

Corinthian Centre

BUFFET SELECTIONS

Minimum of 30 pax | Includes complimentary tea and coffee

Option 1 \$50pp

1 Carvery,
1 Vegetable Dish,
1 Salad, 1 Dessert

Option 2 \$60pp

2 Carvery,
2 Vegetable Dish,
2 Salad, 1 Hot Dish,
2 Desserts

Option 3 \$70pp

2 Carvery,
3 Vegetable Dish,
3 Salad, 1 Hot Dish,
3 Desserts

Option 4 \$80pp

2 Carvery,
4 Vegetable Dish,
4 Salad, 1 Hot Dish,
3 Desserts



VEGETABLE DISHES

Roasted Potatoes
Minted Gourmet Potatoes
Baked Broccoli
With homemade cheese sauce
Glazed Baby Carrots
Minted Peas
Sweet Roasted Pumpkin

SALADS

Potato Salad
With bacon, celery, spring onion, red onion, capsicum, sour cream & mayo
Lettuce Salad
With tomato, egg, red onion, cucumber, and French dressing
Pasta Salad
Pasta, bacon, celery, red onion, capsicum, sour cream, with spiced mayo or honey mustard dressing



HOT DISH

Rosemary and Lemon Honey
Marinated Chicken
Honey Mustard Chicken
Chicken Fettucine
Beef Casserole
Deville Sausages
Beef Lasagna
Fish Bites with Tartare Sauce
and Lemon Wedges

Curried Egg Salad
Roasted Vegetable
With aioli sauce

Asian Slaw
Red cabbage, roasted capsicum, red onion, and Balsamic dressing

Broccoli Salad
Broccoli, bacon, dried cranberries with light dressing



CARVERY

Lamb
Ham
Beef

Baby Beetroot, Feta, and Spinach

Roasted Kumara
With sundried tomato, parmesan cheese, bacon bits, and cashews



DESSERTS

Apple & Rhubarb Crumble
With cream and custard
Sticky Date Pudding
With butterscotch sauce
Cheesecake
Choose one - chocolate, caramel, passionfruit, berry, lemon or oreo

Homemade Pavlova Roll
With cream and kiwi and passionfruit sauce