

# 'Winter Journey Buffet'

Please choose three

## Chicken Cacciatore

Chicken pieces simmered in white wine, roma tomatoes, Kalamata olives & Chef's spices

## Honey Mustard Lamb

Tender pieces of lamb slowly cooked in a sweet honey and wholegrain mustard sauce

## Coq Au Vin

Chicken pieces simmered in red wine, garden herbs, button mushrooms, brandy bacon & baby onions

## Fish Almandine

Fresh Top End fish fillets slowly oven-baked in cream, cheese and almonds

## Roast Lamb

Spring leg lamb, oven roasted in fresh herbs

## Beef Medallions

Succulent beef dressed with a zesty peppercorn sauce

## Traditional Roast Beef

Boneless, succulent beef oven-roasted to perfection in a red wine jus

## Honey Almond Chicken

Succulent chicken pieces marinated and baked in a honey and soy base finished with toasted almonds

## Roasted Vegetable Lasagne

Seasonal vegetables lightly oven-roasted with garlic and herbs layered between fresh pasta sheets, tomato coulis & béchamel sauce and parmesan cheese

## Osso Bucco

Slow roasted veal cooked in white wine, ripened tomatoes and Chef's special herbs and spices

## Includes

Fragrant Jasmine rice  
A medley of seasonal vegetables  
Herbed new potatoes  
Fresh garden salad  
Baker's basket of dinner rolls & butter  
Seasonal fresh fruit platter  
Variety of cakes, gateaux & tortes  
Australian cheese platter  
Freshly brewed coffee & tea

**\$77.00** per person

Minimum 50 guests



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