



Silver Buffet Menu - \$48 per person (Min 10 people)

Platters

- Antipasto with Sliced meats, Ham, Salami, Prosciutto and Marinated Olives
- Mini BBQ pull pork banh mi with julienne cucumber, carrot and herb

Main Course

- Herb Roasted whole Chicken with Jus
- Field Mushroom and Green Peas Risotto cooked with cream and Parmesan Cheese
- Fresh Garden Salad with Carrots, Tomato and Cucumber with Mesclun and Lemon Mustard Dressing

Dessert

- Variety Seasonal Fruits with Watermelon, Rockmelon, Pineapple, Fresh berries (V)

Gold Buffet Menu - \$58 per person (Min 10 people)

Platters

- Antipasto with Sliced meats, Ham, Salami, Prosciutto and Marinated Olives
- Mini BBQ pull pork banh mi with julienne cucumber, carrot and herb

Main Course

- Pork Loin Roast with Crackling and Apple Gravy
- Cumin spiced Lamb Roast with Rich Sauce and Mint Flavoured Rub
- Field Mushroom and Green Peas Risotto cooked with cream and Parmesan Cheese
- Fresh Garden Salad, Tomato and Cucumber, Mesclun & Lemon Mustard Dressing

Dessert

- Variety Seasonal Fruits with Watermelon, Rockmelon, Pineapple, Fresh berries (V)

Platinum Buffet Menu - \$68 per person (Min 10 people)

Platters

- Salmon Sashimi and Scallops with Lemon Wedges, Wasabi Mayonnaise
- Antipasto with Sliced meats, Ham, Salami, Prosciutto and Marinated Olives
- Mini BBQ pull pork banh mi with julienne cucumber, carrot and herb

Main Course

- Pork Loin Roast with Crackling & Apple Gravy or Roasted whole Chicken with Jus
- Cumin spiced Lamb Roast with Rich Sauce and Mint Flavoured Rub
- Field Mushroom and Green Peas Risotto cooked with cream & Parmesan Cheese
- Fresh Garden Salad with Carrots, Tomato and Cucumber with Mesclun and Lemon Mustard Dressing

Dessert

- Variety Seasonal Fruits with Watermelon, Rockmelon, Pineapple, Fresh berries (V)