



## THE LARDER CARVERY BUFFET MENU

A great option when having to feed many people. A carvery buffet offers a traditional selection of roasted dishes with something to suit all taste buds. Can be served either buffet style or as a share-style banquet at the centre of each table

Carvery Menu - **\$70 per person**

Antipasto Grazing Table and Carvery Menu - **\$85 per person**

4 x pre-dinner canapes & carvery menu - **\$95 per person**

**Minimum cost \$1000**

**Selection of rustic bread, olives & olive oil**

### MAIN COURSE ITEMS

**– 3 choices**

Roasted De-boned lamb leg

Roasted sirloin of beef

Roasted loin of pork

Roasted-boned & rolled chickens

### VEGETABLE & ACCOMPANIMENT

Roasted cocktail potatoes with garden herbs

Selection of roasted vegetables – pumpkin, sweet potato, carrots & button onions

Appropriate sauces, dressings & condiments

### SALADS

**– 4 choices**

Mixed garden salad with balsamic dressing

Char-grilled vegetable with pesto vinaigrette

Roma tomato with roasted Spanish onion & olives

Hot & sour Hokkien noodle salad

Classic Caesar salad with crunchy croutons, crisp bacon & shaved parmesan

Cannellini beans with roasted peppers, rocket & basil

Cocktail potatoes with mustard & chives

Green beans with char-grilled capsicums & crumbles of feta

Roast tomato with Bocconcini, rocket & pesto

Asian shredded vegetable with glass noodles, sesame & coriander

Couscous with roasted pumpkin, peppers, zucchini & mint

Roasted chat potatoes with garlic & herb aioli

Baby spinach with marinated mushrooms & pea sprouts

Salad of bow tie pasta with grilled Mediterranean vegetables

Green papaya salad with mint, coriander & roasted peanuts

Greek style with tomato, cucumber, beans, olives, feta & roasted Spanish onion

Creamy pasta with ratatouille & herb mayo

### Bread

All menus are served with a selection of crusty continental bread & rolls.

### OPTIONS

A platter of king prawns (50 pieces) - **\$160.00**

A platter of rock oysters (50 pieces) - **\$150.00**

### **DESSERT BUFFET MENU OPTIONS**

Add a deluxe dessert buffet to your menu selection - **\$20 per person**

*The minimum cost - \$165*

Flourless Chocolate Mud Cake

New York Style Baked Cheesecake

Tiramisu

Caramelised Lemon Tart

Custard-filled Profiteroles with chocolate sauce

Warm sticky date pudding with caramel sauce

Warm Berry Crumble

White & dark chocolate mousse

**It is also included in the dessert buffet.**

Platters of local seasonal fruits

### **WEDDING CAKE served as dessert**

Serve your wedding cake as the dessert plated with whole berry coulis & cream @ **\$8pp**

### **TO FINISH**

Endless brewed coffee & tea selection - **\$150 (up to 75 guests)**

**or \$210 (over 75 guests)**

Barista style espresso coffee (machine included) & tea selection - **\$220 up to 50 guests / \$365 over 50 guests (max. 100 guests)**

### **SERVICE STAFF**

Supervisor (Mon-Sat) **\$65.00 per hour** (Sun) **\$80.00 per hour**

Food & Beverage Staff (Mon-Sat) **\$60.00 per hour** (Sun) **\$75.00 per hour**

Chef on Site – 4hrs @ **\$300.00**

*Additional cost applicable for Public Holidays*

*\* Please note a minimum of a 4-hour call out is applicable for all service staff*