



KITCHEN
LANGUAGE
CATERING

**BUFFET
STATION**

WESTERN BUFFET

STANDARD MENU | OPTION 1

APPETIZERS

SAFFRON POTATO SALAD
Garlic Aioli, Scallions, Turkey Bacon Bits

CLASSIC CAESAR SALAD
Streaky Bacon, Herb Croutons, Anchovy Dressing, Parmesan Cheese

MAINS

WHOLE ROASTED CHICKEN
Chicken Pan Gravy, Roasted Corn, Caramelized Onions

PACIFIC DORY WITH CHEESE SABAYON
Vegetables Smoked Tomato Cream

MEDLEY OF GLAZED VEGETABLES
Carrots, Asparagus, Cauliflower, Broccoli, Turnip

LYONNAISE POTATO
Caramelized Onions, Fresh Herbs

MUSHROOM SPAGHETTI AGLIO ALIO
Garlic, Olive Oil, Fresh Italian Parsley

SWEETS

DOUBLE CHOCOLATE BROWNIE

TROPICAL FRUIT PLATTER

Standard Menu \$25 per pax

Minimum 20 pax

**Prices are subject to 7% GST*

WESTERN BUFFET

STANDARD MENU | OPTION 2

APPETIZERS

CHAT POTATO

Garlic Aioli, Scallions, Turkey Bacon Bits

CLASSIC CAESAR SALAD

Streaky Bacon, Herb Croutons, Anchovy Dressing, Parmesan Cheese

MAINS

7 SPICE WHOLE ROASTED CHICKEN

Rosemary Reduction, Cherry Tomatoes, Caramelized Onions

OVEN BAKED PACIFIC DORY

With Roasted Capsicum Pesto Sauce

MEDLEY OF VEGETABLES

Carrots, Asparagus, Cauliflower, Broccoli, Turnip

ROASTED AUSTRALIAN POTATOES

Fresh Herbs

THE MARMALADE PANTRY'S SIGNATURE

Baked Mac and Cheese

SWEETS

CHOCOLATE MOUSSE RASBERRY COULLIS

TROPICAL FRUIT PLATTER

Standard Menu \$25 per pax

Minimum 20 pax

**Prices are subject to 7% GST*

WESTERN BUFFET

CLASSIC MENU

APPETIZERS

GREEK SALAD
With Cheese

MESCLUN GARDEN SALAD
French Beans, Bombay Onions

MOZZARELLA & TOMATO CAPRESSE
Balsamic Dressing, Vinaigrette

SOUP

ROASTED BUTTERNUT SQUASH PUREE
Truffle, Sour Cream

MAINS

ROASTED CHICKEN WITH MUSHROOM SAUCE
Fresh Chicken Pullet Brine Marinated in Chef's Special 7 Spiced Mix

THE PELICAN'S PAN FRIED BARRAMUNDI
Warm Tomato, Olives

GRILLED MEDITERREAN VEGETABLES
With Herbs

VEGETABLE MOUSSAKA
Aubergine, Tomatoes, Fresh Herbs

THE MARMALADE PANTRY'S SIGNATURE
Spicy Crab Meat Linguini

SWEETS

PANNA COTTA WITH RASBERRY COULLIS

TRIPLE CHOCOLATE MOUSSE

Classic Menu *\$30 per pax*

Minimum 20 pax

**Prices are subject to 7% GST*

WESTERN BUFFET

PREMIUM MENU

APPETIZERS

CRAB CROQUETTES
Honey Mustard

SMOKED SALMON
Wasabi Vinaigrette, Radish, Arugula

MESCLUN GARDEN SALAD
French Beans, Bombay Onions

SOUP

LOBSTER BISQUE
Fresh Crème, Chive

MAINS

BEEF BOURGUIGNON
Root Vegetables, Streaky Bacon, Fresh Herbs

STEWED SEAFOOD
Shrimps, Mussels, Clams, White Fish Fillet, Fresh Herbs

ROAST DUCK
7 Spices, Orange Salsa

FRENCH BEANS WITH CHERRY TOMATOES
Caramelized Onions, Almond Flakes

TRUFFLE POMME PUREE
Chive Oil

TOMATO AND MUSHROOM BAKED RICE
Streaky Bacon, Mozzarella Cheese, Fresh Herbs

SWEETS

STRAWBERRY CRUMBLE WITH HONEY

ASSORTED FRENCH PASTRIES

Premium Menu \$40 per pax

Minimum 20 pax

**Prices are subject to 7% GST*

NOTES

