

BUFFET

QUAYSIDE BUFFET

PREMIUM SEAFOOD

\$125 per guest

Canapés

Mediterranean vegetable tarts with Greek feta

Assorted sushi and sashimi

Smoked salmon tartlets

Main

Platters of king prawns and freshly shucked rock oysters with lemon and seafood sauce

Lamb racks roasted in maple and rosemary

630g lobster with tarragon butter and lemon

Chicken breast fillet with asparagus and seeded mustard cream sauce

Sides of Tasmanian smoked salmon with capers and dill mayonnaise

Wild mushroom, spinach and lemon risotto

Salad of mixed leaves with roasted sweet potatoes, semi-sun dried tomatoes, olives & shaved parmesan

Whole roasted baby new potatoes, tossed with rocket and served with garlic & chive sour cream

Selection of fresh breads

To Finish

A selection of individual gourmet desserts with coffee and assorted teas

Platter of mixed cheese, nuts & dried fruit with lavosh



PORT JACKSON BUFFET

SEAFOOD

\$75 per guest

Canapés

Chef's selection of 3 canapés.

Main

Platters of king prawns and freshly shucked rock oysters with lemon and seafood sauce

Whole double smoked leg ham, carved from the bone and served with mustard selection

Beef sirloin served with béarnaise

Green lip mussels with angel hair in chef's own tomato and white wine sauce

Sides of smoked salmon with capers, Spanish onion and lemon dill dressing

Salad of mixed leaves with roasted sweet potatoes, semi-sun dried tomatoes, olives & shaved parmesan

Whole roasted baby new potatoes, tossed with rocket and served with garlic & chive sour cream

Selection of fresh breads

To Finish

A selection of individual gourmet desserts with coffee and assorted teas

Platter of mixed cheese, nuts & dried fruit with lavosh



SPINNAKER BUFFET

NON-SEAFOOD

\$65 per guest

Canapés

Chef's selection of 2 canapés.

Main

Whole double smoked leg ham, carved from the bone and served with mustard selection

Beef sirloin served with béarnaise

Chicken fillet pieces marinated in lemongrass and lime leaves on vermicelli noodles

Wild mushroom, spinach and lemon risotto

Salad of mixed leaves with roasted sweet potatoes, semi-sun dried tomatoes, olives & shaved parmesan

Whole roasted baby new potatoes, tossed with rocket and served with garlic & chive sour cream

Selection of fresh breads

To Finish

A selection of individual gourmet desserts with coffee and assorted teas

