BEEF AND CHICKEN PARTY $39.95

   

ENTRÉE (Choose one option)

Crispy pita breads with homemade dips

Antipasto platter

Savory Tuna salad served with Turkish bread pieces

Mains Menu options (Choose two option)

Delicious yearling seasoned Beef and gravy

Classic Beef stroganoff

Baked honey mustard corned beef

Roast seasoned chicken pieces

Creamy garlic herb chicken breast fillets

Char grill chicken with lemon mustard sauce

Sides (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)

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

Desserts Menu Options

Mini Oreo cheesecake V

Strawberry cheesecake puffs VGF

Vegan carrot cake V

Chocolate hazelnut mouse with fine swiss grated chocolate garnish VGF

Chefs special caramel pecan pie V

Chefs special chocolate éclair cake V

Wickedly good chocolate Tiramisu cake V

Tropical fresh fruit tart with orange custard cream V

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 at guest tables

Bread and butter supplied in price