



Mezza

Hommos

Baba

Labni

Cheese

Tabouli

Seafood Salad

Fattoush

Kibbe Naya

Shanklish

Crudités'

Nuts

Wet Almonds

Olives

Fried Bread

Bread

Pickles

Cooked Mezza

Vine Leaves

Cooked Kibbe

Ladies Fingers

Sambuski Meat

Sambuski Cheese



Antipasto Platter

Cold Meats

Cheeses

Dried Fruits

Char Grill Vegetables

Sundried Tomatoes

Olives

Fresh Seafood Platter

Cooked Prawns

Oysters Natural

Smoked Salmon

Hot Seafood

Garlic Prawns

Salt Pepper Calamari

Marinated Octopus



Mains

Roasted Chicken Supreme

Beef Fillet

Potato Gratin

Potato Puree

Roasted Vegetable Medley

Steamed Greens

Mushroom Sauce

Dianne Sauce

Pepper Sauce

Lemon Thyme Cream sauce

Dessert

Share Platter

Mousses

Sponge

Custards

Fruits Platter



Buffet

Chicken Thigh Fillet in garlic sauce

Rice Lamb Mansef Pilaf

Rice Chicken Pilaf

Vegetarian Pasta

Kafta Skewers

Chicken Skewers

Meat Skewers

Samki Hara (Spicy tahini fish)

Potato in Coriander Spice

Fish Fillets Grilled

Rare-roasted mustard Beef fillet

Seared wild Barramundi with Bowen tomato salsa

Rosemary-grilled Lamb cutlets

Grilled / baked fish with lemony sauce

Mixed lettuce garden salad

Traditional Aussie Coleslaw

Roasted Pumpkin, Cherry Tomato, Fetta, Pine Nuts and Baby Spinach

Zatar Pastry

Spinach Triangle



GOURMET BUFFET

Breads:

Artisan rolls including Sourdough, Rye and Grain & Butter.

Cold:

Seafood array of Tasmanian smoked salmon,
Queensland tiger prawns,
Coffin Bay rock oysters
Antipasto Boards featuring Char-grilled vegetables,
Section of Sliced cold meats.
Olives, Stuffed Peppers, Marinated bocconcini and Grissini Sticks
Smoked Salmon, Red onion, Dill and Capers

Salads:

Mixed lettuce garden salad
Traditional Aussie Coleslaw
Roasted Pumpkin, Cherry Tomato, Fetta, Pine Nuts and Baby Spinach

Meats/Seafood:

Rare-roasted mustard Beef fillet
Seared wild Barramundi with Bowen tomato salsa
Rosemary-grilled Lamb cutlets
Grilled / baked fish with lemony sauce
Chicken thigh in lemon garlic sauce

Veg:

Duo of Chat potato and Sweet potato slow-roasted
Pan-fried Green beans with citrus and macadamia
Roasted Vege
Rice Vege Pilaf

Desserts:

Mango and Passionfruit mess
Mini Lamingtons
Fruit skewers with mint and lime sugar
Fruit Platter