals/nibbles can be provided at \$15.00 each (aged 5 years to 12 years).