

Menu Selection Buffett

WIGRAM
MANOR

THE LA FAMILIA ACCOMMODATION AND FUNCTION
CENTRE



BUFFET MENU

MAIN PLATTERS

- ❖ Marinated beef fillet with a sweet red onion marmalade
- ❖ Moroccan seared lamb fillet & spinach salad with a berry dressing
- ❖ Spiced pork fillet on mustard cress with a coriander dressing
- ❖ Blood Orange glazed ham off the bone with a selection of homemade mustards & relishes
- ❖ Grilled Turkey Breast with lemon and rosemary
- ❖ Crispy Peking style duck with mushrooms & Asian vegetables
- ❖ Marinated chicken breasts in lemon & rosemary
- ❖ Grilled chicken breast Caesar salad
- ❖ Paella - chicken, chorizo, seafood, vegetables & rice
- ❖ Ceviche - fish marinated in coconut cream, lime & coriander
- ❖ Grilled salmon fillet with a preserved lemon dressing
- ❖ Cured salmon fillet - *vanilla flavoured*
- ❖ Crest pasta salad with seafood in a saffron flavoured dressing
- ❖ Penne pasta with wild mushrooms, grilled vegetables & pesto
- ❖ Orzo - with olives, feta, artichokes & grilled vegetables
- ❖ Marinated tofu & vegetable skewers with a nut sauce
- ❖ Bean, chickpea, vegetable & cashew nut curry

VEGETABLE & SALAD PLATTERS

- ❖ Marinated mushroom salad - sesame flavored mushroom bowl
- ❖ Cous cous with almond, figs, dates and vegetables
- ❖ Rosemary & garlic new potatoes
- ❖ Lightly spiced roasted potatoes, kumara & crispy silver beet
- ❖ Grilled Mediterranean vegetable platter
- ❖ Mixed green - cress, endive & fancy lettuce with balsamic dressing
- ❖ Tomato salad - sun-blushed, sun-dried, vine-ripened & slow roasted roma, cherry & yellow all with basil pesto
- ❖ Pear, cress & mesclun salad with a sherry vinaigrette
- ❖ Kumara, potato & bacon salad with a creamy mayonnaise
- ❖ Spiced green bean with roasted pumpkin & dukkah dressing
- ❖ Caesar salad - bacon, eggs, olives, croutons & anchovy dressing
- ❖ Black rice salad with fennel, pine nuts & seaweed
- ❖ Marinated courgette, chilli & peanut salad
- ❖ Candied beetroot Salad

Side Bowls - these are to compliment your main platters (1 per main)

- ❖ Avocado & tomato salsa
- ❖ Spicy beetroot relish
- ❖ Homemade tomato & current relish
- ❖ White bean & feta puree
- ❖ Pesto aioli
- ❖ Melon, mango & red onion salsa

Dessert

Mini Christmas Mince Tarts

Raspberry & blueberry salad in a meringue nest

Pineapple and banana pudding with cinnamon cream & marinated berries

Manuka honey & almond praline frozen soufflé

Chocolate panna cotta with an orange & blueberry compote

Summer salad with chocolate, kahlua & macadamia mousse

Rhubarb & berry compote with chocolate, kahlua & macadamia mousse

Orange & almond pudding with cointreau and orange sauce served with cream

White & Dark Chocolate Dipped Strawberries

Chocolate Mousse set in espresso cups

Warm pecan tartlets

Mini profiteroles filled with citrus cream & topped with chocolate

Baby American brownie slice-white or dark chocolate

COSTINGS

A choice of 3 mains & 2 salads
(Including 3 Sides)

&

2 Desserts

\$36.00 per Guest