

Winter Buffet Menu

Salads choice of 2

Caesar salad, crisp romaine lettuce, croutons, shaved parmesan

Seasonal green salad, cucumber and cherry tomatoes with balsamic dressing

v, gf

Kale, organic quinoa, roast sweet potato, carrot, dried cranberries, apple cider vinaigrette

v, gf

Fusilli pasta, roast peppers & zucchini, sun dried tomato vinaigrette

Tomato, bocconcini, baby spinach, pesto dressing

Proteins choice of 2

Lemon and thyme marinated chicken breast served with jus

Pork Loin rubbed with smoked paprika and garlic served with spiced applesauce

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

Herb crusted baked salmon fillets with lemon

Turkey breast marinated with orange, sage and rosemary served with jus

Vegetables choice of 1

Orange and rosemary glazed carrots

v, gf

Roasted seasonal vegetables with garlic and herb oil

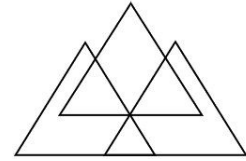
v,gf

Steamed broccoli, cauliflower, green beans, roast tomato, fresh herbs and olive oil

v,gf

Classic ratatouille, eggplant, zucchini, onions, tomato garlic and herbs

V,gf



Sides choice of 1

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

v, gf

Herb buttered new potatoes

gf

Lemon couscous with ras-el hanout raisins and cilantro

v

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

v

Dinner comes served with artisan bread rolls and butter

Tea and coffee service also provided

Dessert choice of 2

Warm sticky toffee pudding, served with a rich butterscotch sauce

Basil Lemon olive oil cake

White and dark chocolate brownie

Dessert square assortment

Seasonal fruit salad with vanilla syrup

v, gf

v - vegan
gf - gluten free

Menu is priced at \$32.00 per person

Pricing is exclusive of 5% GST & 15% service charge

Late night snack \$6 per person

Slow cooked pulled pork in house bbq sauce with bread buns and slaw

Balsamic onion, Brie and arugula flatbread pizzas