# SCHOOL FORMAL HARBOUR BUFFET

## Warm Buffet

Succulent oven baked chicken marinated with cajun and lemon juice, served with a parsley garnish (gf)

Fresh pasta tossed with baby eggplants, zucchinis, capsicum and mushrooms in a fresh tomato reduction (v)

Fresh pasta with mushroom and crispy prosciutto in a creamy alfredo sauce roasted baby potatoes lightly tossed with rosemary, parsley and garlic butter salt & pepper calamari served with a chef's special aioli

Honey baked leg of ham garnished with pineapple slices served with dijon & wholegrain mustard

## Salads

Brown & wild rice salad with pumpkin, baby spinach, sumac roasted cauliflower goats' cheese and labneh dressing (gf, v)

Mixed garden salad - salad of mixed greens with cherry tomatoes cucumbers, spanish onions, olives and herbed vinaigrette (gf, v)

Freshy made basil pesto tossed into a pasta salad (v, df)

Crisp, freshly baked dinner roll

## To Finish

Chef's selection of house desserts made fresh on board daily seasonal fresh fruit platters

# 3 COURSE FORMAL DINING

## Entree (Alternate Serve)

Pappardelle pasta infused with chargrilled eggplant, bell pepper and spanish green olives in a pine-nut presto sauce and shavings of parmigiano reggiano (v)

Moroccan lamb kebabs resting on a bed of cous-cous with minted yoghurt and crisp pita bread

## Main Course (Alternate Serve)

Chargrilled fillet of beef tenderloin in a classic jus served alongside baby green beans confit of tomato and glazed noissette of potato

Classic chicken kiev on creamy mash potato with broccolini, roasted jap pumpkin, drizzled with a honey mustard sauce

Mediterranean vegetable medley consisting of payers of marinated baked vegetables resting on a bed of heirloom tomato reduction (v/vg)

# Dessert Buffet Station

Chef's selection of cakes served with whipped cream fresh seasonal fruit platters

**All cater for the below listed requirements**
Vegetarian, Vegan, Gluten Free, Halal & Lactose Free

*****PLEASE NOTE**
We are unable to guarantee no cross contamination for guests with allergies*