

MENU 1

Option 1: \$39 per person plated or buffet style \$49 per person

Bbq chicken ,bbq ribs , mashed potatoes or nuggetspotatoes ,veggies ,buns, butter green or caesar salad.

Option 2: \$49 plated or buffet style \$75 per person

Prime rib ,gravy mashed potatoes , veggies caesar salad, tomatoes salad.

Option 3: \$39 plated or buffet style \$49 per person.

Sirloin stak , pumpkin & potatoes mash, veggies and a Caesar salad.

Desserts are included for the menu above*

Dessert for plated dinners: **Creme brulee or chocolate mousse**

Dessert for buffet style: **Cheese cake**

Flavours for cheesecake: White chocolate cranberry, Egg nog, Black forest, Pumpkin, Apple strudel

MENU 2

\$65 per person

Roasted pear salad stuff with dry fruits gorgonzola ,mix nuts , on a bed of Arugula cardamon vinaigrette and tri berry coulis

Choice of Serloin Steak serve with garlic mashed potaos, organic veggies and red wine sauce reduction OR Stuff chicken breast serve on a bed of orzo carbonara pasta, veggies , cranberry sauce and gravy

Dessert- Chocolate mousse or Creme brulee

MENU 3

3 course plated dinner \$55

Starter: Quinoa salad with organic vegetables and a cherry vinaigrette

Main: Fish with a corn puree, mixed peppers salsa and organic vegetables
OR Pancetta with pumpkin puree, organic vegetables and a red wine sauce

Dessert: Creme brulee or chocolate mousse

3 course plated dinner \$69

Starter: Shrimp Bisque

Main: Bacon wrapped jumbo prawns with a garlic butter and a vegetarian risotto
OR Rolanden. Rolled beef and herbs, slow simmered In a deep rich gravy and served with creamy mashed potatoes and traditional red cabbage

Dessert: Creme Brulee or chocolate mousse

3 course plated dinner \$75

Starter: Roasted pear salad stuffed with nuts and gorgonzola cheese on a bed of arugula lettuce served with a honey and cardamom vinaigrette

Mains: Lamb Shank serverd with pollenta and a creamy hummus spread, tzatziki and a red wine sauce OR Cornish hen stuffed with orzo pasta and gorgonzola cheese served with vegetables and a cranberry sauce

Dessert: Creme brulee or chocolate mousse

Taco buffet \$45 - \$60 per person

\$45 includes all the condiments with one meat choice

\$50 includes two meat choices

\$60 three meat choices

People can build their own taco or burrito. It comes with everything you need to make a fun taco or burrito such as ground beef picadillo, chicken fajita, pork carnitas, cabagge, lettuce ,cheese , black beans , corn , pickel onion, chop cilantro , grilled serrano peppers, chop tomatoes , green tomatillo sauce, cilantro sauce, red grill tomato salsa ,corn tortilla and flour tortilla and many more options.