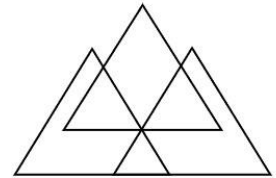


## **Buffet dinner menu**



### **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

### **Entrees choice of 2**

Herbed chicken breast served with a lemon and thyme veloute  
gf

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

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

Miso & soy glazed salmon with lime

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

### **Vegetables choice of 1**

Orange and cumin glazed 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

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

### **Sides choice of 1**

Basmati rice pilaf with garden peas, red onion, and fresh herbs

v, gf

Herbed new potatoes with extra virgin olive oil

gf

Lemon pesto orzo with cherry tomatoes and mixed peppers

v

Lemon couscous with ras-el hanout raisins and cilantro

v

### **Dessert**

Assorted dessert squares

Vanilla cheesecake with seasonal fruit

v - vegan  
gf - gluten free

**Please contact us for pricing, minimum 15 portions**

Pricing is exclusive of GST and 15% service charge