

BUFFET MENU # 2

\$32.00 PER HEAD

SOUP

ASK FOR YOUR FAVOURITE

ASSORTED BREADS

SELECTION OF SALADS

TOSSED, PASTA, BABY BEETS, POTATO, EGGS, COLESLAW

COLD PLATTERS

CHICKEN, SEAFOOD, MEAT

HOT CARVERY

BARON OF BEEF, ROAST PORK LEG, CONDIMENTS
GENTLY COOKED TENDER LAMB SHANKS WITH ROSEMARY & MINT JUS

HOT VEGIES

SEASONAL GREEN VEGE, MINI GOURMET POTATO, GLAZED CARROTS,
COTTAGE PIE, VEGETABLE MOUSAKA

COLD DESSERT

FRESH FRUIT SALAD, SHERRIED TRIFLE, CHEESE CAKE, PAVLOVA WITH
CREAM AND KIWI FRUIT

TEA AND COFFEE