*Special events & wedding menu*

*Served buffet style*

*Includes Bread & butter and coffee & tea*

**Salads**

*Asian Slaw (Mango, Cabbage, Carrots, Bean Sprouts, Green Onions & Roasted Peanuts Tossed in a Sweet Tangy Dressing)*

*Cabbage and Red Pepper Salad (with Lime Cumin Vinaigrette)*

*Tossed Green Apple Salad with Arugula and Cranberries*

*Roasted Vegetable Salad*

*Quinoa Salad with Peppers*

*Sweet & Tart Cucumber Salad*

*Pasta Salad with Creamy Mustard Vinaigrette*

*Beet Root & Onion Salad Tossed with Olive Oil and Lime Juice*

*Cucumber Mint Yoghurt Salad*

*Garden Green Salad with Balsamic Mustard Dressing Classic Caesar Salad*

*Mediterranean Salad*

**Sides**

*Old Fashioned Mac & Cheese*

*Bowtie Delicioso (Vegetarian Pasta Dish in an Olive Oil/Butter Sauce)*

*Penne Alla Vodka (Creamy Tomato Based)*

*Nasi Goreng (Indonesian Style Fried Rice with Pork, Chicken & Vegetables)*

*Vegetable Fried Rice*

*Steamed Saffron Basmati Rice*

*Coconut Rice Pilaf*

*Penne with Slow Roasted Cherry Tomatoes & Feta in a Brown Butter Sauce*

*Pasta with Roasted Mushroom, Garlic & Pine Nuts*

**Vegetables**

*Sautéed Green Beans with Onion, Garlic & Ginger*

*Lemon Butter Asparagus with Shaved Parmesan Cheese*

*Roasted Cauliflower with Garlic & Herb Butter*

*Mixed Vegetables with Honey Glaze*

*Garlic Sauteed Broccoli and Pine Nuts*

*Honey Glazed Carrots with Ginger*

**Potatoes**

*Parsley Potatoes*

*Garlic Herb Roasted Mini Potatoes*

*Brown Butter Roasted Potatoes*

*Lemon Herb Mini Potatoes*

*Potato Au Gratin*

**Meat**

*Thai Sweet Chili Beef*

*Teriyaki Beef with Bell Peppers*

*Herb Crusted Slow Roasted Beef with Red Wine Sauce or Horseradish Cream*

*Steak Strips with Sauteed Mushrooms & Onions*

*Cracked Pepper & Sea Salt Crusted Prime Rib with Port Au Jus (+$)*

*Maple Glazed Roasted Pork with Pineapple Mango Salsa*

*Chicken Satay (Chicken Breast Marinated in Yoghurt Curry and Grilled) with Satay Sauce (made with Peanut Butter & Coconut Milk)*

*Slow Roasted Chicken Breast with Creamy Dill Sauce*

*Bacon Wrapped Roasted Chicken Breast with Honey Balsamic Glaze*

*Thai Marinated Chicken Thighs with Mango Salsa*

*Chicken Breast Stuffed with Mushrooms, Bacon & Cheese with Mushroom Velouté Sauce (+$)*

*Bacon Wrapped Pork Tenderloin with Pineapple Salsa*

*Slow Roasted Pork Loin Chops with Roasted Pineapple and Caramelized Yoghurt Sauce*

*Lemon Butter Salmon (+$)*

*Butter Poached Cod with Caper Sauce (+$)*

**Dessert**

*Chocolate Mouse with Whipped Cream and Chocolate Shavings*

*Warm Chocolate Cake Pudding*

*Apple Crisp with Vanilla Ice Cream*

*Rhubarb Crumble with Whiskey Custard*

*Flambéed Pineapple in Butterscotch Sauce with Vanilla Ice Cream*

*Warm Rum Raisin Bread Pudding with Classic Crème Anglaise*

*Panna Cotta with Strawberry coulis*

*Classic Crème Brûlée*

*Tiramisu*