



BUFFET OPTIONS

Baker's basket of bread rolls and fresh cut breads

Whole poached salmon

Marinated vegetables

Cold meat platters

Your choice of any two roast meats

Honey baked ham

Carved roast lamb

Roast pork leg with crispy crackling

Scotch fillet of beef

All served with oven roasted potatoes in olive oil with herbs & seasonal vegetables

Your choice of any two hot dishes

Penne pasta carbonara

Thai green curry chicken with steamed jasmine rice

Rogan Josh, a North Indian lamb curry

Boeuf Bourguignon, the classic French slow cooked beef and Burgundy

Roasted chicken pieces

Your choice of any three salads

Butternut pumpkin, spinach and chickpea salad

Tossed garden salad

Potato and spring onion salad with a seeded mustard dressing.

Traditional style coleslaw

Tomato, bocconcini and basil salad

Greek salad

Spring vegetable pasta salad

Dessert buffet

A variety of cakes and pastries which may include cheese cakes, hazelnut gateaux, chocolate torte, panna cottas, profiteroles, orange and lemon tarts, mini pavlovas, fruit salad and chantilly cream. Served with tea and coffee.

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