



*All Occasions
Catering*



Buffet

All Occasions – Buffet Menus

min 50 people

Buffet Package One- \$ 45.90 per person

Choice of 3 Hot Buffet Choices 2 sides, 2 salads with Fruit platter

Buffet Package Two - \$ 55.90 per person

Choice of 4 Hot Buffet Choices and 3 sides, and 3 salads and petite
desserts

Buffet Package Three - \$61.90 per person

Choice of 5 Hot Buffet Choices with 3 sides and 3 salads and mixture of
petite desserts

**All functions include Fresh dinner rolls with butter and condiments and
cutlery, plates and buffet table cloths**

Side Selection

Coconut Rice or Jasmine Rice

Baked potato with sour cream

Selection of Mixed roasted vegetables (Pumpkin, potato, sweet potato)

Barbequed corn on the cob with butter

Selection of Seasonal vegetables tossed through garlic butter

Potato gratin

Creamy Roast garlic Pureed potato

Rosemary chat potatoes

All Occasions – Salad Menu

Crispy mixed Garden Salad - served with tomato, onion, cucumber and julienne carrot,
capsicum and snow pea sprouts served with balsamic vinaigrette

Traditional Coleslaw – A mixture of red and green cabbage with carrot, celery and tossed with
lemon juice and whole egg mayonnaise

Potato Salad – tableland chat potatoes tossed with seeded mustard, bacon, shallots, parsley and
whole egg mayonnaise

Penne Pasta Salad – Penne pasta mixed with roast peppers grilled eggplant and zucchini and
finished off with feta cheese

Wild Rocket and Pear Salad - Locally grown rocket tossed with tomatoes, Spanish onion,
fresh pears with shaved parmesan and lightly tossed with balsamic vinaigrette

Greek Salad- fresh mixed salad leafs served with tomato, Spanish onion, calamite olives,
cucumber, capsicum and feta cheese and dressed with white wine vinaigrette

Moroccan Chicken Salad - Marinated chicken served with Mescaline salad with tomatoes,
Spanish onion, and cucumber and finished with julienne carrot, capsicum and snow

Hot Buffet Choices

Local Fish of the day served with Chardonnay Butter Sauce with chives

Fillet of white fish served with coconut curry sauce with coriander

Barbequed Tasmanian salmon served with Hollandaise sauce and parsley

Slow Roasted pork shoulder boned, rolled and served with apple sauce

Chinese style barbequed pork belly ribs with coriander

Traditional free range chicken served with seeded mustard sauce

Mareeba sirloin roasted and served with red wine sauce

Roast lamb infused with garlic and rosemary and served with gravy and mint jelly

Chicken Renang - Tableland free range chicken served in spicy satay sauce with coriander

Chicken Masala - Tableland free range chicken cooked in a traditional sauce flavoured with tomato, onion and turmeric

Beef Madras - Tender

Medallions of beef cooked in a medium sauce with a delicate blend of dried coconut and mustard seeds

Thai Seafood Hotpot – A mixture of fresh seafood cooked in a coriander and green curry sauce

Peri Peri chicken served with yogurt dressing

Lasagne – Traditional lasagne bolognese sauce

Fettuccini carbonara – Pasta tossed with onion, garlic, bacon and mushrooms with garlic cream sauce

Vegetarian Option- selection of vegetable skewers with tofu, Vegetarian pasta, Curry