



Buffet Menu

As per inclusion in your Package, please make your choice from each of the Hot Selections, Salad/Cold Meat Platters, Sides & Desserts sections to be served as alternate drop. Extra cost of \$2.50 per item per person apply to the items marked **

A Selection of freshly baked bread and rolls with condiments

Hot Selections

Chicken Linguine with semi dried tomato & cream

Smoked pulled chicken with Alabama white sauce

BBQ chicken wings

Butter chicken served with rice

Thai beef served with rice

Northern style chicken curry served with rice

Lamb curry in creamy yoghurt gravy served with rice

Roast beef served with glazed pickled onion, carrot & thyme jus

Soy & ginger glazed fish fillet on bed of seasonal greens

Leg of lamb served with baby potatoes & rosemary jus

Roast chicken with lemon & thyme

Lemon parmesan veal schnitzel

Authentic Beef Lasagne

Luscious slow cooked BBQ pulled pork

Windows Function Centre - Your Premium Function Venue



Persian spiced slow cooked lamb shanks **
Steamed red snapper with sautéed spinach and caper salsa **
Salt and Pepper squid
Prawn, chorizo and pea pasta **
Sweet potato, chickpea and spinach coconut curry with rice (v)
Pumpkin and ricotta ravioli (v)
Penne pasta with roast eggplant, tomato, chilli, peanut & rocket (v)

Salads & Cold Meat Platters

Mix leaves, cherry tomato, cucumber & balsamic vinaigrette
Rocket pear & parmesan
Cous cous, roast pumpkin & raisin
Eggplant, sweet potato, Spanish onion & white balsamic
Orange fennel & rocket, verjuice
Traditional Greek salad with Persian feta
Memphis Southern style coleslaw
Tomato, chickpea and basil salad
Roma tomato salad with bocconcini and red onion
Pasta salad with beans corn and sundried tomatoes
Steamed seasonal vegetables
Creamy cheese farmhouse potato bake
Crunchy confit roast potatoes



Peas and beans with crunchy croutons
Potato, crispy bacon, shallots, roasted garlic aioli
Prawn, berry, melon and fetta salad **
Roast chicken, spring onion, crispy capers, aioli & pasta
Classic Caesar salad
Thai beef salad
Cold cut meat ham, salami & turkey
Roast beef, capers & horseradish
Smoked salmon, onion rings, baby capers & lemon **

Sides

Trio of homemade dips & crispy croutons
Bowl of marinated olives & grissini
Yorkshire pudding with gravy
Roasted root vegetables with garlic thyme
Buttered beans with crispy shallot
Lemon & thyme chat potato
Cauliflower florets with parsley & shallots



Dessert

Homemade pavlova with whipped cream and fresh fruit

Chocolate panna cotta with fresh crème anglaise

Sticky date pudding with butterscotch sauce

Classic Italian tiramisu

Lemon meringue cheesecake with blueberry compote

Salted caramel toffee cheesecake

Charcutier board with an array of cheeses, deli meats, dips, pates, crackers, olives,
nuts & fruits

Fresh seasonal fruit platter

Assorted selection of cakes & pastries



Add-Ons (Serves 8-10 Guests)

Platters

King prawn Platters	(Serves 8-10 guests)	\$130 Per Platter
Sydney rock oyster platters - Natural	(Serves 8-10 guests)	\$120 Per Platter
Sydney rock oyster platters - Kilpatrick	Serves 8-10 guests)	\$140 Per Platter

Carvery at the buffet

served with

Roast potatoes, pumpkin, glazed honey carrots

OR

Jacket potatoes with sour cream and chives

OR

Creamy potato mash

Roast pork with crackling

\$10.50 Per Person

Roast beef

\$10.50 Per Person

Glazed ham

\$10.50 Per Person