



## Christmas Buffet Menus

### Sample Menu One: All Cold: \$35.00 person

Shelly Bay Baguettes with Cranberry and Port Butter  
Chicken Salad with Rocket, Charred Peaches and Blue Cheese (gf)  
Sliced Champagne Ham, Grain Mustard and Piccalilli (df, gf)  
Mediterranean Pasta Salad (v)  
Broccoli, Cherry Tomato and Red Onion Salad with a Sherry Vinaigrette (df, gf, vg)

### DESSERT

Pavlova with Cream and Berries

### Sample Menu Two: \$45.00 per person

Ficelle Sticks with Basil Pesto, Dukkah and Balsamic Olive Oil  
Smoked Salmon with a Lemon and Dill Creme Fraiche (gf)  
Beef Bourguignon with Red Wine and Mushrooms (gf)  
Green Garden Salad (gf, v)  
Brown Rice Salad with Balsamic Roasted Beetroot and Orange (df, gf,)  
Roasted Vegetable Salad with Toasted Hazelnuts and Balsamic Tomatoes (df, gf, vg)

### FINGER FOOD DESSERT (3 items each)

Chocolate Dipped Strawberries (gf)  
Homemade Christmas Mince Pies  
Orange Brandy Panna Cottas (gf)

### Sample Menu Three: \$45.00 per person

Mini Dinner Loaves served with Herb Butter  
Roasted Pork Loin with Apple, Mustard and Cider Sauce (df, gf)  
Roast Turkey Sage and Onion Stuffing (gf)  
Roasted Beetroot and Pumpkin Salad with Spinach, Haloumi and Candied Nuts (gf)  
Green Beans tossed with Citrus and Chives (gf, vegan)  
Maple Glazed Carrots (gf, vegan)  
Roast Potatoes with Rosemary and Garlic (gf, vegan)

### DESSERT

Rich Chocolate Torte with Berry Sauce (gf)



Prices are for food only and are GST exclusive  
Minimum of 10 guests

**These menus can be supplied from 23rd October to the 24th December**

**ADDITIONAL PRICING**

Cutlery and Crockery: \$4.50 per person

Glassware: \$7.00 per 10 (wine, water/beer, flutes)

Tablecloths: \$15.00 each

Cloth Napkins: \$1.60 each

Salt and Peppers: \$2.80 each

Water Jugs: \$3.60 each

100 Litre Chillibins: \$45.00 each

Ice: \$5.00 each

Delivery Charges vary based on location

Our prices are GST Exclusive