



# Lunch or Dinner Buffet Option 1 \$28.50 per person

Minimum of 20 guests Private function hire fees apply

### Select three of the following cold platters;

- Sliced honey baked ham
- Selection of continental meats
- Cajun spiced chicken pieces
- House made quiche
- Antipasto

#### Select three carvery options;

- Slow roasted pork loin with spiced apple seasoning
- Seeded mustard and garlic baked porterhouse
- Roast turkey buffet
- Seasoned roast chicken

#### Select two hot dishes;

- Butter chicken
- Beef stroganoff
- Grilled chicken breast w mushroom and semi dried tomato cream
- Grilled dory topped with balsamic tomato salsa
- Marinated lamb with fresh herbs, onion and Cajun spices
- Stir fried vegetables with hokkein noodles and a chilli soy sauce
- Chilli beef and cashew stir fry

#### Select three accompanying dishes from the following;

- Chat potatoes with garlic butter and chives
- Panache of seasonal vegetables
- Semi dried tomatoes, sweet potato and rocket salad with balsamic dressing
- Potato salad with seeded mustard and rosemary dressing
- Jasmine rice
- Tossed mixed leaf salad
- Penne pasta salad with semi dried tomatoes and pesto dressing

#### Select two desserts;

- Chefs selection of assorted, gateaux's, tortes and cheesecakes
- Chocolate mud cake
- Citrus lemon tart
- Baked cheesecake
- Pavlova with fruit salad and Chantilly cream
- Fresh fruit platter
- Selection of Australian cheese with water crackers

#### Items below are included in your lunch or dinner buffet:

- Selection of dressings, sauces and mustards, crusty bread rolls and butter
- Bowl of whipped cream
- Tea, coffee and petite fours



# Lunch or Dinner Buffet Option 2 \$38.50 per person

Minimum of 20 guests Private function hire fees apply

### Select three beautifully presented cold platters:

- Sliced honey baked ham
- Selection of continental meats
- Cajun spiced chicken pieces
- Spinach and brie quiche and semi dried tomato, mushroom and bacon quiche
- Pate and terrines with toast and lavash
- Vegetarian antipasto

### Select two from the carvery:

- Slow roasted pork loin with spiced apple seasoning
- · Seeded mustard and garlic baked porterhouse
- · Roast turkey buffet
- Seasoned roast chicken

#### Select two hot dishes:

- Butter chicken
- Beef stroganoff
- Grilled chicken breast w mushroom and semi dried tomato cream
- Grilled dory topped with balsamic tomato salsa
- Marinated lamb with fresh herbs, onion and Cajun spices
- Chilli beef and cashew stir fry
- Linguini Amore prawns, onion, mushroom, capsicum, garlic, semi dried tomatoes & snow peas w a basil cream
- Slow roasted lamb shanks with a red wine jus

### Select four accompanying dishes from the following:

- Roast medley of potato, sweet potato, carrot and pumpkin
- Panache of seasonal vegetables
- Vegetarian risotto
- Semi dried tomatoes, sweet potato, parmesan & rocket salad with balsamic dressing
- Potato salad with seeded mustard and rosemary dressing
- Jasmine rice
- Tossed mixed leaf salad
- Penne pasta salad with semi dried tomatoes, shaved parmesan and pesto aioli

#### Select three desserts:

- Chefs selection of assorted, gateaux's, tortes, cheesecakes and slices
- Chocolate mud cake
- Citrus lemon tart
- Grand Marnier filled Profiteroles with a rich chocolate sauce
- Baked cheesecake
- Pavlova with fruit salad and Chantilly cream
- Fresh fruit platter
- Selection of Australian cheese with quince paste and water crackers

### Items below are included in your lunch or dinner buffet:

Selection of dressings, sauces and mustards, crusty bread rolls and butter

Bowl of whipped Chantilly cream

Tea, coffee and petite fours



# Lunch or Dinner Buffet Option 3 \$58 per person

Minimum of 20 guests Private function hire fees apply

# Select four beautifully presented cold platters (max. of 2 seafood platters);

- Sliced honey baked ham
- Selection of continental meats
- Cajun spiced chicken pieces
- · Semi dried tomato, mushroom and brie quiche
- Vegetarian antipasto
- Cooked prawns with cocktail sauce and lemon wedges
- Oysters
- Smoked salmon with capers, onion rings and crème fraiche

#### Select two from the carvery;

- Slow roasted pork loin with spiced apple seasoning
- Seeded mustard and garlic baked porterhouse
- Seasoned roast chicken
- · Rosemary and garlic scented roast lamb

#### Select three hot dishes;

Butter chicken

Marinated calamari, crumbed served with house made tartare and lemon

Garlic prawns

Grilled chicken breast  $\underline{\mathbf{w}}$  mushroom and semi dried tomato cream

Grilled dory topped with prawns and balsamic tomato salsa

Beef stroganoff

Chilli prawns

Linguini Amore - prawns, onion, mushroom, capsicum, garlic, semi dried tomatoes & snow peas w a basil cream

Slow roasted lamb rumps with soft polenta and red wine jus

### Select four accompanying dishes from the following;

Roast medley of potato, sweet potato, carrot and pumpkin

Panache of seasonal vegetables

Thyme and lemon scented risotto

Semi dried tomatoes, sweet potato, parmesan & rocket salad  $\underline{w}$  balsamic dressing

Jasmine rice

Tossed mixed leaf salad

Penne pasta salad with semi dried tomatoes, shaved parmesan and pesto aioli

BBQ octopus salad with a sweet chilli dressing

Flash fried Cajun calamari salad



# Lunch or Dinner Buffet Option 3 Continued...

# Platters of beautifully presented desserts, listed below;

- Chefs selection of assorted gateaux's, tortes, cheesecakes, puddings and slices
- Fresh fruit platter
- Selection of Australian cheese, water crackers, quince paste, dried fruit and nuts

## Items below are included in your lunch or dinner buffet;

- Selection of dressings, sauces and mustards
- Crusty bread rolls and butter
- Bowl of whipped Chantilly cream
- Tea, coffee and petite fours



#### Bistro hire requirements (Buffet/Alternate drop/Platter Service)

- Minimum 80 people
- Minimum catering spend \$4500
- Drinks not included
- Monday Saturday function hire available till 3am
- Sunday function hire available till midnight
- Non refundable deposit 10% of minimum catering spend to confirm booking

#### The Deck (Cocktail functions/platter service/buffet)

- \$200 hire fee (includes security and staffing)
- \$300 minimum catering spend (drinks not included)
- Monday Saturday function hire available till 3am
- Sunday night function hire available till midnight
- Conditions apply

#### Please note;

- Minimum spend does not include linen or extended table service
- Guest numbers and catering must be confirmed no less than 7 working days prior to your function. Catering requirements cannot be changed after this time.
- Function food cannot be packaged or taken off the premises due to food safety regulations. (Cake is the only exception)
- To make a booking please call 4972 1000 or email reeffunctions@starhotels.com.au
- The Gladstone Reef Hotel team look forward to helping you plan your next special event!