
Corporate Marquee 2011-2012

On Arrival

Chef's tasting platters on the Table
(Served from 12.30pm)

Buffet

Selection of four type's cold meats -
Leg Ham, White Wine Poached Chicken,
Pork & Veal Terrine, Roast Beef

The Grange Caesar Salad with Parmesan

Greek Salad with Kalamatta and Fetta

Potato & Mustard Seed Salad
(Serve up to 2.00pm)

To Finish

Platters of Australian Cheese and Nuts served with Water Crackers
(Served approx 2.30pm)

&

Afternoon Tea served with Tea & Coffee
(Served approx 3.30pm)

[Menu may vary slightly on the day]

Table decorations in requested colours

[Vegetarian, Vegan and Gluten Free requirements can be catered for]