



BUFFET MENU

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BUFFET MENU

OPTION ONE: PLOUGHMAN'S TABLE

Minimum of 50 guests

If more than five dietary requirements, an extra charge may be present. Please ask the manager.

Inclusions

- A selection of gourmet salads
- Chicken thigh in a creamy pesto sauce
- Lime and cracked pepper Atlantic salmon
- Panko crumbed calamari w/ tartare sauce
- Farmhouse cheese, cured meats, dips, breads and crackers

Canapés (served on buffet table)

- Arancini (chef's selection)
- Chicken and jalapeno empanada
- Ricotta and spinach pastizzi kisses

Gourmet salad selection (choice of 2)

- Asparagus, green beans, quinoa and walnuts salad
- Sweet potato, kale, couscous and crumbed pistachio salad
- Pearl couscous, slow-roasted tomatoes, pickled onion, spinach, raisins and feta salad
- Tuscan spiced roasted cauliflower, trio-quinoa, spinach and peanut salad
- Greek salad w/ tomato, cucumber, olives, capsicum and feta
- Caesar salad w/ baby cos, crispy bacon, soft egg, shaved parmesan and croutons

OPTION TWO: TASTE OF ITALY

Minimum 50 guests

If more than five dietary requirements, an extra charge may be present. Please ask the manager.

Cooking in a paella pan:

- Pan-roasted pumpkin and potato Gnocchi, white wine cream pesto

In Baia Mare

- Beef Rigatoni: 48hr braised beef, blistered tomatoes, chilli and baby spinach, served w/ lashings of shaved Grana Padano

On table

- A selection of gourmet salads
- Assortment of breads
- Mediterranean poached salmon fillets w/ red pepper tapenade
- Stone baked pizzettes

Canapes (on table)

- Arancini balls
- Bruschetta w/ tomato salsa, feta, balsamic glaze
- Chicken and jalapeno empanadas
- Assortment of gourmet pastries
- King Island beef pies
- Sausage rolls

Gourmet salad selection (choice of 2)

- Caesar salad w/ baby cos, crispy bacon, soft egg, shaved parmesan, croutons
- Greek salad w/ lettuce, tomato, cucumber, onion, olives, capsicum, feta
- Asparagus, green beans, quinoa and walnuts salad
- Sweet potato, kale, couscous and crumbed pistachio salad
- Pearl couscous, slow-roasted tomatoes, pickled onion, spinach, raisins and feta salad

OPTION THREE: SOMETHING FOR EVERYONE

Minimum 30 guests

- Bread and butter

Sides

- Roasted baby potatoes with butter and chives
- Steamed green vegetables
- Traditional Caesar salad with smoky crispy bacon, croutons and shaved parmesan
- Vietnamese salad with noodles, sprouts and peanut nuoc cham

Mains (choose two)

- 24-hour slow braised lamb roll
- Slow roasted pork
- Grilled chicken skewers
- Potato gnocchi with creamy basil pesto
- Crispy Atlantic salmon fillet
- Pumpkin and mushroom risotto

Dessert (choose one)

- Warm sticky date pudding with butterscotch sauce
- Warm chocolate fondant with anglaise
- Lemon citron tart with passionfruit

OPTION FOUR: THE CLASSICS

Minimum of 30 guests

- Bread and butter
- Roasted rosemary potato
- Slow braised lamb roll w/ tzatziki and pita bread
- Roasted peri-peri chicken slices
- Penne bolognese or penne boscaiola (Choose one)
- House garden salad
- Greek salad

