

Pacific Palms Function Menus 2010

**All buffet prices are based on a minimum of 30 guests

Carvery Buffet

Assorted baked breads

Mixed leaf salad

Roasted rump of Beef w red wine & rosemary jus

Salted roast Pork w crackling

Seasoned Chicken w herb stuffing

Selection of baked potato, sweet potato & pumpkin

Seasonal steamed vegetables

Assorted fresh fruits

Whipped cream & mixed berries to accompany your Wedding Cake

Tea & Coffee

\$36.00 Per Person

BBQ Buffet

Sourdough Rolls

Chorizo & Napoli pasta salad

Traditional Greek salad

Gourmet Potato salad

Roasted beetroot relish

Chilli, tomato & Onion Relish

Homemade Bbq sauce

Pork chipolatas

Marinated scotch fillet

Seasoned lamb skewers w dipping sauce

Grilled fish w lemon herb butter

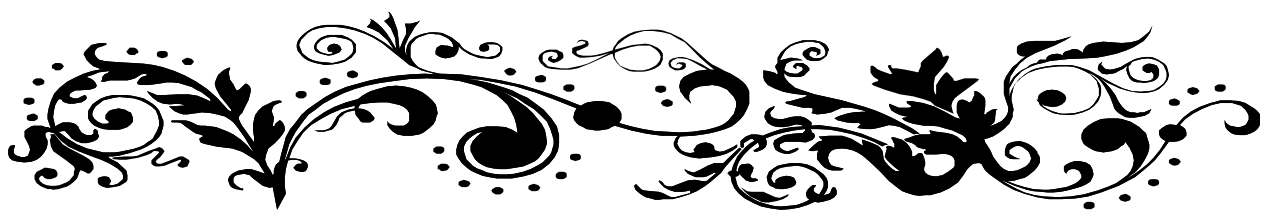
Buffalo chicken wingettes w Aioli dipping sauce

Assorted fresh fruits

Whipped cream & mixed berries to accompany your Wedding Cake

Tea & Coffee

\$39.00 Per Person



Italian Buffet

Grilled focaccia fingers

Antipasto platter

Rocket, pear & parmesan salad

Tomato & Bocconcini salad

Traditional lasagne

Chicken pieces in a Napoli & Olive sauce

Potato gnocchi w creamy pesto sauce

Seasoned calamari salad w lime aioli

Roasted mediterranean vegetables

Selection of Fresh Fruit

Whipped cream & mixed berries to accompany your Wedding Cake

Tea & coffee w biscotti

\$45.00 per person

Seafood Buffet

Fresh dinner rolls

Salmon Gravlax

Wallis Lake oyster's naked w fresh lemon wedges

Medium King Prawn's w thousand Island dipping sauce

Fresh local blue swimmer crab

Pineapple, citrus & mint salad

Tossed garden salad

Melon salad w kaffir lime & green tea dressing

Fillet of Lamb w red wine jus

Blue eye cod w pesto crust

Balmain bugtails w chilli & coriander cream sauce

Seasonal vegetables

Steamed rice

Whole baby potatoes w chive butter

Selection of fresh fruit

Whipped cream & mixed berries to accompany your Wedding Cake

Tea & coffee

Buffet starts from \$80.00 per person, price can fluctuate due to market value for fresh seafood.



Alternate Drop Menus

All menu prices are based on a minimum of 30 guests

Menus also include the option to have your wedding cake served as the third course instead of desert.

Option One

Grilled king prawns on a watercress salad w a zesty lime dressing

Roasted pumpkin soup topped w prosciutto shards & fresh cream

Rack of lamb on a bed of fresh julienne beetroot w potatoes, broccolini & a brandy honey glaze

Chicken supreme w pistachio & apricot stuffing, fondant potatoes, carrot & zucchini ribbons & w/wine sauce

Chocolate mud cake w whipped cream & berry couli

Baked Manhattan cheesecake w fresh fruits

2 course option **\$ 55.00 per person**

3 course option **\$ 65.00 per person**

Option Two

Homemade chilli crab ravioli w coconut lime dressing

Chicken & mandarin salad w sesame dressing

Fillet of beef on a seasoned croute w sautéed mushrooms, braised silverbeet & red wine jus

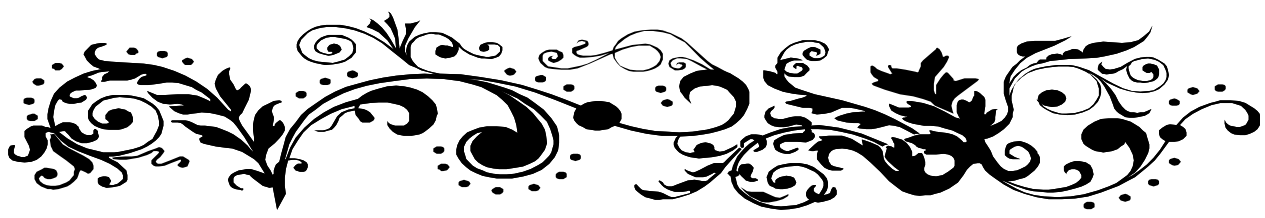
Salt & pepper crusted Atlantic salmon on a bed of steamed jasmine w asian greens & hoi sin dressing

Tri chocolate terrine w a chantilly cream & kiwi couli

Blueberry parfait glaze w roasted almond anglaise

2 course option **\$ 65.00 per person**

3 course option **\$ 75.00 per person**



Canapé Selections

Our canapé's are priced by the platter. Each platter contains 45 pieces.
You may choose up to 3 options per platter.

Platter One

Toasted Turkish bread w assorted dips
Bruschetta
Mini Spring Rolls
Mini Samosas
Prawn Twisters
Mini quiches (variety of flavours)
Meatballs w dipping sauce

\$45.00 per platter

Platter Two

Mini thai fish cakes
Mini chicken dim sims w soy dipping sauce
Chicken or beef kebabs w satay dipping sauce
Chicken & asparagus mini vol au vents
Homemade prawn toasts
Chicken Caesar lettuce cups

\$90.00 per platter

Platter Three

Lamb kofta sticks w yoghurt dipping sauce
Persian fetta & cherry tomato kebabs
Brie & cranberry risotto balls
Cucumber rounds w chilli cream & smoked salmon
Roasted pumpkin & caramelised onion tartlets
Chicken, pimento & bocconcini pizettas
Avocado & mixed vegetable rice paper rolls w soy dipping sauce

\$135.00 per platter