

## **BUFFET MENUS**

### **BUFFET MENU NO 1**

Choice of two of the following Roasts

Sugar Baked Ham  
Roast Beef  
Roast Leg of Lamb with a Rosemary Crust  
Loin of Pork  
Roast seasoned Chicken  
Served with  
Seasonal Vegetables

Choose One of the following dishes

Beef Stroganoff  
Tandoori Chicken  
Chicken a la King  
Peppered veal  
Beef Chasseur  
All served with Basmati rice & New potatoes

Fresh Seasonal Fruit Display

Selections of Gateaux  
Tea & Coffee  
Bread Rolls

PRICE PER HEAD

\$35.00

(inclusive of 10% GST)

## **BUFFET MENUS**

### **BUFFET MENU NO 2**

Cold meat Platters consisting of:  
Chicken, Roast Beef, Roast Pork  
Leg ham & Salamis

Choice of Two of the following dishes

Beef Stroganoff  
Tandoori Chicken  
Chicken a la King  
Peppered veal  
Beef Chasseur

All served with Basmati rice & New potatoes

Selection of three salads

Seasonal Fruit Display  
Selection of Gateaux  
Tea/Coffee/Bread Rolls

PRICE PER HEAD  
\$29.50  
(inclusive of 10% GST)

## BUFFET MENU NO 3

Antipasto and Cold Meat Platters  
(2 PLATTERS PER TABLE OF 10 PERSONS)

Includes Cold Cuts, marinated Vegetables, Cheeses and Olives  
served with a selection of breads

### SELECTION OF SALADS

### MAINS

Choose 2 of the following:-

- Roasted Angus sirloin- tear drop tomatoes, roasted garlic confit and red wine jus
- Medallions of beef fillet served on pomme rosti with a wild mushroom jus
- Lamb rump infused with rosemary and garlic served with ratatouille of vegetables with a rich minted Madeira jus
- Corn-fed chicken breast with olives, basil and fresh tarragon and white wine sauce
- Supreme of chicken rubbed with lemon myrtle served with fresh asparagus
- Poached Tasmanian salmon fillet lightly poached delices of salmon served with fresh asparagus and a dill and white wine sauce
- Barramundi fillet, oven roasted with lemon pepper and cherry tomatoes served with herbed gnocchi and a light tomato sauce

**All mains come with mixed vegetables and rosemary roasted chat potatoes**

### DESSERTS

- Espresso Brule with coffee cream
- Individual meringue nests topped with fresh seasonal fruits and Chantilly cream
- Lime tart with fresh strawberries and double cream
- Summer pudding fresh poached berries encased in berry infused white bread finished with lashings of king Island cream
- Chocolate delice with vanilla pod ice-cream
- Strawberry and pistachio tart with Belgium white chocolate ice-cream
- Fresh seasonal berries marinated in Grand Marnier served in a brandy snap basket with citrus sorbet

All inclusive price \$55 per head

All prices are inclusive of 10% GST  
Ainsley Catering Services Pty Ltd – ABN 40 063 535 535