



# Vagabond Princess

## BUFFET MENU

International 3-Course Seated Buffet

### Appetisers

Select one of the following items:

- Assorted dips and salsa with fresh vegetable crudités, corn chips and crackers (v)

### Buffet Selection

Select one of the following items:

- Slow-cooked, pulled beef brisket with gravy and assorted mustards (gf)
- Tender seasoned pulled pork with apple sauce (gf)

Select one of the following items:

- Classic BBQ chicken (gf)
- Moroccan spiced chicken with yogurt and mint sauce (gf)
- Tandoori style chicken with yogurt and mint sauce (gf)

Select one of the following items:

- Freshly tossed penne pasta with creamy mushroom & white wine sauce (v)
- Spinach & cheese ravioli in a tasty Napoletana sauce (v)
- Homemade beef lasagne
- Homemade vegetarian lasagne (v)

Also at the buffet:

- Oven roasted baby potatoes with virgin olive oil, oregano and rock salt (v) (gf)
- Platters of continental cured meats (gf)
- Wild mixed leaf salad (v) (gf)
- Macaroni pesto salad with marinated roast vegetables and parmesan (v)
- Baby beetroot and spinach salad with feta, walnuts and balsamic vinaigrette (v) (gf)
- Finely sliced classic coleslaw (v)
- Crusty mixed dinner rolls (v)

### Dessert

Select two of the following desserts

- Boutique Australian cheeses with a selection of dried fruits, nuts & water crackers (v)
- Platter of freshly sliced seasonal fruits (v) (gf)
- A delicious assortment of cakes (v)

Accompanied by

- Freshly percolated coffee and a selection of herbal tea
- Vagabond Chocolates (v)

