



Christmas Gourmet Buffet Menu 2011

Fresh Selection of Artisan Breads *»* green herb butter

Hot Carvery

Honey Roasted Champagne Ham *»* wholegrain mustard & cranberry jelly

Seafood

Chilled Ocean Shrimps *»* cocktail sauce

Grilled NZ Green Lipped Mussels *»* dynamite sauce, chives & lemons

Hot Dishes

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

Smoked Salmon Penne Pasta *»* bell peppers, Spanish onion & garlic cream

Roast Beef *»* sautéed mushrooms & beef glaze

Roast Gourmet Potatoes *»* rosemary, thyme & sea salt

Sautéed Summer Vegetable Medley *»* seasoned olive oil

Salads

Three Gourmet Salads (for example only)

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

Potato Salad *»* parsley, Spanish onion & capers

Baby Spinach Salad *»* diced bacon, cherry tomatoes & soft boiled egg

Desserts

Baked Strawberry Cheesecake *»* Chantilly cream & couli

Seasonal Fresh Cut Fruit Salad *»* pineapple, watermelon & passion fruit glaze

Apple Crumble *»* caramel mascarpone

Freshly Brewed Coffee & Tea Selection *»* Christmas fruit mince pies

\$70.00 plus GST per person

Minimum 50 guests