



Cold Buffet Menu

Appetisers

On boarding

*Australian cheeses, dips, fresh and chargrilled vegetables
With assorted woodfired, sour dough and turkish breads.*

Entrée

*Gourmet Homemade pizzettas with assorted toppings including
Fetta and semi dried tomato
Pesto and shaved parmesan
Satay chicken*

Main course

Tender chicken breast fillets with a sweet soy and coriander marinade

Glazed leg ham platters

A selection of fresh garden salads-examples include

*Tomato, cucumber, fetta, spanish onion, kalamatta olives with vinegarette dressing
Tender asparagus, avocado, egg and capsicum with a honey mustard dressing
Potato, spanish onion dill with a rich creamy dressing
Baby spinach, red onion, capsicum, sun dried tomatoes with a balsamic dressing*

Crispy dinner rolls

Dessert

Baked lemon cheesecake with fresh cream and fruit

Tea and coffee

Optional extras

*Fresh king prawn platters and spicy seafood sauce
Natural oyster platters with lime and coriander*