

## **Christmas Buffet Menus**

# These menus can be supplied from 1st November to the 24th December

Sample Menu One: All Cold: \$40.00 person

Baguettes with Cranberry and Port Butter

Chicken Panzanella Salad with Eggplant and Roast Vine Tomatoes Glazed Ham with Star Anise, Ginger and Five Spice (df, gf)

Orzo Salad with Cranberries and Sage (v)
Festive Red Cabbage Slaw with Orange and Pistachio (gf, v)

### **DESSERT**

Pavlova with Cream and Berries (gf)

Sample Menu Two: \$50.00 per person

Ficelle Sticks with Basil Pesto, Dukkah and Balsamic Olive Oil

Smoked Salmon with a Wild Herb and Lemon Aioli (gf)

Braised Beef Cheeks with Red Wine Jus (gf)

Green Garden Salad with Cherry Tomatoes and Parmesan( gf, v)

Roasted Vegetable Salad with Toasted Hazelnuts and Balsamic Tomatoes (df, gf, vg)

New Potatoes served with Butter and Mint

FINGER FOOD DESSERT (3 items each)
Chocolate Dipped Strawberries (gf)
Homemade Christmas Mince Pies
White Chocolate and Pistachio Nut Bark (gf)



## Sample Menu Three: \$55.00 per person

Mini Dinner Loaves served with Whipped Herb Butter

Roasted Pork Loin with Apple, Mustard and Cider Sauce (df, gf) Rolled Turkey with Pancetta, with a Pecan Nut Stuffing

Roasted Beetroot, Creamy Feta and Rocket Leaves, drizzled with Balsamic Glaze (gf)
Green Beans tossed with Citrus and Chives (gf, vegan)
Mixed Leaves with Artichoke, Cherry Tomatoes and Toasted Pinenuts (gf, vegan)
Rosemary Roasted Potatoes with Lemon, Herbs and Garlic Gremolata (vegan, gf)

#### **DESSERT**

Rich Chocolate Torte with Strawberry Coulis and Minted Yoghurt

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

### **ADDITIONAL PRICING**

Cutlery and Crockery: \$5.50 per person

Glassware: \$7.70 per 10 (wine, water/beer, flutes)

Tablecloths: \$15.00 each Cloth Napkins: \$1.65 each Salt and Peppers: \$3.00 each

Water Jugs: \$5.39 each

100 Litre Chillibins: \$46.00 each

Ice: \$5.25 each

Delivery Charges vary based on location

Our prices are GST Exclusive