



2020 Mid-Week Wedding Buffet

Includes Complimentary glass of bubbles for your guests on arrival

mid-week buffet menu 2020

Available for weddings booked mon-thurs

bread and dips

- Selection of warm breads and rolls with whipped butter, olive oil and pesto dip

carvery meat and condiments choose one – extra choice add \$7.00 pp

- Beef Porterhouse Rubbed with Tuscan Spices and crushed Garlic served with Horseradish and Port Wine Jus gf/df/nf
- Rolled Pork Belly served with Crispy Salted Crackling, Apple Sauce and Red Wine and Mustard Jus gf/df/nf
- Roasted Lamb Studded with Garlic and Fresh Rosemary served with Mint Jelly and Minted Jus gf/df/nf
- Maple and Mustard Glazed Champagne Ham served with Red Wine Jus and Vegetable Relish gf/df/nf

hot selection choose one – extra choice add \$6.50pp

- Lamb Madras Curry Cooked in Coconut Cream gf/df/nf
- Creamy Chicken and Vegetable Fricassee gf/nf
- Beef and Mushroom Bourguignon gf/df/nf
- Pumpkin and Ricotta Tortellini Napolitana v/df/nf

farinaceous selection choose one – extra choice add \$3.25pp

- Coconut Scented Rice gf/df/nf/v
- Steamed Gourmet Potatoes Tossed in Mint, Extra Virgin Olive Oil and Lemon gf/df/nf/v
- Roasted Seasonal Root Vegetable Medley gf/df/nf/v
- Pumpkin and Kumara Dauphinoise Bake gf/nf/v
- Buttery Garlic and Herb Potato Mash gf/nf/v
- Lyonnaise Sliced Potatoes with Balsamic Red Onion and Fried Bacon gf/df/nf/v

vegetable selection choose one – extra choice add \$3.25pp

- Cauliflower Bake with a Breadcrumb, Herb and Parmesan Crust nf/v
- Brown Butter, Honey, Garlic Roasted Quarter Turned Carrots gf/df/nf/v
- Steamed Market Vegetable Medley with Extra Virgin Olive Oil and Lemon gf/df/nf/v
- Cherry Tomato Zucchini Bake with Garlic, Parmesan and fresh Basil gf/nf/v
- Warm Broccoli, Cherry Tomato and Grilled Haloumi finished with toasted Seeds and Nuts gf/v

mid-week buffet menu (continued) 2020

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salad selection choose two – extra choice add \$3.25pp

- Fresh Garden Salad, with Cherry Tomato, Cucumber, Red Onion, Dried Cranberries, Toasted Seeds and finished with a Creamy Balsamic Dressing gf/df/nf/v
- Greek Salad of Cherry Tomato, Capsicum, Kalamata Olive, Cucumber, Red Onion and Danish Feta bound with Fresh Mint and Extra Virgin Olive Oil gf/nf/v
- Spicy Chorizo Pasta Salad with Caramelised Onions, Spring Onion, Roasted Capsicum, Toasted Seeds and mixed with a Chive and Garlic Aioli nf/v
- Roasted Kumara Salad with Crispy Fried Bacon, Celery, Spring Onion, Toasted Seeds and tossed In a Chive Sour Cream gf/nf/v
- Shredded Asian Slaw of Red Cabbage, Mung Beans, Carrot, Capsicum, Spring Onion, Coriander, Mint, Cucumber and bound with a Ginger Lime Soy Dressing gf/df/nf/v
- Traditional Caesar Salad of Crispy Cos Lettuce, Crunchy Diced Bacon, Garlic Croutons, Free Range Eggs finished with Shredded Parmesan and a drizzling of Caesar Dressing nf
- American Waldorf Salad of Diced Apple, Crunchy Celery, Red Grapes Mixed with a Citrus Mayonnaise and topped with Toasted Walnuts gf/df/v

dessert selection choose two – extra choice add \$3.25pp

- Individual Kiwi Pavlovas with fresh Chantilly Cream, Raspberry Cinnamon Compote and Whittaker's White Chocolate Coconut Bark gf/nf/v
- Oreo Banoffee Pie Cups Layered with Fresh Sliced Banana, Gooney Salted Caramel, Crushed Oreo Biscuits, Freshly Whipped Chantilly Cream and Topped with a drizzle of Dark Chocolate Ganache nf
- Whittaker's White Chocolate, Gingernut And Lemon Zest Mousse Cups with Candied Lemon and White Chocolate Curls nf/v
- Apple, Boysenberry and Cinnamon Lattice Tart, served warm with Vanilla Bean Anglaise and freshly whipped Chantilly Cream nf/v
- Individual Whittaker's Dark Ghana Chocolate Sticky Date Pudding with Sticky Caramel Sauce and Vanilla Bean Chantilly Cream nf/v
- Fresh Seasonal Fruit Salad with Fresh Mint, Blueberries and Lemon Sugar Syrup gf/df/nf/v

freshly brewed coffee and specialty teas

MID-WEEK

This menu is priced at **\$76.50pp** based on the standard selection, additional options are available as priced. Final catering numbers and full payment are to be supplied no later than 14 days prior to the booking date.

No additional catering will be provided unless discussed with the Function Manager and additional payment made.

CULTURAL FOOD:

A maximum of 4 items of cultural food may be added to this menu at a charge of \$2.50pp as discussed and agreed to by the Functions Manager. Payment and catering numbers are to be supplied no later than (14) fourteen days prior to the booked date.

Delivery of cultural food will be discussed with the Functions Manager. Silverstream Retreat reserves the right to refuse service of any BYO food not agreed to by the Functions Manager or is deemed not in compliance with our Food Health and Safety policy.