

DINNER BUFFET

Choice of Two Mains, Two Salads & Two Desserts
All Buffets Include Bread Rolls, Side Dishes

\$60PP

Minimum 25 Guests

Mains

Lemon & Pepper Crusted Roast Chicken
Seeded Mustard & Garlic Ribbed Roast Beef with Red Wine Jus (GF)
Oven Baked Fish Fillet with Lemon Cream Sauce
Deboned Roast Lamb Leg with Balsamic Jus & Mint Jelly (GF)
Garlic Studded Roast Pork with Apple Sauce & Gravy (GF)
Beef or Vegetable Lasagne (V)

Salads

Rydges Caesar Salad – Cos Lettuce, Boiled Egg, Anchovy, Parmesan, Croutons, Grilled Bacon & Vinaigrette (V/No Bacon, Gf/No Croutons)
Greek Salad with Cucumber, Tomato, Onions, Olives, Fetta & Lemon Vinaigrette (VG/No Fetta GF)
Beans, Honey Glazed Pumpkin & Feta With Parsley Dressing (VG/No Fetta GF)
Waldorf, Apples, Celery, Walnut, Parsley & Sour Cream (GF)
Creamy Pasta Salad Tossed In Sweet Chilli Mayo & Vegetables (V)

Desserts

Warm Apple & Berry Crumble with Vanilla Custard (V)
Homemade Bread & Butter Pudding (V)
Chefs Selection of Cheesecake (V)
Mini Pavlova Topped with Chantilly Cream & Seasonal Berries (GF)
Seasonal Fruit Platter (VG/GF)
Homemade Vanilla Panna Cotta with Cream & Fruit Coulis (GF)

