



Buffet Menu 2

Canapé Items

- Chargrilled Scallop and Chorizo Stick with Blood Orange Marmalade
- Vegetable or Beef Samosas, Sweet Chilli Dip
- Pumpkin, Lime & Ginger Risotto Balls, Salsa Verde

Buffet Items

- Crispy Skin Fillet of Chicken with Pancetta Wrapped Leeks
- Fillet of Tasmanian Atlantic Salmon, Wrapped in Puff Pastry and Baked with Avocado Piece's, Lemon Wedge
- Rosemary & Garlic Scented Baby Lamb Cutlets
- Broccoli, Mushroom and Tomato Flan
- Mixed Mesclun Salad with French Dressing
- Salad of Tomato, Cucumber, Feta, Black Olives & Spanish Onion
- Chinese Cabbage Salad with Roasted Almonds
- Basket of Breads, Butter

Dessert

- Puff Pastry Wheels, Served with Mixed Berries and Ice Cream, Topped with Liqueured Strawberry Coulis
- Fresh Fruit Platter

Freshly Plunged Coffee, Teas & Chocolates

Buffet Menu 2: \$73.00 per person for 25 or more, GST included

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