



His Majesty's Theatre | Perth Concert Hall | Playhouse Theatre | Subiaco Arts Centre | Government House Ballroom

BUFFET MENU ONE

\$64.00 PER PERSON

COLD SELECTION

Freshly Baked Continental Bread Rolls & Butter.
Tiger Shrimp & Local Squid Salad in Ginger & Lime.
Tandoori Spiced Chicken Platter.
Roasted Tuscan Vegetable Salad.
Spiced Pumpkin & Coconut Salad.
Greek Salad with Kalamata Olives.
Classic Caesar Salad.

HOT SELECTION

Mughlai Lamb Cutlets.
Baked Schnapper Fillets with Creamed Fennel & Onion.
Braised Chicken Fillets with Lemongrass, Peanuts & Coconut Cream.
Vegetarian Cannelloni with Roma Tomato & Basil Salsa.
Chefs Selection of three Fresh in Season Vegetables.
Rosemary Roasted Gourmet Potatoes.
Steamed Jasmine Rice infused with Fresh Coriander.

DESSERT

Freshly Sliced Seasonal Fruits.
A Selection of Delicious Buffet Tortes, Cheesecakes & Flans.
Australian & International Cheeseboard with
Dried Fruits, Water Crackers & Crisp-breads.

TO FINISH

Freshly Brewed Coffee & Selection of Quality Teas.
Chocolate After Dinner Mints.

*Minimum 35 guests required.
Prices are valid until 31st December 2009.
If your event is to be held in 2009 please allow for an estimated increase of 10%.*



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BUFFET MENU TWO

\$68.00 PER PERSON

COLD SELECTION

Freshly Baked Continental Bread Rolls & Butter.
Australian & Continental Charcuterie Selection.
Tiger Shrimp & Local Squid Salad in Ginger & Lime.
Tandoori Spiced Chicken Platter.
Roasted Tuscan Vegetable Salad.
Spiced Pumpkin & Coconut Salad.
Greek Salad with Kalamata Olives.
Classic Caesar Salad.

CARVERY

Please choose TWO of the following Roasts for your Carvery:

Roasted Sirloin of Harvey Beef with Horseradish Cream.
Rosemary & Garlic Roasted Amelia Park Leg of Lamb with Mint Sauce.
Butter Basted Turkey Breast with Cranberry Sauce.
Roasted Grain Fed Leg of Pork with Crackling & Apple Sauce.
Mustard & Black Pepper Crusted Roasted Leg of Veal.
Honey & Clove Baked West Australian Leg Ham.
Sage & Red Onion Filled Roast Chicken with Cajun Spices.
Baked Whole Fresh Fish with Beurre Blanc or Lemon Butter.

HOT SELECTION

Braised Chicken Fillets with Lemongrass, Peanuts & Coconut Cream.
Vegetarian Cannelloni with Roma Tomato & Basil Salsa.
Chefs Selection of three Fresh In Season Vegetables
Rosemary Roasted Gourmet Potatoes.
Steamed Jasmine Rice infused with Fresh Coriander.

DESSERT

Freshly Sliced Seasonal Fruits.
A Selection of Delicious Buffet Tortes, Cheesecakes & Flans.
Trio of Fine Australian Cheese with Dried Fruits, Water Crackers & Crisp-breads.
Freshly Brewed Coffee, Selection of Quality Teas & Chocolate After Dinner Mints.

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BUFFET MENU THREE

\$79.50 PER PERSON

SEAFOOD DISPLAY

Freshly Shucked Ceduna Oysters.
Large King Prawns served with Tangy Seafood Sauce & Fresh Cut Citrus.

COLD SELECTION

Freshly Baked Continental Bread Rolls & Butter.
Chargrilled Marinated Chicken with Lime Pickle & Poached Leeks.
Antipasto Vegetable Selection including: Artichoke Hearts, Semi Sun-dried Tomatoes.
Celery, Pink Lady & Pinenut Salad with Wattle Seed Yoghurt.
Green Bean Salad with Tomato & Bocconcini.
Roasted Beetroot with Citrus & Sesame Seed.
Mushrooms & Kalamata Olives.
Sweet Cucumber Salad
Classic Caesar Salad.

CARVERY

Herb Crusted Roasted Rack of Lamb with Mint Glaze.
Butter Basted Turkey Breast with Cranberry Sauce.
Baked Whole Fresh Fish with Beurre Blanc.
Roasted Rib-eye of Beef with Horseradish.

HOT SELECTION

Massaman Beef Curry with Peanuts & Potato.
Hoisin Chicken & Egg Noodle with Asian Greens.
Mediterranean Vegetable Risotto with Fresh Parmesan.
Scalloped Garlic Cream Potatoes.
Selection of Seasonal Market Vegetables.
Cardomom Infused Basmati Rice.

DESSERT

Freshly Sliced Fruit Platter & King Island Double Cream.
Baileys Cream Cheesecake; Baked Lime Curd Tart, Selection of Petit Fours;
Warm Fresh Raspberry & Macadamia Pie; Death by Chocolate Mud Cake.

CHEESE & COFFEE

A Selection of Premium Australian & International Cheeses accompanied by
Dried Fruits, Crisp-breads, Water Crackers & Almond Bread.
Freshly Brewed Coffee & Selection of Quality Teas & Handmade Chocolate Truffles.

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