

Buffet menu

- SLOW COOKED ROASTED SIRLOIN, CARVED TO PERFECTION AND SERVED WITH A RED WINE JUS
- OVEN ROASTED AND CARAMELISED HONEY SOY CHICKEN PIECES
- CARVED CHRISTMAS LEG HAM

PLEASE NOTE: VEGETARIAN LASAGNE CAN BE ADDED FOR \$30.00 (6 meal portions)

SALADS

- FRESHLY PREPARED GARDEN SALAD - TOPPED WITH TOMATO, CUCUMBER, SPANISH ONION AND CARROT
- CREAMY POTATO SALAD - SEEDED MUSTARD DRESSING WITH BACON, SHALLOTS AND SPANISH ONION
- PASTA SALAD - PENNE MIXED WITH FETTA CHEESE, OLIVES, SHALLOTS, ROASTED CAPSICUM AND CHERRY TOMATOES
- HOME-MADE COLESLAW – SHREDDED CABBAGE, CARROT AND CELERY BLENDED WITH A PEPPERED AIOLI

FRESH BREAD ROLLS AND BUTTER INCLUDED

Main Meal cost is \$25.00 per head incl. GST

DESSERTS

- CHEESE PLATTERS TO CONSIST OF VINTAGE CHEDDAR, BLUE VEIN AND CAMEMBERT CHEESES
- GRAPES, STRAWBERRIES AND DRIED FRUIT TO ACCOMPANY WITH WATER CRACKERS

OR

- ALTERNATE SERVING OF STICKY DATE PUDDING TOPPED WITH CARAMEL SAUCE
- MOIST MUDCAKE SERVED WITH WHIPPED CREAM AND STRAWBERRY.

Two Course Meal cost is \$35.00 per head incl. GST
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