

Melbourne Cup Cold Buffet 2015

Minimum 20 people

Double Smoked Leg Ham with an orange and maple syrup glaze

Sliced Roast Beef with a Mustard & Herb Crust served with a spicy tomato chutney

Marinated Chicken Breast Coated with lemon pepper seasoning

Roast Pumpkin, spinach and sundried tomato couscous salad

German Style Potato Salad with egg, leg ham, chives & homemade mayonnaise

Garden Salad with mixed lettuce, tomato, cucumber, capsicum, Spanish onion
With Balsamic Dressing

House made Mini Walnut & Chocolate Heart

Individual Mango Mousse Pails

Bread Roll & Butter

\$25.00 per person

All food served in disposable catering boxes

Extra

Disposable plates and cutlery \$2.50 per person

Crockery and cutlery \$5 per person

**Please also refer to delivery fee and terms & conditions for additional information
and/or charges**

Melbourne Cup 2015 Shared Platter Menu

Minimum 20 people

With Seafood \$55 per person
Without Seafood \$45 per person

Antipasto (Vegan/GF)

Grilled Asparagus, eggplant, zucchini, capsicum
Slow roasted beetroot dip and Hummus Dip
Fresh Turkish Bread

Seafood Platter

Smoked Salmon
Fresh Oysters with chilli and lime salsa
Prawns
Green Lip Mussels

Gourmet Meat Platter

Cajun Spiced Beef
Mint and Garlic lamb
Lemon Pepper Chicken
Prosciutto

Salads (Vegan/GF)

Cherry Tomato and Basil Quinoa Salad
Rocket, Parmesan and Pine nut Salad

Petit Forte Dessert Platter

Mini lemon Meringue Pie
Chocolate Dipped Strawberry
Mini Fruit and Custard Tart
Brownie topped with Caramel Ganache

Fruit and Cheese Platter

All food delivered in disposable catering boxes

Extra

Disposable plates and cutlery \$2.50 per person
Crockery and cutlery \$5 per person

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Christmas Buffet 2015

Minimum 25 people
\$42.50 per person

Hot Buffet

Oven-baked Ham with an orange and maple syrup glaze
Roast Turkey Breast filled with macadamia nut stuffing
Prime Roast Beef with red wine sauce

Salads

Roast Pumpkin, sundried tomato and Quinoa Salad
Creamy Potato and shallot salad
Rocket, pine nut and parmesan salad

Petite Four

Mini lemon meringue tarts
Chocolate Brownie
Melting Moments
Chocolate dipped strawberries
Fruit and custard tarts

Inclusions

Disposable plates, napkins, cutlery, serving equipment and bread rolls

Extras

Set Up Fee \$100
Delivery Fee charged by location
Table Cloth hire \$20
Crockery \$4 per person



Deluxe Christmas Buffet 2015

Minimum 25 people
\$72.50 per person

Cold Buffet

Sea Food Platter with oysters, prawns, smoked mussels and smoked salmon
Antipasto Platter with grilled vegetables, dips and fresh Turkish bread

Hot Buffet

Oven-baked Ham with an orange and maple syrup glaze
Roast Turkey Breast filled with macadamia nut stuffing
Prime Roast Beef with red wine sauce
Herb Roasted Potatoes
Roast Pumpkin
Steamed greens tossed with garlic butter

Dessert

Traditional Christmas pudding with brandy custard
Individual Pavlova with fresh cream and berries
Fruit and Cheese Platter

Inclusions

Crockery, cutlery, linen feel napkins, serving equipment and bread rolls

Extras

Set Up Fee \$100
Delivery Fee charged by location
Table Cloth hire \$20

