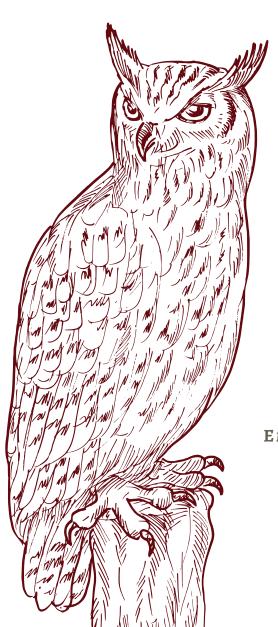
DEUX SOEURS

BUFFET MENU



EMAIL: EVENTS@THEBUCKINGHAM.COM.AU

PHONE: 03 95550490

ADDRESS: 1130 NEPEAN HIGHWAY,

HIGHETT 3190 VIC AUSTRALIA

Minimum 35 people

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

- Penne alla marinara with mixed seafood
- · Slow cooked lamb ragu with carrots, bacon
- · chicken schnitzel with creamy mushroom sauce
- · 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
- Deep fried fish and chip with lemon
- Homemade soup of the day
- potato gnocchi with ratatouille vegetable
- Slow braised beef with red wine sauce
- Baked spinach and ricotta cannelloni with Napoli sauce
- · Baked fish mornay with fresh herb and lemon butter
- Beef stroganoff with mushroom, gherkins and sour cream
- · Stir fiy Mongolian lamb with cumin, chilli and capsicum

menu items are subject to change without prior notice



- · 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

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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

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Beverage



STANDARD

Carton Draught, Cascade premium light, Chain of Fire Sauvignon Blanc Semillon(WA), Woodbrook Farm Shiraz(NSW), Soft drinks

PREMIUM

Corona(Mexico), Cascade premium light, Saint Louis Brut Sparkling(France), Pocketwatch Chardonnay(NSW), Robert Oatley Shiraz (W.A), 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

TEA AND COFFEE

Unlimited brewed coffee and black tea

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