



## *The Cantwell Buffet Menu*

*Minimum of 30 people required*

### **Entree**

Frittata of Mediterranean Vegetables  
Farfalle Pasta with a light Salmon & Dill Cream  
House Made Bacon & Ricotta Cheese Pastry Tart  
Roast Tomato & Pesto Soup

### **Main**

Tender Chicken Breast Cacciatore Olives, Onion & Mushroom in Tomato  
Beef Roulade of Spinach, Capsicum & Camembert Cheese  
with a Red Wine Glaze  
Barramundi Fillets with a Parsley & Lemon Gratin  
Thick Cut Roasted Porterhouse rubbed with Seeded Mustard  
finished with Horseradish Cream  
Gourmet Vegetarian Lasagne of Char grilled Vegetables  
Slow Roasted Pork Belly in a Barbeque Sauce Style Glaze  
Beer Battered Flathead Fillets with house made  
Tartare Sauce and Lemon

*(continued over)*

*where everyone is treated like a local*



## Sides

Oven Roasted Vegetables of Potato, Carrot and Pumpkin

Steamed Basmati Rice

Slow Roasted Garlic and Sea Salt Chat Potatoes

Sweet Potato and Chive Mash

Medley of Seasoned Vegetables with Almondine Butter

Traditional Rice Pilaf in Chicken Stock

Greek Salad with Feta Cheese, Kalmata Olives, Cherry Tomato and Cucumber

Penne Pasta Salad with Sun Dried Tomatoes, Basil Pesto and Roasted Capsicum

## Dessert

Seasonal Fruit Platter with Vanilla Anglaise

House Made Sticky Date Puddings with Butterscotch Sauce

Citrus Tart with Berry Compote

House Made Tiramisu with Kahlua Anglaise

Warm Apple pie with Double Cream

### Two Course \$32.50

Select:	Two Entree	or	Three Main
	Three Main		Four Sides
	Four Sides		Two Desserts

### Three Course \$37.50

Select: Two Entrees  
Three Main  
Four Sides  
Two Desserts

Bread Rolls Complimentary

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