

# New Year's EVE

## BUFFET MENU



### COLD BUFFET

*Hummus, babaganoush*  
*Mesclun, spinach, rocket, Greek salad*  
*Grilled zucchini, fetta and thyme vinaigrette*  
*Roast pumpkin, fetta, pine-nuts and black olives*  
*Fresh avocado with lemon tomato vinaigrette*  
*Artichoke with shallots, lemon and parsley*  
*Moroccan beetroot salad*  
*Niçoise salad*

### SEAFOOD STATION

*Sand crab, pink prawns, oysters natural, Asian marinated squid*  
*Baby octopus salad, New Zealand mussels, salad of scallops,*  
*Smoked salmon, smoked mackerel*

### CARVING STATION

*Roasted whole turkey with traditional stuffing, cranberry jelly and thyme jus*  
*Roasted striploin of beef with yorkshire pudding, horseradish sauce*  
*Whole baked salmon in puff pastry*

# DAYDREAM ISLAND

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## HOT BUFFET

*Seafood couscous with mussels, clams, scallops, and prawns*

*Lamb chops with red currants jus*

*Grilled prawns with sautéed baby spinach and citrus butter sauce*

*Brussel sprouts with caramelized shallots and crispy bacon*

*Oriental rice with saffron, dried fruit and nuts*

*Sauteed chicken with white wine sauce and French beans*

*Spinach and ricotta ravioli with a truffle scented cream sauce*

*Tandoori chicken with mint raita*

*Buttered root vegetables*

*Pans eared barramundi with caponata vegetables and deep-fried basil*

## CHILDREN'S STATION

*Chicken nuggets | fish fingers| seasoned chips*

*Spaghetti bolognese*

## DESSERT STATION

*Chocolate fountain and condiments*

*Eclairs coffee & chocolate*

*Christmas log, chocolate & vanilla*

*Lemon tart*

*Strawberry tart*

*Chocolate mellow cake*

*Fresh fruit pavlova*

*Pecan nut pie*

*Orange and almond cake*

*Seasonal fruit platter*

*Christmas pudding with brandy butter sauce*

*Australian and International cheese board | accompaniments |*

*Crackers | lavosh and bread display*

\$85.00 per adult (includes a glass of sparkling wine on arrival)

\$35.00 per child (3 - 12 years inclusive) | Infants 0 - 2 years are complimentary

# DAYDREAM ISLAND

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## HOT BUFFET

*Seafood Couscous with Mussels, Clams, Scallops, and Prawns*  
*Lamb Chops with Red Currants Jus*  
*Grilled Prawns with sauté Baby Spinach and Citrus Butter Sauce*  
*Brussel Sprouts with Caramelised Shallots and Crispy Bacon*  
*Oriental Rice with Saffron, Dried Fruit and Nuts*  
*Sauteed Chicken with White Wine Sauce and French Beans*  
*Spinach and ricotta Ravioli with a Truffle Scented Cream Sauce*  
*Tandoori chicken with mint Rita*  
*Buttered root vegetables*  
*Pans eared Barramundi with Caponata Vegetables and Deep-Fried Basil*

## CHILDREN'S STATION

*SChicken Nuggets | fish fingers| Seasoned Chips*  
*Spaghetti Bolognese*

## DESSERT STATION

*Chocolate fountain and condiments*  
*Eclairs coffee & chocolate*  
*Christmas Log, Chocolate & Vanilla*  
*Lemon tart*  
*Strawberry tart*  
*Chocolate mellow cake*  
*Fresh fruit pavlova*  
*Pecan nut pie*  
*Orange and almond cake*  
*Seasonal Fruit Platter*  
*Christmas pudding with brandy butter sauce*  
*Australian and International Cheese Board | Accompaniments |*  
*Crackers | Lavosh and Bread display*

\$75.00 per adult (includes a glass of sparkling wine on arrival)  
\$29.00 per child (3 - 12 years inclusive) | Infants 0 - 2 years are complimentary