

CHICKEN & CHAMPAGNE BUFFET



PRE DINNER FINGER FOOD

- Flame Grilled Meat Balls with Dipping Sauce
- Homemade dip and Water Cracker Biscuits
- Cheese and Kabana

BUFFET

- Platters of chilled Roast Chicken Pieces
- Platters of sliced Honey Cured Champagne Ham

SALAD BAR

- Homemade Coleslaw
- Creamy Potato Salad
- Traditional Pasta Salad
- Tossed fresh Garden Salad
- Baby Beetroot with Sour Cream



CRUSTY DINNER ROLLS AND BUTTER

DESSERT

CHOOSE TWO (2) OF THE FOLLOWING:

- Traditional Pavlova with Fresh Fruit and Cream
- Traditional French Cheese Cake with Fresh Cream and Strawberry Sauce
- Baked Apple Crumble with Fresh Cream or Custard
- Fresh Fruit Salad

COST

- THREE COURSES - \$27.50 (Inclusive of GST)
- TWO COURSES - \$25.50 (Inclusive of GST)
- Minimum of 40 people
- Includes china dinner wear and quality cutlery and white napkins
- Clear away and clean up afterwards.
- We are flexible - if you want any changes to menu or have any special requests, let us know.