

## **Ocean Meets Hinterland Buffet Menu**

A selection of chef's fine canapés

### **Mains**

Cold seafood platter consisting of fresh local king prawns, pacific oysters, smoked salmon, spanner crab and lemon wedges

Cajun crusted barramundi with a herbed tomato salsa

Cuts from the deli including honey glazed ham, rare roast beef with horseradish cream, mild polish salami and smoked salmon

Slow braised chicken with a creamy lemon, thyme and chardonnay sauce served with jasmine rice

### **Sides**

Salad of crispy prosciutto, figs, pine nuts, nashi pear and rocket with a wild bush honey dressing

Caesar salad with herbed croutons, crispy bacon and free-range egg

Mediterranean vegetable pasta salad with an italian vinaigrette

Creamy potato bake scented with freshly ground nutmeg and thyme

Steamed seasonal vegetables including baby carrots, snow peas, yellow squash and fresh beans

Served with crusty bread rolls and butter

## **Dessert**

Individual Pavlovas with tropical fruits, Chantilly cream and strawberry coulis

Tropical Tahitian citrus tart with cream anglaise

Trio of cheeses including Kenilworth selections, served with biscuits,  
dried fruit and quince paste

Catering By Delicious

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