

CHRISTMAS BUFFET MENU – GROUPS OF 10 OR MORE

\$55.00 + GST per person.

Chef/Supervisor \$30 per hour, additional staff \$25 per hour. + GST with a minimum of three hours

PRE DINNER NIBBLES

Spinach & Feta Parcels

Cheese and chive gougere

Baby blini with smoked salmon & dill / sundried tomato & feta mousse

THREE SELECTIONS FROM THE FOLLOWING

Free range whole champagne ham with brown sugar glaze – minimum 30 guests – sliced platter for fewer

Mustards and chutney on the side

Whole chicken with cranberry stuffing and festive gravy

Whole roast beef sirloin with Dijon mustard glaze

Roast pork with crunchy crackle and apple sauce

Greek style butterflied lamb with rosemary and garlic

Slow roasted lamb on the bone

Roasted salmon with Asian drizzle

Whole baked salmon with fresh herbs – minimum 20 guests

Leek & Mushroom Risotto – vege and gluten free

Spinach & Ricotta Tortellini

TWO VEGETABLE SELECTIONS

Steamed new potatoes with minted sour cream

Greek style roasted potatoes with rosemary, lemon & garlic

Scalloped potatoes

Seasonal roast vegetables with balsamic reduction

Honey glazed carrots

Fresh green beans almondine

THREE SALAD SELECTIONS

Salad of Baby Greens with Strawberry Vinaigrette

Greek Salad with Feta & Olives

Kumera, Bacon & Orange Salad

Spinach Salad with Shaved Parmesan, Roasted Peppers & Mushrooms & aioli

Fresh Asparagus with hollandaise

Quinoa salad with almonds, spiced pumpkin and chilli vinaigrette

TWO DESSERT SELECTIONS FROM THE FOLLOWING

Fresh fruit salad with whipped cream
Meringue roulade with lemon and fresh raspberries – gluten free
Tiramisu / OR berry trifle
Housemade Christmas pudding with brandy custard
Lemon cheesecake with berry coulis
Chocolate & raspberry brownie

OR

CAKE STANDS OF CHRISTMAS FINGER FOOD – 6 pieces per person from the following selections

Housemade Christmas tarts
Black and white truffles
Candied apricot balls
Chocolate dipped strawberries
Greek almond shortbreads
Fruit and nut Christmas slice
Homemade Christmas cake
Chocolate and Raspberry Brownie
Lemon meringue tarts