



**MORPHETTVILLE  
JUNCTION**  
*'The Entertainment Complex'*

**BUFFET MENU'S**  
(August 2009 – July 2010)

**BUFFET MENU ONE**

**\$42.00 per person**

**Minimum 30 guests**

**COLD SELECTION**

Freshly baked assortment of wholemeal, rye and white breads  
Marinated mushrooms  
Rockmelon and prosciutto platter  
Pickled calamari in lemon mustard dressing  
Smoked salmon and caper cream

**HOT SELECTION**

Select two hot dishes and one carvery item

**SALADS**

Chef's selection of salads and condiments

**DESSERT**

Freshly sliced seasonal fruit  
Australian cheese with dried fruit and crackers  
A selection of cakes, pastries and flans  
Freshly brewed tea and coffee with chocolate

**BUFFET MENU TWO**

**\$52.00 per person**

**Minimum 30 guests**

**COLD SELECTION**

Freshly baked assortment of wholemeal, rye and white breads  
Marinated mushrooms  
Rockmelon and prosciutto platter  
Pickled calamari in lemon mustard dressing  
Whole poached salmon  
Chilled king prawns and Freshly shucked oysters

**HOT SELECTION**

Select two hot dishes and two carvery items

**SALADS**

Chef's selection of salads and condiments

**DESSERT**

Freshly sliced seasonal fruit  
Australian cheese with dried fruit and crackers  
A selection of cakes, pastries and flans  
Freshly brewed tea and coffee with chocolate

**SELECTIONS**

**HOT DISH**

Thai green chicken curry with steamed rice  
Grilled chicken with saffron cream with steamed rice  
Stir fried Asian vegetables with hokkein noodles in chilli soy  
Potato and lentil curry with grilled naan and steamed rice  
Tortellini with rich tomato sauce and parmesan  
Thinly sliced beef fillet, saute onions in a roasted tomato sauce  
Strips of beef tenderloin with mushroom cream and steamed rice  
Fillets of fish in champagne dill beurre blanc

**CARVERY**

Roast leg of lamb with rosemary jus, gravy and mint sauce  
Roasted turkey breast with cranberry sauce and gravy  
Roast loin of pork with apple sauce and gravy  
Roast sirloin with mustard crust, mushroom sauce and gravy  
Glazed leg of ham with mustards

\*\*Prices are subject to change