



## Deluxe Buffet Menu #1

*Chef's Selection of Canapés service for 30 minutes*

### **HOT CARVERY & VEGETABLES**

Bourbon Glazed Baked Leg Ham

Tender Roast Young Beef Marinated in French Mustard & Black Pepper

Roast Chicken Pieces with Thyme & Garlic

Roast Assorted Root Vegetable Salsa

Buttered Long Green Beans

### **COLD SEAFOOD**

Medium Ocean King Prawns with Cocktail Sauce and Lemon

### **SALADS**

Sweet Potato with Honey Mustard and Dressed Rocket

Greek Salad with Iceberg Lettuce, Tomato, Feta, Spanish Onion & Olives

Bread Rolls & Butter Portions

### **DESSERTS**

Decadent, Delicious Chocolate Mud Cake

Warm Apple Crumble or Pie served with Cream

Sticky Date Pudding with Butterscotch Sauce

## Deluxe Buffet Menu #2

*Chef's Selection of Canapés service for 30 minutes*

### **HOT CARVERY & VEGETABLES**

Roast Pork with Apple Sauce or Roast Beef with a Rich Meat Gravy

Grilled Reef Fish with Lemon Butter Sauce

Seared Chicken Tenderloins in Honey Soy Sauce

Roast Potatoes, Roast Pumpkin, Sweet Corn Kernels & Garden Greens

### **COLD ANTIPASTO PLATTER**

Mediterranean Deli Platter with Chicken Pieces, Salami & Double Smoked Ham

### **SALADS**

Tossed Green Garden Salad with French Dressing

Traditional Potato Salad

Crispy Noodle Salad

Bread Rolls & Butter Portions

### **DESSERTS**

Decadent, Delicious Chocolate Mud Cake

Warm Apple Crumble or Pie served with Cream

Sticky Date Pudding with Butterscotch Sauce



## Deluxe Alternate Plated Menu

*Chef's Selection of Canapés service for 30 minutes*

*Choose 2 Entrees, 2 Main Courses and 2 Desserts served Alternate 50/50*

*Bridal Party selects their Preferred Meals for each Course*

### **COLD ENTREE SELECTIONS**

Chicken Tenderloin, Pressed Watermelon, Feta, Cress & Fresh Mint Salad,  
Peri Peri Aioli & Lemon Scented Olive Oil

Honey Roasted Baby Beets, Walnuts, Diced Pear, Blue Cheese & Cress  
with Semi Dried Tomato Oil

Vegetable Gyoza, Daikon Radish, Cucumber & Wakame Seaweed Salad  
with Sesame Soy Dressing

Baby Prawn Cocktail with Tomato-Coriander Salsa & Guacamole Mayonnaise

Salad of Spinach, Pear, Gorgonzola, Walnuts & Crisp Bacon



### **HOT ENTREE SELECTIONS**

Portuguese Lemon Spiced Chicken Tenderloin on White Beans & Chorizo,  
Cinnamon Smoked Cherry Tomatoes & Cress

Caramelised Onion and Potato Tart & Blistered Cherry Tomato topped with  
dressed Wild Rocket & Shaved Parmesan

Spinach Gnocchi, sautéed Roma Tomato, Garlic, Fresh Basil & Olive Oil  
with Chargrilled Ciabatta Fingers & Shaved Parmesan

Roasted Pumpkin Cannelloni with Napoli Sauce, Shaved Parmesan  
& Baby Spinach Leaves

Toasted Focaccia with Oven-Roasted Field Mushroom, Rocket & Shaved  
Parmesan Salad topped with Aged Balsamic & Olive Oil

Vine-ripened Tomato, Marinated Feta, Chilli, Basil & Garlic Bruschetta

Confit Pork Belly, Turnip Apple Mash with Star Anise & Orange Sauce

Cream of Pumpkin, Coconut & Kaffir Lime Soup with Grilled Barramundi



## Deluxe Alternate Plated Menu

*Choose 2 Entrees, 2 Main Courses and 2 Desserts served Alternate 50/50*

*Bridal Party selects their Preferred Meals for each Course*

### **MAIN COURSE SELECTIONS**

Chicken Breast in Olive Oil, Fresh Thyme, Rosemary & Garlic topped with fresh Roma Tomato Salsa, Crisp Pancetta served with Roast Baby Chats

Barramundi Fillet with Thai-style Coconut Cream Broth,  
on Asian Vegetable & Fragrant Rice

Braised Lamb Shank, Red Wine Tomato Jus, Rocket Mash & Long Green Beans

Herb-crusted Veal Scaloppini, served on a Potato Rosti, with Wilted Spinach  
& Sautéed Forest Mushrooms & Truffle Jus

Crispy Skin Salmon Fillet, Potato Mash, Leek & Fennel Ragout  
with a Citrus Beurre Blanc Sauce

Pan-fried Pork Fillet served with Orange Segments & Roasted Fennel  
finished with Calvados Apple Sauce

Chicken Breast filled with Creamed Spinach & Camembert on a Sherry  
& Sweet Pea Risotto with Pencil Asparagus

Fillet of Barramundi, Roast Garlic Mash, Brown Butter & Baby Caper Sauce  
with Seasonal Vegetables

### **MAIN COURSE SELECTIONS**

Rosette of Beef topped with Oven-Roasted Field Mushroom  
& Pastry Lattice on Truffle Scented Jus

Grilled Lamb Rump Steak, Maple Pecans, Chilli Aioli, Baby Spinach  
& Layered Potato

Lime Infused Tasmanian Salmon on Vanilla Mash with Saffron Onions  
& Semi-Dried Tomato splashed with Lemon Scented Olive Oil

Grain Fed Beef Fillet, Spinach & Blue Cheese Tart, Swiss Brown Mushrooms,  
Baked Roma Tomato & Thyme Jus

Rosti Potato stacked with Chargrilled Eggplant, Zucchini & Roast Truss Tomato  
oven baked Yarra Valley Goat's Cheese on Wilted Rocket & Salsa Verde

### **DESSERT SELECTIONS**

Decadent, Delicious Chocolate Mud Cake

Warm Apple Crumble or Pie served with Cream

Sticky Date Pudding with Butterscotch Sauce