

PREMIUM LUNCH BUFFET

\$40.50 PER GUEST (MINIMUM 30 GUESTS)

SALADS (INCLUDED)

MIXED GREENS WITH ASSORTED DRESSINGS

chopped romaine, fresh tomato, cucumber, red onion and your choice of house dressing or balsamic dressing

COUNTRY POTATO SALAD

country style potato salad - a tasty treat!

SWEET, CREAMY COLESLAW

made in house with our from scratch creamy dressing

CHEF'S SALAD

fresh greens, tomato, cucumber, red onion, honey glazed ham, cheddar and balsamic dressing

ACCOMPANIMENTS (INCLUDED)

ROASTED HERB POTATOES OR SCALLOPED POTATOES OR GARLIC BUTTER MASH

roasted herb potato with red pepper and garlic seasonings | scallop potatoes topped with cheddar and mozzarella cheese | garlic butter mash with fresh garlic and melted butter

SEASONAL VEGETABLE MEDLEY IN HERBS AND BUTTER

seasonal vegetables with herbs and butter

FRESH DINNER ROLLS WITH BUTTER

fresh potato dinner buns - a popular item!



PREMIUM LUNCH BUFFET

\$40.50 PER GUEST (MINIMUM 30 GUESTS)

ENTREES (SELECT 3)

ROAST BEEF WITH RED WINE DEMI

roast beef with a red wine demi-glace - a combination venture by our staff for an amazing flavour

POACHED LEMONGRASS SALMON

seasoned with lemon pepper and melted butter

CHICKEN CARBONARA WITH BACON

pasta with our in house sauce, chicken and bacon

GARLIC CHICKEN WITH VINO BIANCO CREAM

garlic chicken in a creamy white sauce

VEGETARIAN OR MEAT LASAGNA

a classic Italian favourite

BUTTER CHICKEN

Made in house from scratch - one of our most popular items!

SEAFOOD LASAGNA

a very popular choice amongst guests

DESSERTS & DRINKS (INCLUDED)

CHEF'S SELECTION OF ASSORTED SWEETS

Hand picked by our culinary team

FRESHLY GROUND MOSAIC COFFEE

cream and sugar included

HIGGINS AND BURKE TEA

available in a variety of different flavours



DELUXE LUNCH MENU

\$36.50 PER GUEST (MINIMUM 30 GUESTS)

SALADS (INCLUDED)

MIXED GREENS WITH ASSORTED DRESSINGS

chopped romaine, fresh tomato, cucumber, red onion and your choice of house dressing or balsamic dressing

COUNTRY POTATO SALAD


country style potato salad - a tasty treat!

SWEET, CREAMY COLESLAW

made in house with our from scratch creamy dressing

ACCOMPANIMENTS (INCLUDED)

ROASTED HERB POTATOES OR SCALLOPED POTATOES OR GARLIC BUTTER MASH



roasted herb potato with red pepper and garlic seasonings | scallop potatoes topped with cheddar and mozzarella cheese | garlic butter mash with fresh garlic and melted butter

SEASONAL VEGETABLE MEDLEY IN HERBS AND BUTTER

seasonal vegetables with herbs and butter

FRESH DINNER ROLLS WITH BUTTER

fresh potato dinner buns - a popular item!



DELUXE LUNCH MENU

\$36.50 PER GUEST (MINIMUM 30 GUESTS)

ENTREES (SELECT 2)

ROAST BEEF WITH RED WINE DEMI

roast beef with a red wine demi-glace - a combination venture by our staff for an amazing flavour

POACHED LEMONGRASS SALMON

seasoned with lemon pepper and melted butter

GARLIC CHICKEN WITH VINO BIANCO CREAM

a popular sauce made in house

BUTTER CHICKEN

Made in house from scratch - one of our most popular items!

VEGETARIAN OR MEAT LASAGNA

a classic Italian favourite

DESSERTS & DRINKS (INCLUDED)

CHEF'S SELECTION OF ASSORTED SWEETS

Hand picked by our culinary team

FRESHLY GROUND MOSAIC COFFEE

cream and sugar included

HIGGINS AND BURKE TEA

available in a variety of different flavours