



## Catalano Christmas Dinner Buffet 2017

*fresh baked breads with herb butter*

*salad of roasted beets, candied walnuts, quinoa & greens*

*baby kale caesar salad with focaccia croutons & grated parmesan*

*lobster bisque with saffron crème fraiche*

*slow roasted Turkey with apple sage stuffing & gravy*

*chef's carving station with roasted beef strip loin,  
demi glace & horseradish*

*seafood paella, local fish & shellfish, prawns,  
& house made chorizo sausage*

*vegetable tagine with moroccan spices, yoghurt & mint*

*herb whipped yukon gold potatoes*

*roasted root vegetables*

*christmas desserts*

*assorted truffles, flourless chocolate cake, crème brûlée,  
lemon ricotta fritters, fresh cut fruit & warmed toffee pudding*

*\$65/person, children under twelve \$35  
prices exclude taxes & gratuity*

