



Commercial Hotel

Name:

Occasion:

Date of Function:

Food Service Time:

of Guests:

Buffet Menu

Cold Selections

Caesar salad w/ bacon, parmesan, cos, anchovies w/ garlic croutons in our delicious dressing
Delicious creamy potato salad
Rocket Salad w/ pears & walnuts in balsamic dressing
Greek salad of Kalamata olives, Bulgarian feta, red onions, cucumber, roma tomatoes
Avocado, orange, almond & mint salad

Hot Selections

Roast leg of Lamb in rosemary, garlic & lemon
Roast tender suckling Pork w/ a sage & mustard marinade
Prime roast Beef w/ mustard & thyme
Roast chicken w/ eggplant, roast peppers & zucchini
Grilled Perch fillet with a lime aioli
(all roast selections are served w/ baked rosemary pumpkin & greek style lemon oregano baked potatoes)

Hot Extras

Vegetarian moussaka of layered w/ eggplant, red capsicum, pumpkin, potato, spinach & feta
Homemade beef lasagne w/ a parmesan creamy sauce
Red curry chicken, potato, pumpkin & bok choy w/ jasmine rice
Stir fry noodles w/ Asian greens in soy, ginger & chilli
Linguini w/ chicken, mushroom, asparagus, Italian parmesan, cherry tomatoes
in a light creamy white wine sauce
Prawn fried rice

Desserts

Rockmelon & pineapple salad
Very naughty triple chocolate fudge cake w/ chocolate ganash, berries & cream
Tiramisu cake of light sponge w/ coffee syrup layered w/ Italian style mascarpone
Galatabouriko (Greek style baked vanilla custard layered between filo pastry) w/ crème fraiche
Crème caramel w/ double cream
Rhubarb & apple crumble
Cherry strudel

Minimum number of Guest's: 30pax

Menu No. 1	Choose 2 Cold selections, 2 Hot Selections, 2 Hot Extras & 2 Desserts	\$35.50 per guest
Menu No. 2	Choose 3 Cold selections, 3 Hot Selections, 3 Hot Extras & 3 Desserts	\$39.50 per guest
Menu No. 3	Choose 4 Cold selections, 4 Hot Selections, 3 Hot Extras & 4 Desserts	\$45.50 per guest

Please indicate selections

\$_____ Total

Please confirm food selections 7 days prior to event

Buffet Menu Order Form