

Summer buffet menu

Salads choice of 2

Caesar salad, crisp romaine lettuce, croutons, shaved parmesan

Seasonal leaf salad, radish, cucumber and cherry tomatoes with balsamic dressing
v, gf

Spinach, quinoa, carrot, black bean, sweet corn, red onion, apple cider vinaigrette
v, gf

Fusilli pasta, feta, roast peppers & zucchini, fresh peas, sun dried tomato oregano vinaigrette

Tomato, bocconcini, baby spinach, pesto balsamic dressing
gf

Potato salad, roast yams, red onion, chives, mustard vinaigrette
v, gf

Proteins choice of 2

Lemon and herb marinated chicken breast with salsa verde

Pork Loin rubbed with smoked paprika and garlic with caramelised onion jus

Slow roasted Beef, red wine jus served with grainy mustard and horseradish

Miso soy glazed salmon fillet with lime

Roasted BC prime rib with jus (add \$3.50 per person)

Vegetables choice of 1

Orange and cumin roasted carrots
v, gf

Steamed broccoli, cauliflower, green beans, fresh herbs and olive oil
v, gf

Ratatouille, eggplant, zucchini, onions, tomato garlic and herbs
v, gf

Balsamic glazed Mediterranean vegetable medley
v, gf

Roasted root vegetables with herb oil and roast garlic
v, gf

Sides choice of 1

Basmati rice pilaf, mixed peppers, red onion, and fresh herbs
v, gf

Herbed new potatoes with extra virgin olive oil
gf

Lemon couscous with Moroccan spices, raisins and cilantro
v

Pasta primavera, mixed vegetables, tomato, lemon, garlic and herbs
v

Dessert choice of 2

Assorted dessert squares

Eton Mess with strawberries

Chocolate truffle slice

Lemon Tart

Seasonal fruit platter
v, gf

v - vegan
gf - gluten free

Menu is priced at \$33.00per person

Pricing is exclusive of GST and 15% service charge