

# BUFFET MENU

2023/2024

## Two Course Buffet BBQ Menu - \$55 p/p

Minimum 50 Guests. Includes Venue Hire

### Add a Grazing Table - \$22 p/p

(for offering alongside hand-served canape selection)

Grazing Table - A lavish hand-crafted table full of smoked meats, cheeses straight from the markets, nuts, dried fruits and pastes served with an array of crackers and breads.

#### Special Dietary Requirements

We happily cater for Vegan, Vegetarian, Pescatarian, Lactose Free, Gluten Free and any other dietary/cultural/religious requirements your guests may have - just let us know.



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## BUFFET OFFERINGS - MAIN COURSE

*Please select two option:*

**Roast Lamb with Mint Sauce**

**Mustard Crusted Roast Beef**

**Mediterranean Chicken Pieces**

**Beef Stroganoff**

*Please select One Option:*

**(Served with Crusty Fresh Bread Rolls & Butter)**

**Vegetable Medley**

**Potato Bake**

*Please select One Option:*

**Garden Salad**

**Seasonal Green Veg**

## SWEET DESSERT OFFERINGS

*Please Select One Option:*

**Individual Pavlova with Fresh Cream and Berry Coulis**

**Sticky Date Pudding with Butterscotch Sauce and Fresh Cream**

**Lemon Curd and Passionfruit Mascarpone Tart**

**New York Style Cheesecake with Berry Coulis**

**Spiced Orange & Almond Cake with an Orange Syrup and Cream**



**KEYSTONE**

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