Standard Buffet

\$35 pp (Min 40 pax) Entree

Garlic Bread

Mains

Beef Lasagne Chicken Schnitzel Potato & Bacon Salad Greek Salad w/ Bread Rolls & Butter

Premium Buffet

\$44 pp (min 40 pax)

<u>Entree</u>

Antipasto Platter

<u>Mains</u>

Roast Beef or Pork
Grilled Chicken
Caesar Salad
Greek Salad
Roast Vegetables
Steamed Vegetables

w/ Gravy, Bread Rolls & Butter

PLATTER OPTION

Aniparto \$90

Verginia ham, char-grilled spanish chorizo, char-grilled eggplant, olives, marinated peppers, feta, water crackers w/sun-dried capsicum and seasonal dip

<u>huze</u> \$85

Swiss, brie, camembert, cheddar, blue vein, water crackers w/dried fruits, nuts & grapes

Seafood \$85

15 fish cocktails, 15 prawns, 15 calamari rings w/tartare sauce & fresh lemon

<u>Parterily</u> \$80

25 party pies, 25 party sausage rolls, 30 samosas w/ tomato & BBQ Sauce

<u>4-sian</u> \$85

25 mini vegetarian spring rolls, 25 prawn twisters & 25 samosas w/Sweet chilli & soy sauce

Mixed skewers \$90

25 satay chicken skewers & 25 beef skewers

Buffalo Wings \$85

80 Chicken wings tossed in sweet & spicy sauce topped with sesame seeds

Mixed sandwiches \$85

Ham, cheese & tomato. Chicken. Egg & lettuce. sandwiches.

30 chicken nuggets, 15 party pies, 15 sausage rolls, w/ seasoned chips, tomato & BBQ

Seasonal Fruit \$85

Grapes, oranges, strawberries, pineapple, watermelon, rockmelon & honey dew

<u>Jea & Coffee Station</u> \$45

Tea, coffee, full cream & skim milk w/ condiments



