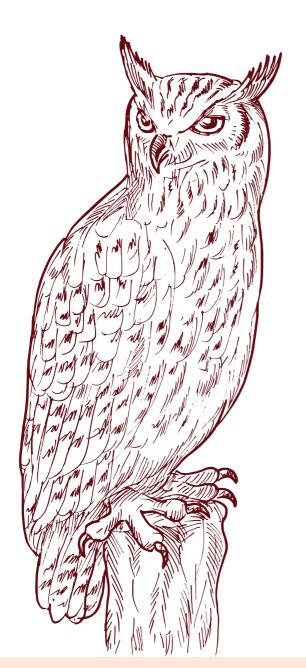
BUSBYS RESTAURANT & BAR

BUFFET MENU



CONTACT: JODY COSTANTINO

EMAIL: EVENTS@THEBUCKINGHAM.COM.AU

PHONE: 03 95550490

Address: 1130 Nepean Highway,

HIGHETT 3190 VIC AUSTRALIA



Minimum 30 people

choose 3 Cold dishes, 3 Hot dishes and 1 side dish and 1 dessert from the following

- Premium porterhouse roasted with pepper and rosemary
- Pan fried calamari with spring onion, garlic and chilli
- Baby veal schnitzel with grilled mushrooms
- · Sauteed pork with Asian spice and capsicum
- Japanese Teriyaki chicken cooked with mirin sauce
- Freshly baked beef lasagna with Grana Padano cheese
- Roast leg of lamb and herb jus
- Homemade soup of the day
- Spinach and ricotta ravioli in an Italian tomato and basil sauce
- Singapore stir fried noodle with chicken and pork
- Slow braised beef with red wine sauce
- Baked pumpkin cannelloni with Napoli sauce
- Baked fish mornay with fresh herb and lemon butter
- Beef stroganoff with mushroom, gherkins and sour cream



- Traditional caesar salad with egg
- Mediterranean style vegetable platter
- Smoked salmon with baby caper, mesclun and sweet dill dressing
- Sliced roasted beef with horseradish cream and rocket leaves
- Pasta salad with herbs and mixed seafood
- Thai shrimp salad with rice noodle and nam jim dressing
- Salad nicoise with tuna and anchovies
- Asian chicken salad with wasabi dressing
- Greek style salad with feta cheese, olive and lettuce
- Italian penne salad with Parmesan and bocconcini cheese
- Garden salad with cherry tomato and french vinaigrette
- Classic coleslaw, shredded cabbage, carrot, onion and mayo
- Assorted sushi rolls
- Antipasto platter with salami and ham
- Quinoa salad with fried cauliflower and prosciutto
- Moroccan carrot salad with millet

Dessert

Strawberry tart
Almond and chocolate cake
New York cheese cake
Dark chocolate mousse
Flourless orange cake
Sticky date pudding
Fresh fruit platter
Lemon & lime tart
Mini panna cotta cup

Side dish

Creamy mash potato
Roasted potatoes with garlic and herb
Baked pumpkin, toasted almond and honey
Steamed seasonal vegetables
Cauliflower gratin with bacon and cheese
Steamed rice with parsley butter
Oven roasted sweet potato gratin
Soft polenta with mushroom
Asian fried rice with green pea
Turkish style Cous cous





STANDARD

Carton Draught on tap, Cascade premium light, Chain of Fire Sauvignon Blanc Semillon(WA), Moats Lane Shiraz(SA), Soft drinks

PREMIUM

Asahi(Japan), Corona(Mexico), Juliet Moscato(VIC),
NV Louis Perdreier Sparkling(France),
Pocketwatch Chardonnay(NSW), Terramore Shiraz(SA),
Soft drinks

NON-ALCOHOLIC

Coke, Sprite, Lift, Soda water, Orange juice, Apple juice

ON CONSUMPTION / CASH BASIS

Beverage of your choice to be served throughout your function and charged on consumption or cash basis

We are committed to the responsible service of alcohol and our functions staffs have received specific training in this area.

***All beverage options offer tray service of beverages