



Buffet Menu 3

Canapé Items

- San Choy Bau Served on Chinese Spoons
- Smoked Salmon on Light Rye with Cream Cheese & Dill
- Little Lamb Shank, Lentil & Preserved Lemon Pies
- King Tiger Prawns with Paw-Paw-Honey Salsa

Buffet Items

- Peeled King Prawns, Thai Mayonnaise Dressing
- Best Oysters of the Day, Lime & Lemon Wedges
- Crumbed Tender Calamari Rings, Tartare Sauce
- Chinese Barbecued Duck Salad with Omelette Strips, Braised
- Shitake Mushrooms, Mint & Coriander
- Rare Eye Fillet of Beef Wrapped in Prosciutto, With Dill Sauce
- Salad of Rocket, Pear & Shaved Parmesan, Hazelnut Oil & Lime Vinaigrette
- Salad of Tomato, Bocconcini, Spanish Onion & Basil, French Dressing
- Roast Potato, Avocado, Baby Spinach & Walnut Salad,
- Seed Mustard Vinaigrette
- Basket of Breads, Butter

Dessert

(Please choose dessert or cheese)

- A Selection of Fine Cheeses, Fresh Fruit & Crackers
- White Chocolate Raspberry Cheesecake Served With Raspberry Coulis

Freshly Plunged Coffee, Teas & Chocolates

Buffet Menu 3: \$90.00 per person for 25 or more, GST included

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