

PRE-CHRISTMAS FESTIVE BUFFET BANQUETS

1 November - 24 December 2024

FRESH BAKED BREAD ROLLS & BUTTER

COLD SELECTION

Platter of Continental Meats includes Salami, Ham, Coppa (gf)

Antipasto Platter includes Marinated Feta, Semi Sun Dried Tomato,
Roasted Capsicum and Marinated Olives (gf)

Poached Prawns and New Zealand Green Lip Mussels (gf, df)

Homemade Jardinière, Caper Berries, Spicy Apple Compote and Grissini (gf, df)

SALAD SELECTION

Fresh Garden Salad (gf, df, v)

Beetroot, Goat Cheese and Spinach Salad (v, gf)

Green Apple, Grilled Artichoke, Zucchini and Spinach Salad (gf, df, v)

CARVERY

(please select ONE item)

Carved Roasted Turkey and Cranberry Gravy (gf, df)

Roasted Pork with Apple Sauce (gf, df)

Roasted Beef Rump with Red Wine Jus (gf, df)

HOT SELECTION

Chicken and Mushroom Blanquette

Baked Barramundi with Corn and Herb Salsa (gf, df)

Spinach and Ricotta Cannelloni Pasta with Napolitana Sauce and Mozzarella Cheese

SIDES

Steamed Bean and Broccoli (gf, df, v)

Roasted Pumpkin (gf, df, v)

DESSERT SELECTION

Coconut Panna Cotta (gf, df, v)

Christmas Pudding with Butter Scotch Sauce

Fresh Fruit Platter (gf, df, v)

Private Events

Minimum numbers apply

Bookings Essential

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