



# Event Menu



## Welcoming Round

served for 30 - 40 minutes prior to meal

### Won Ton Favourites

Mini Spring Rolls, Dim Sims & Samosa with Sweet Chilli and Soy Sauces  
Curried Lamb & Coconut Bites

With Mild Spices and a Citrus Garlic Yogurt Sauce. A Fine Affair classic  
Chicken Goujons

With a Sweet and Spicy Wild Plum Sauce

Succulent Mini Beef & Macadamia Meatballs

Oven basted in Garlic Thyme Oil and finished with a balsamic Aioli

Mini Pulled Pork Wrap Bundles

Sticky Asian flavoured 8 hour roasted Pork, rolled with little sweet Slaw



## Main Course

Beautiful Buffet style with every item labelled

Rosemary Baked Leg of Lamb with Mint Jelly and Gravy on the side

Tender Pork Shoulder with Maple Apple Sauce on the side

Southern Spiced Roast Chicken

Sou-vidé Beef Sirloin marinated in Dijon, Garlic and Garden Dill

Cold Prawn Platter (2 king Prawns p/person) accompanied by a selection of sauces

Baked Idaho Potatoes with Sour Cream on the side

Asian Noodle Salad, Beetroot Salad with Spinach, Carrot, Feta & Walnuts, Classic Garden Salad

A massive Basket with a variety of Breads and Rolls along with Butter

And for the Vegetarians

Spiced Garden Vegetable Frittata with Macadamia Nuts and Cheese



## Dessert Table

where guests can choose either of the following

Heavenly Chocolate Cheesecake

Citrus Tart

Tiramisu

Fresh Fruit Salad

All with Complimentary Cream and Custard

