

HOT BUFFET SELECTION

THE FOLLOWING DISHES MAY BE ADDED TO A BUFFET MENU TO CREATE A MORE SUBSTANTIAL BUFFET. VEGETARIAN SELECTIONS INDICATED*

PASTA DISHES \$5.50PP

CHICKEN TORTELLINI - TOSSED IN A LIGHT GARLIC AND MUSHROOM CREAM SAUCE
LASAGNE - YOUR CHOICE OF TRADITIONAL LASAGNE BOLOGNAISE OR VEGETARIAN*
PENNE CARBONARA - PASTA TOSSED IN A CREAMY BACON AND MUSHROOM SAUCE
SPINACH AND RICOTTA RAVIOLI - SERVED IN A BUTTERNUT PUMPKIN AND GINGER SAUCE*
SPINACH AND RICOTTA CANNELLONI - SERVED IN A RICH TOMATO SAUCE TOPPED WITH PARMESAN*

CHICKEN DISHES \$5.70PP

CHICKEN SATAY - TENDER CHICKEN PIECES COOKED IN AN INDONESIAN PEANUT SAUCE
CHICKEN VINDALOO - A HOT CHICKEN CURRY SERVED WITH RICE AND PAPPADUMS
CHICKEN TERIYAKI - BONELESS CHICKEN PIECES MARINATED IN HONEY, SOY AND GINGER, BARBECUED TO PERFECTION
CHICKEN NAPOLITAN - SAUTÉED CHICKEN IN A SAUCE OF TOMATOES, GARLIC, FRESH BASIL AND KALAMATA OLIVES
THAI CHICKEN CURRY - MARINATED CHICKEN SIMMERED IN A GREEN CURRY SAUCE

BEEF AND LAMB DISHES \$5.90PP

MADRAS LAMB CURRY - MILD LAMB CURRY SERVED WITH PILAF RICE AND PAPPADUMS
MOROCCAN LAMB - MILDLY SPICED LAMB SERVED ON STEAMED COUSCOUS, ACCOMPANIED BY FRESH VEGETABLES
SATAY BEEF - TENDER BEEF PIECES COOKED IN AN INDONESIAN PEANUT SAUCE
BEEF CHASSEUR - CHUNKS OF BEEF SIMMERED IN A SAUCE OF WHITE WINE, MUSHROOMS AND TARRAGON
THAI RED BEEF CURRY - A SPICY BEEF CURRY SERVED WITH JASMIN RICE

FISH DISHES \$7.50PP (EXCEPT ATLANTIC SALMON)

GRILLED FILLET OF RED SPOT EMPEROR WITH LEMON BUTTER SAUCE
FILLET OF WHITE FISH TOPPED WITH CHARDONNAY AND CHIVE CREAM SAUCE
FILLET OF RED SPOT EMPEROR TOPPED WITH SHRIMP AND CHAMPAGNE SAUCE
FILLET OF FRESH ATLANTIC SALMON WITH HOLLANDAISE SAUCE \$9.50PP