



## 2 Course Evening Buffet Menu

At the West Coast Events Centre, we are fully committed to ensuring you receive the highest quality food and service. If you would like to make any suggestions or have specific requirements that are not included in this menu, please feel free to discuss these with our Events Manager.

### MAIN

**Your choice of two options from the mains selection and two choices from the salad selection.**

#### *Mains Selection*

- Honey glazed leg of ham with a mustard and pineapple relish
- Roast lamb with minted jelly and rosemary jus
- Roast shoulder of pork with apple sauce
- Corned beef with a mustard sauce
- Beef rogan josh
- Beef, smokey bacon and mushroom ragout
- Sweet and sour chicken
- Thai green chicken curry
- Asian fried pork with prawns, coriander and Hokkein noodles
- Seafood Mornay served with jasmine rice
- Mushroom, red pepper and green herb ragout (v)
- Udon noodle, with shitaki and spinach (v)
- House pasta (v)

*Mains accompaniment – all buffets served with seasonal vegetables with balsamic and honey splash and roasted potatoes with roasted garlic and soft herb butter or if in season, boiled new potatoes with a minted butter.*

#### *Salad Selection*

- Green garden salad
- Beetroot salad
- Crunchy house slaw
- Penne pasta salad
- Couscous salad
- Spinach, bacon and mesclun salad

### DESSERT

**Your choice of two sweet options from the dessert selection.**

#### *Dessert Selection*

- Moist chocolate cake with a kahlua ganache
- Warming red berry and apple crumble
- Refreshing tropical fruit salad
- Chocolate self-saucing pudding
- Mini pavlovas topped with a cream swirl and fruit
- Chocolate-covered piped profiteroles
- Homemade apple strudel
- Delicious berry cheesecake brownies

*Tea selection and freshly brewed coffee served with dessert. All selections accompanied by freshly whipped cream.*