



## *Buffet Menu 1*

### Canapé Items

- Crostini Topped with Feta, Tomato & Fennel Seed Salsa
- Chargrilled Asparagus Wrapped in Prosciutto
- Assorted Baby Quiches

### Buffet Items

- Honey & Clove Glazed Leg Ham, Served Hot and Carve at the Buffet
- Mustards & Relishes
- Almond Coated Chicken Schnitzels, Béarnaise Sauce (served hot)
- Tart of Tasmanian Salmon, Feta, Dill and Olives
- Mixed Leaf Salad, French Dressing
- Salad Grilled Pancetta, Garlic Croutons, Cos Lettuce, Freshly Shaved Parmesan, Anchovy Dressing
- Mixed Baked Vegetables With Mint & Parsley
- A Basket of Breads, Butter

### Dessert

- Chocolate Fudge Brownie Cake, Whipped Cream
- Fresh Fruit Platter

Freshly Plunged Coffee, Teas

*Buffet Menu 1: \$61.00 per person for 25 or more, GST included*

For 20 or more, chef included; for less than 20, chef charge of \$200.00