



Menu Two Buffet Menu

Chef's selection of two hot and cold canapés included upon arrival of your event
Home Made Breads

Entrees Selection

Anti Pasto Selection
Cold Sliced Charcutiere Platter
Noosa Reds & Basil Bruschetta
Pea and Mint Soup with Marscarpone
Home-Made Barrumundi Spring Rolls with Spring Rolls
Smoked Chicken Risotto Balls
Thai Beef Salad with Lychee and Corriander Dressing

Main Selection

Organic Chicken Skewers with Mango Satay Sauce
Kofta Meat Balls with Yoghurt and Cucumber Salsa
Tuna Steak Skewers with Ginger and Soy
Slow Roast New England Lamb
Beef Korma
Mild Chicken Panang with Toasted Cashews

Vegetables & Salads

Cous Cous Salad with Rosemary Scented Roasted Vegetables
Crushed Potato & Dill Salad
Sundried Tomato, Basil and Pinenut Pasta Salad
Steamed Jasmine/ Saffron Rice
Pilaf Rice

Desserts

Twice Baked Vanilla and Lemon Cheesecake with Candied Fruits
Individual Fruit Meringues with Cream Chantilly
Chocolate Éclairs with Crème Patisserie
Fresh Fruit Platter
Individual Chocolate Mousse with Berry Compote
Local Cheese Platter with water Crackers

Includes Freshly Peculated Coffee & Teas

\$60.00 per person

Please choose two cold, two hot and two dessert

Updated March 2010

