

Coogee Cocktail

Mini cocktail samosas

Chicken skewers

Cocktail quiche

Mini sausage rolls

Beef party pies

Lamb meatballs with minted yoghurt

Assorted open sandwiches

Dessert

Chocolate cake

Tea & coffee

\$25.00 per person



Clovelly Cocktail

Salmon morney profiteroles

Fresh king prawns with chef's marie rose dipping sauce

Freshly shucked Sydney rock oysters served on the half shell with fresh lemon wedges

Chicken satay skewers

Cocktail samosas

Lamb meatballs with minted yoghurt

Gourmet beef & pepper cocktail pies

Cocktail quiche

Dessert

Selection of dessert slices

Fresh fruit platter

Tea & coffee

\$45.00 per person



Bondi Webber B.B.Q.

Starters

Savoury pastries

Mini pizzas

Main Buffet

Roast lamb or roast chicken

Mixed greens with cherry tomatoes

Jacket potatoes with sour cream & chives

Rocket, parmesan & pine nut salad

Fresh bread rolls

Dessert

Chocolate mud cake

Cheese platter with seasonal fruits & crackers

Tea & coffee

\$35.00 per person



Bronte Buffet

Starters

Chef's selection of two canapés

Main Buffet

Smoked leg ham with orange & mustard glaze carved at the buffet, served with a selection of mustards

Chicken satay skewers

Vegetarian quiche

Baby jacket potatoes with sour cream & chives

Rocket & pine nut salad

Mediterranean salad of capsicum, cucumber, onion, cherry tomatoes, Fetta cheese, Kalamata olives & vinaigrette

Fresh bread rolls

Dessert

Selection of dessert slices & pastries served with King Island cream

Tea & coffee

\$39.00 per person



Balmoral Buffet

Starters

Chef's selection of two canapés

Main Buffet

Roasted fillet of beef with horseradish sauce

Fresh king prawns with chef's marie rose dipping sauce

Chicken satay skewers

Vegetarian quiche

Baby jacket potatoes with sour cream & chives

Rocket & pine nut salad

*Mediterranean salad of capsicum, cucumber, onion, cherry tomatoes, Fetta cheese,
Kalamata olives & vinaigrette*

Fresh bread rolls

Dessert

Selection of dessert slices & pastries served with King Island cream

Fresh fruit platter

Tea & coffee

\$49.00 per person



Broken Bay Buffet

Starters

Chef's selection of two canapés

Main Buffet

Marinated lamb fillets with coriander yoghurt dressing

Poached ocean trout fillets with chef's dill aioli

Fresh king prawns with chef's marie rose dipping sauce

Freshly shucked Sydney rock oysters served on the half shell with fresh lemon wedges

Vegetarian quiche

Baby jacket potatoes with sour cream & chives

Rocket & pine nut salad

*Mediterranean salad of capsicum, cucumber, onion, cherry tomatoes, Fetta cheese,
Kalamata olives & vinaigrette*

Fresh bread rolls

Dessert

Selection of dessert slices served with King Island cream

Assorted Australian cheeses with seasonal fruit & crackers

Tea & coffee

\$65.00 per person



Nelson Bay Finger Buffet

Spinach mornay profiteroles

Fresh king prawns with chef's marie rose dipping sauce

Marinated chicken pieces served with coriander yoghurt dipping sauce

Mini quiche

Gourmet lamb & rosemary cocktail pies

Cocktail samosas

On the Buffet

Tasmanian smoked salmon with onion, capers, crème fraiche & dill

Smoked leg ham with orange & mustard glaze carved at the buffet served with green salad and assorted mustards

Antipasto

Selection of dips, crudities, marinated vegetables, bocconcini, olives served with crusty rolls & Italian sliced bread

Dessert

Selection of dessert slices served with King Island cream

Assorted Australian cheeses with seasonal fruit & crackers

Tea & coffee

\$65.00 per person

