

A close-up photograph of several skewers of grilled shrimp. The shrimp are cooked to a bright orange-red color with a slightly charred exterior and a white, succulent interior. They are arranged on a white plate. In the background, there are green basil leaves, a slice of yellow lemon, and a piece of a white onion. The lighting is bright, highlighting the texture of the shrimp and the freshness of the garnishes.

LUNCH & DINNER
BUFFET MENUS

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Parmelia Buffet (min 30 guests)



Salads- choose four

- Garden salad
- Greek salad
- Rocket, beetroot, orange & goat's cheese
- Potato salad with egg, bacon, sour cream, spring onion
- Sweet potato, mushroom & feta
- Waldorf salad

Fish- choose one

- Fish of the day with pesto & fresh lemon
- Fish of the day marinated with dill & Pernod

Appetizers- choose four

Sushi

- seafood, chicken, vegetable sushi, wasabi, soy sauce

Antipasto platter

- ham, chorizo, prosciutto, salami, eggplant, zucchini, capsicum, olives, feta

Grilled lamb

- caramelised onion & goat's cheese

Smoked salmon Caesar salad

- egg, anchovies, bacon, croutons, parmesan cheese, Caesar dressing

Chicken Caesar salad

- bacon, croutons, parmesan cheese, Caesar dressing

BUFFET MENU CONTINUED

Parmelia Buffet (min 30 guests)

Mains-choose two hot dishes plus one vegetarian dish

- Roast pork leg, braised apple, fennel & cabbage salad
- Rosemary marinated lamb rump, mint jus
- Grilled chicken breast, sautéed mushroom, shiraz jus
- Charred sirloin, tomato salsa & red wine jus
- Vegetarian ravioli, sundried tomatoes, pine nuts, spinach, olive oil
- Mushroom & zucchini cannelloni

Side dishes

All dishes served with seasonal steamed vegetables and your choice of-

- Garlic and herb roasted gourmet vegetables
- Potato & cheese gratin
- Creamy mashed potato



Buffet Desserts

- **Lemon meringue tartlet**
- **Cappuccino cups**
- **Baked cheesecake**
- **Dark chocolate gluten free brownie**
- **Individual fruit pavlova**
- **Macadamia maple tart**
- **Fruits**
- **Cheese**

