

# SYDNEY HARBOUR BUFFET

@ \$65pp

## Canapés

Chef's selection of Canapes on arrival

## Seated Buffet

Portuguese Style Chicken marinated in Fresh Chilli, Lime & Parsley **(GF)**

Fresh Pasta tossed with Baby Eggplant, Zucchini, Capsicum and Mushrooms in a Fresh Tomato, Olive Oil Dressing

Potato Au Gratin – layers of Potatoes, Onion and Parmesan Cheese **(V/GF)**

Steamed New Zealand ½ Shelf Mussels served with a Tomato, Lemon & Coriander Salsa **(GF)**

Platters of Fresh Tiger Prawns accompanied with Seafood Aioli **(GF)**

Salt & Pepper Calamari served with a Homemade Aioli

Triage of Salmon – Whole Baked Salmon, Smoked Salmon and Salmon Caviar topped with Caper Berries **(GF)**

Grilled Mediterranean Vegetable Pesto Pasta Salad served with Roasted Pine Nuts

King Prawn, Crab Meat & Avocado Seafood Salad

Green Salad Bowl tossed with Wild Rice, Toasted Soya glazed Nuts & Seeds finished with a herbed Vinaigrette **(VN)**

Antipasto Platter of Cured Meats, Marinated Vegetables and Cheeses **(GF)**

Mixed Leaf Salad with Parmesan & a Balsamic Reduction **(V/VN without the parmesan)**

Crisp, freshly baked Dinner Rolls

## Dessert

Homemade Butterscotch Cake served with White Chocolate Ganache

Chocolate Ganache Tart with Chantilly Cream

Seasonal Fresh Fruit Platter

## Additional Menu Items (\$4.50pp)

Sydney Rock and Pacific Oysters

Honey Glazed Baked Leg of Ham

Rare Roast Beef

Antipasto Platters

(GF) = GLUTEN FREE

(V) = VEGETARIAN

(VN) = VEGAN

# THE OPERA BUFFET

@ \$55pp

## Canapés

A selection of canapés served on arrival

## Dinner Buffet

Antipasto Platter of Cured Meats, Marinated Vegetables and Cheeses

Portuguese Style Chicken marinated in Fresh Chilli, Lime & Parsley

Fresh Pasta tossed with Baby Eggplant, Zucchini, Capsicum and Mushrooms in a Fresh Tomato, Olive Oil Dressing

Roasted Baby Chat Potatoes lightly tossed with Rosemary, Parsley and Garlic Butter

Grilled Mediterranean Vegetable Pesto Pasta Salad served with Roasted Pine Nuts

Green Salad Bowl tossed with Wild Rice, Toasted Soya glazed Nuts & Seeds finished with a Herb Vinaigrette

Mixed Garden Salad - salad of mixed greens with cherry tomatoes, cucumber,

Spanish onion, olives and herbed vinaigrette

Honey Baked Leg of Ham

Rare Roast Beef

Platters of Fresh Tiger Prawns accompanied with Seafood Aioli

Crisp, freshly baked Dinner Rolls

## Dessert Buffet

Chef's Selection of House Deserts

Fresh Seasonal Fruit Platters

(GF) = GLUTEN FREE

(V) = VEGETARIAN

(VN) = VEGAN