



Greek Buffet

\$45.00 per guest

Platters on Tables

Grilled Haloumi and Feta Cheese

Marinated Grilled and Fresh Mediterranean Vegetables

Selection of Breads and Toasted Pita

Tzatziki and Taramasalata Dips

Sliced Salami, Ham and Mortadella

Hot Dishes

Sliced Slow Roasted Shoulder of Lamb Marinated In Olive Oil, Garlic, Lemon

Juice and Herbs Served with Tzatziki

Savoury Tomato, Rice Pilaf

Grilled Chicken and Beef Souvlakia Skewers

Roasted Chat Potatoes Seasoned With Garlic and Oregano

Freshly Crumbed Calamari Rings

Baked Cheese and Spinach Triangles

Lamb Moussaka

Salads

Traditional Greek Salad with Cherry Tomatoes and Crumbled Australian Feta Cheese

Creamy Fuseli Pasta Salad with Sun-Dried Tomato Pesto and Basil

Marinated Baby Beetroot Salad with Thyme, Rosemary and Balsamic

Fresh Garden Salad with Roma Tomato, Cucumber, Red Pepper and Olives,

Tossed in a Red Wine Vinaigrette

Bread Rolls and Butter

Desserts

A Variety of Continental Cakes and Biscuits

Coffee, Tea and After Dinner Mints



Silver Buffet Menu

\$45.00 per guest

Salads

(Selection of Four Salads)

Crisp Coleslaw Dressed with Whole Egg Spring Onion Mayonnaise
Chickpea, Tomato and Rocket Salad with Fresh Lemon and Olive Oil
Creamy Baby Chat Potato Salad with Fine Herbs and Seeded Mustard
Mayonnaise

Fuseli Pasta Salad with Sun Dried Tomato Pesto and Fresh Basil

Fresh Garden Salad with Roma Tomato, Cucumber, Red Pepper
and Olives Tossed in a French Vinaigrette

Traditional Greek Salad with Cherry Tomatoes and Crumbled Australian
Feta Cheese

Cold Platters

Decorated Platters of Sliced Leg Ham and Seasoned Chicken
Marinated Olive and Mushroom



Silver Buffet Menu cont.....

Hot Dishes

(Selection of Two Hot Dishes)

North Indian Butter Chicken with Fragrant Basmati Rice

Homemade Beef Lasagne with a Rich Tomato and Basil Sauce
topped with Tasty Cheese

Slice Slow Roasted Beef with Thyme and Garlic Potatoes and Shiraz Jus
Spinach and Ricotta Ravioli in a Sun-Dried Tomato Cream with Fresh
Oregano

Baked Chicken Breast Fillet with Mushroom Sauce and Sautéed Greens

Desserts

(Selection of Two Desserts)

Seasonal Fruit Platter with Honey Yoghurt Dip

Wild Berry Pavlova Topped with Fresh Cream and Mint

A Selection of Tortes and Gateaux

Also Includes Tea and Coffee Station, Fresh Bread Rolls, Butter
and After Dinner Mints



Gold Buffet Menu

\$50 per guest

Salads

(Selection of Five Salads)

Classic Caesar Salad with Baby Cos Lettuce, Crisp Bacon Pieces, Garlic

Croutons Shaven Parmesan Cheese and Our Homemade Dressing

Marinated Baby Beetroot with Crumbled Goats Cheese Caramelized

Eschallots and Red Wine Vinaigrette

Creamy Baby Chat Potato Salad with Fine Herbs and Seeded Mustard

Mayonnaise

Roast Root Vegetable and Pine Nut Salad with Roast Garlic Aioli

Cous Cous and Sweet Potato Salad with Spring Beans, Cumin and

Honey Mint Yoghurt

Fresh Garden Salad with Roma Tomato, Cucumber, Red Pepper and

Olives, Tossed in a French Vinaigrette

Cold Platters

Decorated Platters of Sliced Leg Ham, Seasoned Chicken and Salami

Marinated Olive and Mushroom



Gold Buffet Continued...

Hot Dishes

(Selection of Two Dishes)

Baked Chicken Breast Fillet with Wild Mushroom Sauce
and Sautéed Bok Choy

Sliced Pepper Crusted Sirloin of Beef, Red Wine Jus

Soy and Ginger Braised Pork Neck, Sliced and Served with Steamed Rice and
Stir Fried Greens

Sliced Slow Roasted Shoulder of Lamb Marinated In Olive Oil, Garlic, Lemon
Juice & Herbs Served with Tzatziki

Thai Green Chicken Curry with Lemongrass Scented Jasmine Rice and Fresh
Coriander

Beef, Mushroom and Red Wine Ragout with Creamy Potato and Parsnip Puree
Parmesan Crusted Mahi Mahi Fillets with A Lemon Burre Blanc and Fragrant
Rice

Desserts

(Selection of Two Desserts)

Seasonal Fruit Platter with Honey Yoghurt Dip

Selection of Local and Imported Cheeses Serves with Water Crackers and
Dried Fruit

Selection of Tortes and Gateaux

Assorted Cheesecakes

Also Includes Tea and Coffee Station, Fresh Bread Rolls, Butter and
After Dinner Mints



Seafood Buffet

\$68 per guest

A Selection of Cold Seafood Including Medium King Prawns, Bistro Oysters, Green Lipped Mussels, Blue Swimmer Crab, Smoked Salmon, Whole Ocean Trout, Marinated BBQ Octopus Served with Traditional Condiments

Antipasto Platter

Including Cold Meats, Grilled Mediterranean Vegetables, Olives, Feta Cheese and Dips

Salads

(Selection of Five Salads)

Crisp Coleslaw Dressed with Whole Egg Spring Onion Mayonnaise
Traditional Greek Salad with Cherry Tomatoes and Crumbled Australian Feta Cheese

Moist Hot Smoked Salmon, Baby Rocket and New Potato Salad with a Lemon and Dijon Mustard Dressing

Fresh Asparagus Spears Wrapped In Prosciutto Dressed with Aged Balsamic, Virgin Oil and Fresh Parmesan

Creamy Baby Chat Potato Salad with Fine Herbs and Seeded Mustard Mayo
Chickpea, Tomato and Rocket Salad with Fresh Lemon and Olive Oil
Marinated Baby Beetroot with Crumbled Goats Cheese Caramelized Eschallots and Red Wine Vinaigrette



Seafood Buffet Continued...

Hot Dishes

Freshly Crumbed Calamari, Marinated In Garlic and Herbs Lightly Deep Fried
Until Golden Brown

Whitebait Crusted Mahi Mahi Fillets with a Lemon Burre Blanc

Spinach and Ricotta Ravioli In a Sun-Dried Tomato Cream with Fresh Basil

Crumbed Crab Claws

Desserts

Seasonal Fruit Platter with Honey Yoghurt Dip

Selection of Local and Imported Cheeses Serves with Water Crackers and
Dried Fruit

Selection of Tortes and Gateaux

Also Includes Tea and Coffee Station, Fresh Bread Rolls, Butter and
After Dinner Mints