



### **Beachside buffet**

When you want all of the dramas taken out of preparation and service of your event, consider one of our beautifully presented buffets for your next function. A chef is required on site for these events - this is included in the price per head, however there must be a minimum of 40 guests, and our staff level is revised (with additional charge) if your guest numbers increase.

Our creative staff will set up and display your buffet like no other. We supply a range of unique service dishes and platters, service equipment, linen table cloth for buffet and napkins. Our chef will cook, serve and clean up over a four hour period.

### **Boomerang buffet – keep coming back! - \$39.00/person**

- Bread basket – mix of bread types served w butter
- Honey baked leg ham w cranberry sauce (served cold)
- Rare roasted beef w selection of mustards (served cold)
- BBQ chicken w herb stuffing (served cold)
- Traditional potato salad – Chat & sweet potato, bacon lardons, egg, parsley & seeded mustard mayonnaise
- Home style coleslaw – red & white cabbage, carrot, fresh herbs & our own mayonnaise
- Classic green leaf salad – cherry tomato, Lebanese cucumber, red onion, fresh herbs & balsamic vinaigrette
- Chocolate brownie squares w thick cream & berries
- Seasonal fruit kebabs w honey yoghurt dipping sauce

### **Blueys Beach Buffet - \$48.00/person\***

- Bread basket – mix of bread types served w butter

Choice of two roasts:

- Herb & garlic roasted leg of lamb
- Rare roast beef w assorted condiments
- Roast leg of pork w apple sauce & crackling
- Rolled turkey breast w cranberry sauce
- Honey baked leg ham w fruit chutney

Choice of two side dishes:

- Roasted seasonal vegetables

- Steamed Asian greens
- Potato gratin
- Sweet potato mash

Choice of two salads:

- Traditional potato salad – Chat & sweet potato, bacon lardons, egg, parsley & seeded mustard mayonnaise
- Home style coleslaw – red & white cabbage, carrot, fresh herbs & our own mayonnaise
- Classic green leaf salad – cherry tomato, Lebanese cucumber, red onion, fresh herbs & balsamic vinaigrette
- Couscous salad – Israeli couscous, spicy tomato chutney, zucchini & caramelised onion

Choice of two desserts:

- Chocolate brownie squares w thick cream & berries
- Seasonal fruit kebabs w honey yoghurt dipping sauce
- Australian cheese platter

#### **Great Lakes gourmet buffet - \$75.00/person\***

- Bread basket – mix of sourdough bread types served w butter
- Sydney rock oysters served natural w dill & cucumber pickle
- Cooked local prawns w spicy tomato relish & lemon mayo
- House cured ocean trout w red onion & caper vinaigrette
- Tamarind poached white fish on coconut rice w cucumber salsa
- Local whiting sausages w aioli
  
- Rare roast beef w assorted condiments (served cold)
- Chermoula chicken on preserved lemon & roasted almond couscous w minted yoghurt
- Mediterranean roasted vegetable frittata with tomato relish
  
- Couscous salad– Israeli couscous, spicy tomato chutney, zucchini & caramelised onion
- Thai noodle salad w bean sprouts, coriander, greens, egg roll & rice stick noodles



BLUEYS BEACH • PACIFIC PALMS • GREAT LAKES

- Honey & cumin roasted pumpkin – pepita, shaved parmesan, basil & rocket w yoghurt dressing
- Rocket & aged parmesan salad w balsamic vinaigrette
  
- Lemon curd tartlets w thick cream
- Chocolate brownie squares w thick cream & berries
- Seasonal fruit kebabs w honey yoghurt dipping sauce
- Australian cheese platter

(\*Pricing applies to a minimum of 40 people – we are pleased to cater to smaller groups, though a per head surcharge will apply – please contact us for more details)

(\*All prices include GST)