

Buffet Selections



Elmwood

Carved Meats	Baked Leg Ham	Glazed with honey, studded with cloves & served with cranberry jus
	Beef Ribeye	Prime hereford beef ribeye, rubbed with dijon and thyme, roasted & served with merlot jus
	Leg of Lamb	Boned lamb leg, scented with rosemary and served with mint sauce & gravy
	Pork Loin	Rolled Strip Loin of pork, served with apple puree and cider flavoured gravy
	Beef Sirloin	Prime hereford beef rubbed with cracked pepper, served with mushroom sauce
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Hot Dishes	Teriyaki Salmon	Filletts of salmon, glazed with soy, honey, ginger, garlic & a dash of chilli, then grilled
	Thai Chicken	Sliced breast of chicken topped with a mild red curry, green bean & red pepper sauce
	Lamb Cutlet	Grilled, then braised with courgette, onion, garlic, tomato and kalamata olives
	Chicken Breast	Sliced & grilled lemon & rosemary marinated chicken breast
	Fish of the Day	Grilled with caper beurre blanc or poached with chives and cheddar sauce or battered with lemon honey glaze
	Beef Ragout	Slow cooked beef, root vegetable and shiraz wine casserole
	Vegetarian Lasagne	Fresh seasonal vegetables layered with spinach, tomato concasse, bechamel and pasta
	Barbeque Pork	Pork sirloin, marinated, roasted, sliced then glazed with bbq sauce, sliced orange
	Seafood Pasta	Fettucine with fish, prawns, cherry tomatoes and garlic in a cream sauce
Hoisin Beef	Marinated, roasted & sliced beef sirloin with a green bean, capsicum & hoisin sauce	
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Chilled Platters	Sliced Meat Selection	Pork, silverside, lamb, pastrami, salamis with pickles, chutneys & relishes
	Chicken Selection	Smoked breast, apricot rolled, Thai satay & marinated drums with a variety of fruit & chutneys
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Chilled Seafood Platters	Seafood Selection	Marinated mussels, prawns, hot and cold smoked salmon, with seafood sauce
	Smoked Salmon Platter	Manuka smoked side of salmon with horseradish sauce, red onion, capers & lemon
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Salads	Broccoli & Cashew	Blanched broccoli, red onion, capsicum, toasted cashews & vinaigrette
	Tossed Green	Iceberg lettuce & seasonal salad vegetables with french dressing & mayonnaise
	Cous Cous	Cous cous with roasted root vegetables, semi dried tomato & parsley
	Caesar	Cos lettuce, croutons, bacon, parmesan & dressing
	Potato	Potato with spring onion, gherkins and horseradish mayonnaise
	Waldorf	Red apples, celery, walnuts & yoghurt dressing
	Mesclun with Pear & Blue Vein	Mesclun salad leaves, spanish onion, kikorangi blue vein & poached pear
	Brown Rice	Brown rice, bean sprouts, celery, toasted seeds and nuts, sultanas
	Tossed Italian	Tossed green salad with black olives & crumbled feta and balsamic dressing
	Coleslaw	Always popular
	Penne Pasta	Pasta with leg ham, pepperoni, cherry tomato, parsley & vinaigrette
	Greek	Cucumber, tomato, capsicum, feta, red onion & kalamata olive
	Fresh Vegetable Vinaigrette	Blanched fresh vegetables with cherry tomato & vinaigrette
	Roasted Vegetable	Roasted seasonal vegetables with roasted red peppers, rocket, and aioli dressing
	Chickpea	Chickpeas with tomato, rocket, red onion and balsamic dressing

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Vegetables

Always fresh seasonal

Desserts

Fruit Salad	The best of seasonal and tropical fresh fruits
Pavlova	Decorated with fresh fruits
Apple Shortcake	Sweetened apple, baked in shortcrust pastry. Also with apple & boysenberries
Baked New York Cheesecake	Light cheesecake, served with a variety of fruits
Apple & Sultana Strudel	Apples & raisins, with spices and citrus zest, baked in a light pastry
Chocolate Demise	Layered chocolate cake with dark & light chocolate mousse
Citrus Tart	Sweet pastry, with tangy lemon curd
Banoffie Pie	Biscuit base, with caramel, banana and coffee cream
Mississippi Mudcake	Chocolate mud cake, covered in chocolate ganache
Cheesecake	Passionfruit, boysenberry or cookies & cream
Chocolate Berry Gateau	Layered chocolate cake with berry coulis & chocolate mousse
Blueberry & Almond Tart	Sweet pastry, blueberries and almond cream
Sticky Date Pudding	With butterscotch sauce
Lemon Meringue Pie	A sweet base with lemon curd & meringue
Fresh Strawberries	Available in season
Mousse & Mudcake	Mudcake with chocolate mousse, then covered with dark chocolate
Apple & Rhubarb Crumble	Served with custard
Ice Cream	Complimentary with all buffets

Served breads, soups and entrees may be added to compliment this selection.