

# Catering Package #4

## Buffet Course

Luckmans



**MANNINGHAM**  
—FUNCTION CENTRE—

  
MANNINGHAM

# Greek Buffet

## Canapés

- Premium Tasmanian smoked salmon on cucumber with crème fraiche and caviar
- Green king prawns wok tossed in chilli and garlic butter
- Button mushrooms filled with marinated feta and crushed garlic butter.

## Entrée (50/50 split)

- Fresh gem fish lightly beer battered with traditional greek salad and tartare sauce
- Salt and pepper calamari with traditional greek salad and fresh lemon
- Tortellini filled with goat's cheese in sautéed spinach, pinenuts and a burnt butter fresh sage sauce
- Cured salmon with feta, beetroot and pea shoots with a horseradish dressing
- Sliced lamb rump, creamed peas, confit truss tomatoes and rosemary jus.

## Buffet

- Herb rubbed lamb skewers on rocket with a yoghurt dressing, pita bread and fresh lemon
- Chicken breast wrapped in prosciutto stuffed with feta and spinach, parmesan mash, asparagus and baby herbs
- Linguine with garlic, chilli, olives and olive oil
- Roasted baby chat potato with olive oil, chilli, garlic and rosemary salt
- Ice buffet of Coffin Bay oysters with fresh lemon
- Green prawns wok tossed in chilli and garlic butter
- Bean salad tossed in olive oil, garlic and sage
- Traditional Greek salad of tomato, cucumber, olives and feta.

## Dessert (50/50 split)

- Sacher framboise with double cream and lemon balm
- Raspberry pavlova roulade with mixed berry coulis
- Chocolate pavlova roulade with mixed berry coulis
- Opera cake with walnut crust, double cream and dehydrated raspberries
- Lemon tart with double cream and lemon balm
- Chocolate Royale with hazelnut anglaise and cigar stick.

## PRICES:

### \$125.00 per person

Manningham Function Centre caters for between 100 and 400 guests. Prices includes food and beverages, hire of the venue, audiovisual equipment, chair covers and bows, and table decor. Prices valid from July 2015 to June 2016.

Please feel free to speak with us for further details.

Call 9840 9333 or email [enquiriesmfc@manningham.vic.gov.au](mailto:enquiriesmfc@manningham.vic.gov.au)