



Hot Buffet Menu (1)



Fine Affair

THE CATERING SPECIALISTS

0400 012 949

Mains

Roast Chicken Drumsticks
Sliced Beef with Gravy
Seasoned Roast Pork Shoulder
Foiled Potatoes with Butter on the side

Salads

Garden Salad with French Dressing on the side
Aussie Potato Salad
Coleslaw Bowl

Bread

Fresh buttered French stick slices

Would you like Sweets?

Fresh buttered French stick slices



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Hot Buffet Menu (2)



Salads

Mediterranean Pasta Salad with
Sun Dried Tomatoes and marinated Chic Peas
Classic Caesar Salad with Croutons and
Creamy dressing on the side
Greek Salad with Kalamatta Olives
and Feta
Indian Curried Rice Salad with Currants and
Almonds and served with a Yogurt Sauce

Mains

Salted Dijon Dill Beef with a
Bordelaise Wine Gravy
Lean Seasoned Pork with braised Leeks & Apples
served with a light Gravy
Slow Cooked Creamy Chardonnay Chicken with
Mushrooms, Onions and Garlic
Petite baby Salted Potatoes with Lemon pepper,
Garlic & Parsley Butter

Bread

Fresh Dinner Rolls with Butter on the side

Would you like Sweets?

Please see our Sweets Menu on the last page

Personalise your meal by adding Platters to any hot buffet menu to
increase table variety & choice to suit all your guests taste buds.

Prices from just \$5.00 p/person



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Hot Buffet Menu (3)

Salads

Layered Summer Salad with a Creamy Aioli

Baby Beetroot Salad with Rocket, Goat Cheese & Walnut

Gourmet Potato Salad made with Eggs, Bacon and Onion. Everyone's favourite!

Syrup Spiced Pumpkin Salad with Spinach and Feta with Sweet Chilli Dressing

Mains

Whole Slow Roasted Beef with a rich Mushroom & Onion Ragout

Pork Shoulder with Maple Apple Sauce. Cider Gravy on the side.

Marinated Leg of Lamb cooked with Salted Rosemary. Mint Jelly included

Kentucky Spiced Roast Chicken Legs

Stuffed Potatoes with Vegetable and Cheese filling

Bread

Fresh assorted Breads, Rolls & Health Loaves with Butter

Would you like Sweets?

Please see our Dessert Menu



Choose your Sweets



Chocolate Orange Cheesecake with a Suzette Citrus Sauce
Fresh Fruit Salad with Vanilla Custard on the side
Summer Berry Trifle with whipped Mascarpone & Citrus Custard
Hand made Double Dipped Lamington Platter with Chantilly Cream
Sugared Apple & Cinnamon Strudel with Maple Custard Sauce
Lemon Tartlets with Raspberries & Cream accompanied by a
Chocolate Ganache
Black forest Dessert Cake with Dark Cherry Sauce
Mocha Latte Mousse Cups
Petite Strawberry Vodka Romanoff Shots
Maple Banana Cup Cakes
Jamaican Banana Layered Custard Pots
Lemon Cheesecake
Pistachio Mousse Eclairs with Midori Jelly
Classic Aussie Pavlova with fresh fruit

Can't decide?

Platters of bite
size treats,
cakes, strudels,
slices, choccies
& truffles will
satisfy even
the most fussiest
of diners!
Priced at just
\$5.00 p/person

