



## *Buffet Menu*

The Buffet Menu shown can be combined in any way to meet your needs. Or, if you have a particular dish in mind just ask!

### ***A Selection of Buffet Possibilities...***

- Pan-Fried Pears With Rocket And Blue Cheese Dressing
- Thai Beef Salad
- Teriyaki Chicken with Coriander and Vermicelli Noodles
- Soy Glazed Quail and Mango Salad
- Warm Tofu and Noodle Salad
- Za'atar Roasted Duck and Chickpeas with Anchovy Glaze
- Grilled Salmon Steaks with Snow Peas and Champagne Sabayon
- Leg Ham, Oven Roasted Tomato, Basil and Baked Ricotta Tart
- Roasted Kangaroo Loin and Beetroot on Wok Seared Asian Greens
- Moroccan Crusted Chicken with Preserved Lemons
- Pan-fried Veal Tenderloin and Creamy Basil Sauce
- Vegetarian Stack Grilled with Haloumi Cheese
- Rack of Beef with Caramelised Cocktail Onions on a Bed of Garlic Potato

### ***All Buffets are accompanied by:***

- North African Spiced Cous Cous
- Spring Vegetable Salad with Shallot Mayonnaise
- Avocado and Asparagus Mesclum Salad with Balsamic Vinaigrette
- Fresh bakers Basket

### ***Desserts to accompany the buffet***

King Island Double Cream Accompanies All Desserts

- Cinnamon and Clove Poached Pears
- Baked Mascapone Cream Cheese Cake
- Traditional Sticky Date Pudding with Butterscotch Sauce
- Rolled Wattleseed Pavlova with Sugarbark and Illawarra Plum Sauce
- Fresh Lime Shortbread Tart
- King Island Cheese Platter with Fresh Seasonal Fruits

## *Contact Us*

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