

R.S.L
Buffet Dinner

Seafood Buffet

- Fresh cooked Prawns with lime and Seafood sauce
- Grilled Snapper and hollandaise sauce
- Chilli Squid with spicy Plum sauce

From the Buffet ~ HOTS

- * Seeded Mustard and Tarragon Crusted Grain Fed Beef, Slow roasted and Served with Rich Meat Sauce
- * Char Grilled chicken fillets finished with a champagne & mushroom cream sauce
- * Sage cream Potatoes Finished with Grilled Cheddar Cheese and Roasted Garlic
- * Wok Tossed Medley of Spring Vegetables with a Honey and Soy Glaze

Condiments and Rich Meat Sauce

Selection of Crusty Breads and Rolls

Classic Caesar Salad with Coddled Eggs, Prosciutto, Ciabatta Roasted Croutons and Anchovies in a Creamy Caesar Dressing

Pasta Salad with Hot Salami, Char Grilled Capsicums, Marinated Olives Bound in a Apple Balsamic Mayonnaise

Tossed Mixed Salad with Cherry Tomatoes, Sweet Potato Crisps, Cucumber Ribbons and Assorted Lettuce Hearts.

Desserts ~

- * Lemon and Lime Citrus Tart
- * Chocolate Cherry Truffle Torte
- * Strawberry Pavlova

All Served with Fresh Cream and Berry Coulis

A selection of assorted teas and freshly brewed coffee. \$45.00 per person

Room hire

\$220.00

Includes ; room set up

Linen clothes

Crockery/cutlery

Candles

Glasswear

Microphone

Digital projector

White board

Registration table

Wait/bar staff

Security (main entrance)