



**MORPHETTVILLE
JUNCTION**

'The Entertainment Complex'

BUFFET MENU'S

(January 2011 – January 2012)

BUFFET MENU ONE

\$45.00 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 a lemon caper cream dipping sauce

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

\$55.00 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 hokkien 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, sauté onions in a roasted tomato sauce

Strips of beef tenderloin with mushroom cream and steamed rice

Fillets of fish in champagne dill bure 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