



Menu d'aujourd'hui
Bon Appetit!

**Spring Summer
Buffet Dinner A – \$55.00**

(based on 50 or more guests)

To add a selection of bite-size appetizers before dinner see our list of amuse bouche.

SALADS & SIDES

Celebration Greens with Lemon Verbena Pears

Medley of locally grown baby lettuces & poached Asian pears garnished with edible flower petals, citrus honey dressing

Rainbow Tomatoes & Bocconcini Salad

vine-ripened heirloom tri-coloured cherry tomatoes with bocconcini & fresh basil, balsamic crema & Fiore olive oil

Grilled Seasonal Seasonal Vegetables

brushed with fresh lemon juice, fruity olive oil & Italian parsley

Roasted New Potatoes

with sea salt & fresh rosemary

or

Rice Pilaf

with green onion & vegetable stock

French Baguette & House-made Focaccia

MAIN

(choose two)

Grilled Flank Steak

air dried, carved and served with a caramelized onion chutney & red wine demi glace

Chermoula Range Chicken

grilled chicken breast topped with a fresh parsley, cilantro & lime chutney

Snapper Filet

with a potato crust and served with a sundried tomato pesto sauce

Spicy Jack Fruit Curry

served on steamed rice with sweet pineapple & vegan cucumber raita

*** Gluten free vegetarian and vegan options are also available; please contact one of our event planners.*

*** Add a Bite Sized Dessert Buffet for \$7.5 per guest (3 pieces per person)*

*** Non-Alcoholic Bottomless Drinks \$2.75 per person*