

SMC Conference
& Function
Centre



IT HAS TO BE SMC

**BUFFET
SELECTIONS**

BUFFET SELECTIONS

Minimum of 30 persons and a 20% surcharge may apply for weekends

BUFFET 1 - \$65 Per Person

- Selection of Gourmet bread rolls & butter *(GF on Request)*
- Chef's Charcuterie Selection, prosciutto, bresaola, coppa, salami, chorizo, pickles, mustard *(GF)*
- Your choice of three salads
- Hot Buffet items to include rice, seasonal greens & your choice of three hot dishes

Desserts

- Two Cakes of the day *(GF on Request)*
- Seasonal sliced fruit platters
- Australian cheese selection, quince paste, muscatels, walnuts, honey, lavosh *(GF on Request)*

BUFFET 2 - \$79 Per Person

- Buffet 1 selection
- Your choice of two carvery items

BUFFET 3 - \$99 Per Person

- Buffet 1 & 2 selections
- A Prawn & Oyster shucking station (3 Oysters and 3 Prawns per person)





YOUR CHOICE SELECTIONS

SALADS

- Kale, pumpkin & quinoa with maple, hemp dressing (GF,VE)
- Caesar, romaine lettuce, crispy bacon, parmesan, free range egg, croutons
- Heirloom tomato, bocconcini, baby rocket, aged balsamic (GF,V)
- Edamame, tofu, carrot, black fungi, chilli soy dressing (GF,VE)
- Turmeric roasted cauliflower, chickpeas, roasted pumpkin, cranberries & almonds (GF,VE)
- Seasonal garden salad, truffle vinaigrette (GF,VE)

MEAT

- Beef bourguignon, slow cooked beef, chunky vegetables, rich red wine, tomato sauce (GF,DF)
- Butter chicken, cucumber riata, pappadums (GF)
- Beef stroganoff, mushrooms, gherkin, sour cream
- Lamb rogan josh, coriander, cloves, cardamon, yoghurt (GF)
- Tuscan styled chicken breast, mixed peppers, basil, purple onion, olives, tomato (GF)

FISH

- Oven roasted barramundi fillet, spiced tomato & kalamata olive compote (GF,DF)
- Parsley, lemon butter, fried capers, baked market fish (GF)
- Confit salmon, salsa verde (GF,DF)
- Ginger soy steamed hake, coriander (GF,DF)
- Grilled salmon fillet, chipotle mayonnaise (GF)

VEGETARIAN

- Caramelised pumpkin & pistachio ravioli, tomato, fresh basil, shaved parmesan (V)
- Vegetable tagine, sweet potato, carrot, pumpkin, tomato, chickpea, apricot, harissa (GF,VE)
- Pumpkin thyme gnocchi, spinach cream sauce (V)
- Vegetable Korma, tomato, carrot, pea, cauliflower, broccoli, yoghurt (GF,V)
- Stir fried hokkien noodle, broccoli, capsicum, bobby corn, carrot, fried shallots, oyster sauce (V,DF)

CARVERY STATION*

Please choose two of the following:

- Slow roasted porchetta, rolled & stuffed pork belly, peach chutney (GF)
- Grain fed scotch fillet, pepper sauce (GF)
- Roasted lamb shoulder, lemon thyme jus (GF)

***Buffet 2 & 3 only**



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