

Buffet Menu

Memories

Hot Entrée

Beef Stroganoff

Beef strip sauté with mushroom cream, white wine and demi glaze

Curried Prawns

Cooked in mild curry sauce with coriander. Served with Basmati rice.

Satay Chicken

Diced chicken sauté in satay spice and coconut cream. Served with Jasmine rice.

Chicken and Mushroom Vol au Vent

Tender chicken sautéed with mushrooms and shallots folded through a white wine sauce and placed in a light pastry crust

Lamb and Vegetable Parcel

Sauté strip of lamb with vegetables and herbs wrapped in filo pasty baked and served on a light curry sauce

Lasagna

Lean braised beef mince with sago tomato coulis. Cooked with béchamel and cheese.

Tortellini Boscaioa

Veal filled tortellini served with a sauce of bacon, mushrooms, onion, garlic and cream

Hot Buffet

Baked Ham

With cranberry and apple sauce

Roast Lamb

With demi glaze and mint sauce

Tender Roast Beef

With demi glaze

Roast Veal

With white wine and mushroom sauce

Roast Turkey

With Cranberry Sauce

Roast Pork

Served with applesauce, roast potatoes and vegetables

Cold Buffet

Country Smoked Ham

Roast Turkey

Roast Beef

Plump Roast Chicken

Pork

All meat is served with assorted condiments

Assorted Australian and imported meats and salads

Your selection of 10 fresh salads

Desserts

Fresh Fruit Salad

Pavlova

Apple Strudel

Crème Caramel

Black Forrest Cake

Profiteroles