



FAIRWAY LODGE
FUNCTION & CONFERENCE CENTRE

BUFFET MENU TWO

Finger Food on Arrival

Smoked Salmon & Cream Cheese on Rye
Raw Vegetable Crudites with Corn Chips, Antipasta, Guacamole and Salsa Dips
Cocktail Spring Rolls & Won Tons served with Sweet & Sour Dip
Chinese Pork Balls served with Plum Dip

From the Buffet

Variety of Freshly Baked Breads
Roasted Joint of Beef with Red Wine Sauce and Dijon Mustard
Honey Glazed Leg of Ham with Port Glaze
Roasted Roulade of Chicken Stuffed with dried Fruits and Spinach
Tropical Island Seafood Salad Selection with Shrimps, Mussels and Crab
Fresh Rock Oysters on Ice (if available)
Dauphine Style Potatoes
Medley of Fresh Vegetables served with Hollandaise Sauce
Marinated Mushrooms, Pasta in a Chilli and Pesto Dressing
Tossed Garden Green Salad with Avocados & Cherry Tomatoes
Tomato, Cucumber & Fetta Cheese Salad with Herb Dressing

Dessert

Chocolate Black Forest Gateaux
Fresh Fruit Salad served with Vanilla Icecream
Swiss Rolled Pavlova Filled with Apricots and Berries
Coffee and Tea
Mints and Chocolates

\$58.00 per person