



# WEDDINGS

ADELAIDE CONVENTION CENTRE

# BUFFET MENU



# SIMPLE AND DELICIOUS.

## Continental Smallgoods

Salami, prosciutto, ham, mortadella

## Antipasto Selection

Semi-dried tomatoes, chargrilled eggplant, zucchini, feta cheese, olives and capsicums (V) (GF)

## Fresh Seafood Display

**(incurs an additional \$10 per person)**

SA king prawns, oysters natural and a selection of smoked fish (GF)

## Chef's Selection of 3 salads with condiments and dressings

Your choice of:

3 internationally inspired hot dishes

2 dishes from the traditional roast selection

Accompanied by steamed rice, mixed seasonal vegetables and chef's selection of a potato dish

## Hot Dishes

Butter chicken with rice yoghurt and coriander (GF)

Thai green chicken curry with jasmine rice, kaffir lime, Thai basil and seasonal vegetables (GF)

Chicken cacciatore with Kalamata olives and basil (GF)

Spanish chicken casserole with chorizo, cannellini beans and oregano (GF)

Hungarian beef goulash (GF)

Beef Bourguignon with baby onions, crispy wild mushrooms and speck bacon (GF)

Masaman beef curry with baby potatoes, cinnamon quills and coriander (GF)

Navarin of lamb with root vegetables and rosemary couscous

Garlic studded roast leg of lamb with roasted eggplant (GF)

Lamb rogan josh, with slow roasted cherry tomatoes and basmati rice (GF)

Soy and ginger salmon fillets with Asian greens (GF)

Pumpkin and caramelised onion cannelloni with chilli and tomato confit (V)

Thai-style red curry vegetables with coconut rice (V) (GF)

Stir fried Asian vegetables with hokkien noodles, oyster sauce and spring onions (V)

Aloo Gobi – authentic cauliflower and potato curry with flat bread (V)

## Roast Dishes

Beef sirloin with mustard and garden herbs (GF)

Beef ribeye with rosemary salt (GF)

Leg of lamb with garlic and rosemary (GF)

Braised lamb shoulder

Honey-glazed pork loin with crackling and apple sauce (GF)

Whole roast chicken with sage and onion stuffing

## Dessert Buffet

Chefs selection of house made mini desserts with seasonal fresh whole and sliced fruits

Self-serve espresso coffee, hot chocolate and selection of T Bar teas with Haigh's chocolates



## WE'D LOVE TO CREATE SOMETHING JUST FOR YOU.

We invite you to meet with our accomplished chefs and sommeliers to create a tailored menu. Contact our sales team on 8210 6677 or email [weddings@adelaidecc.com.au](mailto:weddings@adelaidecc.com.au)

[www.adelaidecc.com.au](http://www.adelaidecc.com.au)