LAMB AND PORK PARTY $42.95

  

ENTRÉE (choose one option)

Crispy pita breads with homemade dips

Antipasto platter

Savory Tuna salad served with Turkish bread pieces

MAIN MENU OPTIONS (choose two options)

Roast leg of lamb with fresh garlic and rosemary

Red wine and garlic slow cooked lamb shanks

Lamb stir fry on the grill with vegies and fresh herbs

Colombian style pork belly

Succulent roast pork with gravy apple sauce

Simply delicious giant pork souvlaki with capsicum red onion

SIDE DISHES (choose two options)

Cracked pepper roast garlic and rosemary chat potato V GF

Oven roasted seasoned Vegies (potato pumpkin carrots sweet potato)

Fresh herbs oven baked roasted cauliflower with parmesan cheese V GF

Chicken penne pasta with bacon spinach special creamy sauce

Broccoli with bacon fried onions and cracked pepper GF

Cheesy garlic scalloped potatoes GF

Fresh chili garlic green beans V GF

Fried rice or steamed rice GF

SALAD OPTIONS (choose two options)

Mediterranean Tortellini salad red white vinaigrette

Southern style potato salad V GF

Authentic Greek salad V GF

Chefs special cabbage salad

Beetroot and baby spinach feta salad V GF

Seafood crunchy salad V GF

Rainbow coleslaw V GF

DESSERT MENU OPTIONS

Nutella cheesecake with fresh strawberry

Greek mille feuille cake

Chefs special carrot cake

Chocolate hazelnut mouse with fine swiss grated chocolate garnish

Chefs special caramel pecan pie

Chefs special chocolate éclair cake

Wickedly good chocolate Tiramisu cake

Tropical fresh fruit tart with orange custard cream

Buffet menu price includes:

Set up and pack down all food and catering equipment (Buffet tables, chafers, warmers, plates, cutlery etc.

Full set up of buffet tables including cloth with skirting also including complimentary theme decorations

Condiments & dressings including salt & pepper shakers ready on serving station

Stainless steel cutlery, paper napkins, ceramic plates ready on serving stations

Uniformed staff for serving at Buffet station

Clear away all plates cutlery from guest tables

Fresh crusty bread with butter squares

**Fruit Platters (GF V v)** Using only the best quality season fruit. A perfect finisher for your occasion.