

CANAPES

PRAWN AVOCADO AND CHERRY TOMATO

TRUFFLE AND CHEESE ARANCINI BALLS

MOROCCAN LAMB KOFTAS WITH SPICED TOMATO SAUCE

STUFFED MUSHROOMS

BANQUET STYLE ON THE TABLE TO SHARE

TENDER RIDGE SCOTCH FILLET MARINATED AND ROASTED TO MEDIUM

ROASTED CHICKEN WITH THAI FLAVOUR

ROASTED VEG (BEETROOT, SWEDE, PARSNIP, CARROT, TURNIP, ETC)

ROASTED POTATO WITH GARLIC AND HERBS

BROCCOLI AND ALMOND BUTTER

HONEY GLAZED CARROTS

GREEN SALAD

DESSERT BUFFET

PROFITEROLE

CHEESECAKE

TIRAMISU

MUILIEFULLIE

PANACOTTA

PAVLOVA

FRUIT PLATTER, CHEESE AND CRACKER WITH DIPS

PRICE PER PERSON \$69.75 PLUS G.S.T

STAFF FOR 5 HOURS @ \$25 PER STAFF PER HOUR