

# BUFFET

Minimum number of 40 people (All prices are per person)

## BASIC BBQ BUFFET

\$20.00 per person

*Includes a chef to cook & serve*

- Selection of fresh baked bread rolls & butter (GF option available)
- Rissoles
- Local sausages **GF**
- Barbequed onions **V & GF**
- Seasonal mixed garden salad with balsamic dressing **V & GF**
- Aussie coleslaw with creamy mayonnaise **V & GF**

## Optional extras you might like to add

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|---|-----------|
| • Barramundi fillet with ginger & lemon <b>GF</b>                     | \$5.50 pp |
| • Crispy skinned salmon fillet <b>GF</b>                              | \$6.50 pp |
| • Marinated prawn skewers <b>GF</b>                                   | \$6.00 pp |
| • Marinated chicken skewers <b>GF</b>                                 | \$4.00 pp |
| • BBQ steak lightly peppered <b>GF</b>                                | \$5.00 pp |
| • Chickpea, lentil & parsley patty with mint & cumin yoghurt <b>V</b> | \$4.00 pp |
| • Steamed chat potatoes with parsley butter <b>V &amp; GF</b>         | \$3.00 pp |
| • Sliced tomato, olive & fetta salad <b>V &amp; GF</b>                | \$3.00 pp |
| • Buttered corn cobettes <b>V &amp; GF</b>                            | \$3.00 pp |

## STANDARD BUFFET

\$37.00 per person

**Select: 2 mains, 3 sides + dinner rolls**

Additional sides available separately **\$3.00 per person per choice**



**DELUXE BUFFET****\$47.00 per person****Select: 3 mains, 5 sides + dinner rolls**Additional sides available separately **\$3.00 per person per choice****MAINS**

- Lamb shanks in five spice with tamarind & ginger **GF**
- Penang beef curry with mango chutney **GF**
- Grilled barramundi with sesame oyster dressing
- Sri Lankan tomato & chicken curry **GF**
- Baked eggplant & ricotta rolls in chunky tomato sauce **V & GF**
- Spiced apricot chicken **GF**
- Thai jungle curry prawns **GF**
- North African spiced lamb with tahini dressing **GF**
- Beef bourguignon - braised beef cheeks with shallots, bacon & mushrooms in red wine jus **GF**
- Vegetable korma with chickpeas & cashews **V & GF**
- Thai beef salad with peanuts **GF**
- Platter of assorted meats including continental hams, roast beef **GF**
- Chicken Caesar with crispy bacon, parmesan & croutons
- Rosemary lemon chicken drumsticks wrapped in prosciutto **GF**
- Crispy crackled roast pork, apple sauce **GF**

**SERVICE STAFF**

\$45 per hour per staff (min 3 hours)

Appropriate penalty rates apply for Sundays (\$50.00 per hour) &amp; Public holidays (\$65.00 per hour)

**CROCKERY, CUTLERY AND GLASSWARE**

hire available - 60 cents per piece

**DIETARY REQUIREMENTS**Most meals can be made to special dietary requirements. **GF** = Gluten Free (gluten free items are made with rice, maize or gluten free flour)**V** = Vegetarian

Surcharges of 10% apply to all menus for Public Holidays

Please note that travel charges may be incurred for functions outside the immediate Port Macquarie area

# **BUFFET** *continued*

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- Margarita marinated chicken pieces with lime wedges **GF**
- Honey glazed leg ham, Dijon mustard **GF**
- Lemon roast lamb leg with rosemary **GF**
- Slow roasted beef with garlic, thyme & pepper **GF**
- Vegetarian lasagne with roasted pumpkin, zucchini, mozzarella & fresh tomato sauce **V**
- Penne in a creamy sundried tomato sauce with chicken & spinach
- Garlic, chorizo & prawn pasta, watercress
- Italian beef & pork meatballs with spaghetti & arrabiata sauce



## **SIDES**

- Sweet potato & cinnamon mash **GF**
- Assorted Asian stir-fried vegetables **GF**
- Chef's choice of steamed vegetables **GF**
- Roasted baby beets, spring onion & fetta **GF**
- Cajun spiced roasted baby potatoes **GF**
- Asparagus, green beans, courgettes, café de Paris butter **GF**
- Steamed rice **GF**
- Mashed potato **GF**
- Garden salad with avocado & balsamic dressing **GF**
- Sliced tomatoes with wild olives, cucumber & basil **GF**
- Potato salad with bacon, celery & spring onions **GF**
- Green beans, broccoli & snow pea salad with sesame soy dressing **V & GF**
- Rice noodle salad with vegetables & coconut **V & GF**



- Moroccan cous cous salad **V**
- Rocket, Roma tomato, parmesan, with lemon mustard dressing **V & GF**

**GRAZING TABLE – all cold**

Minimum number of 25 people

- Antipasto, cured meat & salamis, marinate olives & vegetable **\$12.00 per person**
- Seafood (oysters, crabs, prawns, mussels etc) **Price on application**
- Australian & imported cheeses, nuts, fruits, breads & crackers **\$10.00 per person**
- Cold Christmas buffet **\$38.00 per person**  
(Have it all – ham, turkey, prawns, salads, rolls, trimmings & pavlova)
- Desserts & seasonal fruits **\$6.00 per person**

*We wish to advise that this is not a comprehensive list. Our Chefs can make almost anything that you may require. If you have a favourite or have seen something you like not listed here please ask us*

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