

Dinner Buffet Menu

Mains:

- Grilled Sirloin rubbed w/ fresh herbs topped w/ Paris butter **GF**
- Chargrilled Sirloin Argentinean style w/ a chimichurri marinade topped w/ fresh basil & cherry tomato compote **GF DF**
- Grilled Sirloin w/ caramelised onions & horseradish creme **GF**
- Chargrilled Leg of Lamb w/ baby garlic & rosemary served w/ fresh mint sauce & herbed aioli **GF DF**
- Oven Roasted Porchetta Tuscan Style rubbed w/ fresh herbs, fennel & garlic served w/ glazed apple compote **GF DF** (compote may change with the seasons)
- Double Lemony Herb Organic Chicken Thighs **GF DF**
- Pan Seared Organic Chicken Breast stuffed w/ mushrooms, caramelised leeks & feta cheese drizzled w/ fresh thyme reduction **GF**
- BBQ Chicken Thighs brushed w/ homemade sweet & tangy BBQ sauce **GF DF**
- Pan Seared Organic Chicken Breast stuffed w/ sundried tomatoes, ricotta & spinach **GF**
- Cajun Rubbed Whole Side of Salmon w/ homemade remoulade sauce **GF**
- Ginger Soy Glazed Whole Side of Salmon w/ citrus vinaigrette **GF DF**

All served with:

- Rustic rolls (included in price)



Dinner Buffet Menu (cont.)

Sides:

- Creamy Potato Gratin [GF V](#)
- A Trio of Colourful New Potatoes roasted and tossed w/ green herbs & Tuscan olive oil [GF DF V](#)
- Warm Roasted Orange Salad: Roasted pumpkin, kumara and baby carrots drizzled w/ fig balsamic, feta & pine nuts [GF V DF on request](#) (vegetables may change w/ the seasons)
- Minted Baby New Potatoes [GF V DF](#)
- Roasted Potatoes tossed w/ creamy Dijon dressing w/ sundried tomatoes & lives [GF V](#)
- Market Vegetable Melange tossed w/ herb butter [GF V](#)
- String Beans tossed w/ lemony walnut pesto [GF V](#)
- Platters of Grilled Market Vegetables w/ balsamic vinegar & olive oil [GF V DF](#)
- Roasted Beet Salad w/ citrus, goat cheese, candied walnuts & sherry vinaigrette dressing [GF V DF on request](#)
- Classic Caesar Salad w/ homemade parmesan croutons, avocados & tomatoes [V DF/GF on request](#)
- Tricolour Salad w/ pomegranate & citrus lemony Dijon dressing [GF V DF](#)
- A Salad of Baby Rocket topped w/ shaved parmesan



Dinner Buffet Menu (cont.)

Dessert:

- Petit Fours (to be placed at each table)
- An Assortment of Finger Sweets

OR (Alternate drop, choice of 2)

- Very Rich Chocolate Souffle Cake w/ a coulis of sweet berries & whipped cream
- Individual San Sebastian Cheesecake w/ Chantilly whipped cream
- Ginger Creme Brulee
- Citrus Tart
- An Assortment of Dessert Logs:
 - Tiramisu, Lemon, St. Honore, Berry



Pricing

x2 mains, x3 sides, dessert | \$60.00pp
x3 mains, x3 sides, dessert | \$70.00pp

All pricing includes GST

