



ONE DESTINATION.
ENDLESS POSSIBILITIES

EVENT CENTRE AT PANTHERS

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Buffet Menu

BUFFET MENU

INCLUSIONS

Antipasto Bar

Selection of Three Marinated Vegetables, Feta Cheese, Three Cured Meats, Assorted Dips, Marinated Olives, Charred Italian Bread, Lavosh & Grissini Sticks

Salads

YOUR CHOICE OF ANY THREE

- Rice Noodles, Asian Vegetables, Toasted Sesame Seeds, Honey, Soy & Ginger Dressing (GF)(DF)(V)(VG)
- Rocket, Toasted Walnuts, Parmesan, Balsamic Dressing (GF)(V)
- Spiced Cauliflower, Roasted Red Onions, Spinach, Mint, Coriander, Lemon Dressing (GF)(DF)(V)(VG)
- Chat Potato, Gherkins, Pickled Onions, Parsley & Mustard Mayonnaise (GF)(DF)(V)
- Baby Gem Lettuce, Bacon Bits, Bread Croutons, Parmesan, Egg, Caesar Dressing (GF)
- Seasonal Garden Salad, Red Wine Vinaigrette (GF)(DF)(V)(VG)
- Asian Slaw, Carrot, Chinese Cabbage, Red Onions, Coriander, Chilli, Garlic, Mint, Asian Dressing (GF)(DF)

DIETARIES: V - Vegetarian VG - Vegan GF - Gluten-Friendly DF - Dairy-Free

SEAFOOD ORIGINS: A - Australian I - Imported M - Mixed



BUFFET MENU

Mains

YOUR CHOICE OF ANY THREE

- Malaysian Style Chicken & Potato Curry (DF)
- Butter Chicken (GF)
- Honey, Coriander, Ginger & Soy Chicken Thigh Fillets (DF)(GF)
- Massaman Beef Curry (DF)
- Slow Cooked American Style Brisket, Smoky BBQ Sauce (DF)(GF)
- Fried Asian Style Pork Belly, tossed in Ginger & Oyster Sauce, Shallots, Chili & Coriander (DF)
- Oven Baked Salmon Fillets, Lemon Cream Sauce, Parsley Oil, Micro Herbs (GF)(A)
- Pan Fried Barramundi, Cherry Tomato, Lemon & Herbs (DF)(GF)(A)
- Lentil Ragout, Sweet Potato, Pumpkin & Green Beans (DF)(GF)(V)(VG)
- Chickpeas, Red Onions, Tomatoes, Zucchini, Capsicums, Eggplant Ragout (DF)(GF)(V)(VG)

All Mains are Served With

- Steamed Jasmine Rice (DF)(GF)(V)(VG)
- Roasted Chat Potatoes, Herbs & Garlic Oil (DF)(GF)(V)(VG)
- Steamed Seasonal Vegetables, Olive Oil, Sea Salt (DF)(GF)(V)(VG)

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BUFFET MENU

Desserts

Served with Whipped Cream and Sauces

YOUR CHOICE OF ANY TWO

- Sliced Seasonal Fruit Platter (DF)(GF)(V)(VG)
- Cheese Selection: One Hard Cheese, One Soft Cheese, One Blue Cheese, Dried Fruits, Grapes, Quince Paste, Crackers & Lavosh
- Mango Cheesecake
- Profiteroles
- Mini Fruit Pavlovas
- Chocolate Brownie

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