



Christmas Gourmet Buffet Menu 2010

Fresh Selection of Artisan Breads w hummus & garlic herb butter

Hot Carvery

Glazed Champagne Ham w port prune glaze & wholegrain mustard

Hot Dishes

Oven Roasted Chicken Breast w pecan nuts, pineapple & honey sage cream

Roast Turkey w thyme & cranberry sauce

Cajun Kingfish w melon salsa & citrus hollandaise

Roast Potatoes w rosemary & rock salt

Summer Vegetable Medley w sweet corn, broccoli, cauliflower, carrot, courgette & capsicum

Cold Platters

Meat platter Selection of sliced salami, pastrami, ham, smoked chicken & pate

Salads

Three Gourmet Salads (for example only)

Green Mesclun Salad w tomato, cucumber, capsicum, snow pea shoots & balsamic dressing

Pasta Salad w Sicilian olives, basil, sun dried tomatoes, red onion, feta & capsicum

Roast Vegetable Salad w pumpkin seeds & Tuscan seasoning

Desserts

Strawberry Pavlova Roulade w whipped cream & couli

Seasonal Fresh Cut Fruit Salad w pineapple, watermelon a& passion fruit glaze

Chocolate Fudge Brownie w walnuts, baileys & caramel mascarpone

Freshly Brewed Tea & Coffee w Christmas fruit mince pies

\$65.00 plus GST per person

Minimum 50 guests

Upgrade Options

Carvery

- Whole char-grilled Tuscan beef sirloin w dijon crust & shiraz jus
- Spring lamb leg, oven roasted w mint jelly shiraz jus

Additional \$5.50 plus GST per person, per option

Seafood

- Coromandel oysters on the half shell (3 per person)
- Kingfish coconut cerviche marinated island style

Additional \$6.50 plus GST per person per option

Dessert

- Warm Ginger Pear Christmas Pudding w vanilla bean ice cream & hot whisky fudge sauce
- Mini Pecan Pies with maple cream

Additional \$5.50 plus GST per person per option