

BUFFET 1

These menus may be varied in any way to suit your requirements. Please do not hesitate to contact our Function Manager to discuss any changes.

For up to 120 guests seated at tables with white linen cloths, complete with candles

Hors d'oeuvres: to be served to guests on arrival for 1 hour

- CHICKEN YAKITORI - SUCCULENT JAPANESE STYLE SATAY SKEWERS
- HOME-MADE SAUSAGE ROLLS WITH TOMATO RELISH
- VARIETY OF MINI QUICHE INCLUDING VEGETARIAN STYLES
- TRIO OF MEDITERRANEAN DIPS WITH TURKISH BREAD

Individual cost: \$8.50

Main course: selection of two

- MARINATED PRIME PASTURE FED BEEF SERVED WITH GRAVY, TWO MUSTARDS AND HORSERADISH RELISH
- BONED LEG OF SPRING LAMB SERVED WITH MINT JELLY
- ROLLED LOIN OF PORK SERVED WITH CRUNCHY GOLDEN CRACKLING AND TRADITIONAL APPLE SAUCE

All main courses include:

- VEGETARIAN LASAGNE
- POTATOES IN FOIL SERVED WITH SOUR CREAM AND CHOPPED CHIVES
- THREE SALADS
 - BEANSHOOT AND SNOWPEA SHOOTS WITH SESAME AND SOY DRESSING
 - TOMATO, MUSHROOM, SPANISH ONION AND FRESH BASIL
 - TOSSED GREEN WITH A BALSAMIC VINEGAR DRESSING
- MEDLEY OF SEASONAL VEGETABLES WITH A SESAME BUTTER DRESSING
- GRAVY AND CONDIMENTS
- FRENCH BREADSTICKS

Individual cost: \$18.00

Desserts: selection of three

- FRUIT TOPPED CHEESECAKE
- HOT APPLE STRUDEL
- BLACK FOREST CAKE
- HAND-CUT FRUIT SALAD
- SUPER CHOCOLATE FUDGE CAKE
- LEMON TART
- PAVLOVA
- ALL SERVED WITH WHIPPED CREAM

Individual cost: \$5.25

Coffee, Tea and Mints

Price per Person: \$29.50 inclusive of GST

Extra Cruise Time 75c per person per ½ hour