



ALL OCCASIONS BUFFET

From the Buffet

Slowly Roasted Seasoned Chicken, served with traditional gravy

Beef dish (tba)

Penne pasta tossed in fresh tomato, garlic, and basil

Linguine with porcini and mixed mushroom sauce with a touch of fresh cream, parsley and Parmesan

Baby spinach with roasted pumpkin, semi-dried tomatoes and fire-roasted capsicum

Mixed Garden salad -Salad of mixed greens with cherry tomatoes, cucumber, Spanish onion, olives and herbed vinaigrette

Crisp, freshly baked dinner rolls

\$35 per person



ALL OCCASIONS BUFFET

From the Buffet

Slowly Roasted Seasoned Chicken, served with traditional gravy

Antipasto platter of cured meats, marinated vegetables and cheeses

Penne pasta tossed in fresh tomato, garlic, and basil

Linguine with porcini and mixed mushroom sauce with a touch of fresh cream, parsley and Parmesan

Au-gratin (baked thin slices of potato with onion, garlic and cheese)

Baby spinach with roasted pumpkin, semi-dried tomatoes and fire-roasted capsicum

Mixed Garden salad -Salad of mixed greens with cherry tomatoes, cucumber, Spanish onion, olives and herbed vinaigrette

Crisp, freshly baked dinner rolls

From the Dessert Buffet

Chef's selection of cakes served with whipped cream

Banquet platter of seasonal fruits

\$40 per person

