

THE SUMMER BUFFET MENU

Deluxe Menu



*Delight your guests with a wonderful array of delicious seafood fresh from the markets...
all without lifting a finger! Special occasion menus guaranteed to impress.
Free desserts, free upgrade to melamine plates, free stainless cutlery.*

Fresh Premium Oysters

We guarantee these oysters are shucked just before coming out to your function. We choose the freshest produce available at the markets on the day.

King Prawns - We only buy the best quality available on the day of your function.

Smoked Salmon

Cold Sliced Meats - Ham, salami and roast beef.

Succulent Roast Chicken Platters - Served chilled.

Served with 5 gourmet salads hand made using premium ingredients:

- ◆ **Gourmet Potato, Egg and Bacon Salad** - A real favourite combining potato, boiled eggs, parmesan cheese, shallots, diced Spanish onion with home style grain seeded mustard mayonnaise dressing.
- ◆ **Gourmet Greek Salad** - Cherry tomato, red and green capsicum, cubed fetta cheese, kalamata olives, cucumber, celery, sliced Spanish onion and cos lettuce with a delicious Greek dressing.
- ◆ **Gourmet Caesar Salad** - Cos lettuce, crispy bacon, boiled eggs, shaved parmesan, cherry tomatoes, croutons, diced Spanish onion served with a dijonaise dressing.
- ◆ **Gourmet Garden Salad** - Our premium Garden Salad is made with assorted mixed leaves, julienne red capsicum and carrot, sliced cucumber and Spanish onion.
- ◆ **Gourmet Mediterranean Pasta Salad** - Penne pasta, black olives, sundried tomatoes, crumbled fetta, red and green capsicum, diced Spanish onions and oregano with a garlic dressing. Popular with vegetarians!

Freshly Baked Bread Rolls

Condiments

Fresh lemon wedges, seafood, dressings, butter portions, salt and pepper.

Bonus Offer – Book now and receive Free Desserts. Hurry as offer is limited.

Free Desserts:

- ◆ **Lemon Cheesecake** - Vanilla sponge cake then a layer of cheesecake with a sweet lemon topping.
- ◆ **Black Forest Cake** - Layers of chocolate cake, cream and cherry filling topped with flaked chocolate – yum!
- ◆ **Pavlova** - Traditional Aussie favourite. Fresh fruit toppings and cream.

Price: \$29.90 per person - Includes GST
Children aged 5 to 10 half price. Under 5 yrs \$1.00

BONUS OFFERS

- Free dessert valued at \$4.50pp
- Free melamine plate and stainless cutlery upgrade. Includes all washing up, valued at \$2.00 pp

Hire Equipment

Save up to \$613 by combining your catering with a party hire package. Do you need chairs, tables, glasses, plates, marquees or other equipment? Call us for more details and free bonus offers.

Trained chef and wait staff to make your function a breeze – no stress, we clean up!

Options include buffet or sit down service, DIY or delivered ready to serve.

