

# BOX HILL RSL

## BUFFET MENU

### ENTRÉE

Selection of one

Selection of cold cured meats & cheese  
Antipasto platter  
Selection of dips & bread  
Smoked salmon, king prawns & oysters  
(additional \$9.50 Per person)

### MAINS

Selection of three, served with braised rice

Braised beef stroganoff & sour cream (n, g)  
Grilled salmon, with a white wine,  
Parsley & cream sauce (n, g)  
Slow cooked chicken cacciatore (n, g)  
Chicken chasseur with glazed onions (g)  
Moroccan lamb hot pot (g, l)  
Mushroom, spinach & feta cheese pasta

### SALADS

Selection of two

Garden salad (vgn, v, g, l, n)  
Tomato, onion, tuna & pasta (l)  
Coleslaw (g, v)  
Waldorf (g, v)  
Potato & chive (v, vgn)

### DESSERTS

Selection of two

Berry trifle in a jar  
Lemon meringue tart  
Tiramisu  
Caramel cheese cake

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2 COURSE    \$65 PP    3 COURSE    \$75 PP

## GRAZING TABLE BOARDS

**we eat with our eyes and nothing will entice you more than our lavish tables abundantly curated with a luxurious selection of the finest cheeses, curated meats, dips, seasonal fruit and vegetables, beautifully paired with artisan breads, crackers, dried fruits and nuts.**

55CM (1/2 METRE)	UP TO 20 GUESTS	\$30 PP	2.5M	UP TO 80 GUESTS	\$23 PP
1M	UP TO 40 GUESTS	\$28 PP	3M	UP TO 100 GUESTS	\$22 PP
1.5M	UP TO 50 GUESTS	\$26 PP	3.5M	UP TO 110 GUESTS	\$21 PP
2M	UP TO 70 GUESTS	\$24 PP	4M	UP TO 120 GUESTS	\$20 PP

ITEMS SUCH AS MINI BURGERS, CHEESE TOWERS & SWEET SELECTIONS CAN BE INCLUDED FOR AN ADDITIONAL COST. PRICE ON REQUEST.

(G) = GLUTEN FREE    (GFO) = GLUTEN FREE OPTION    (L) = LACTOSE INTOLERANT    (N) = NUT ALLERGY  
(V) = VEGETARIAN    (VGN) = VEGAN

PLEASE INFORM OUR STAFF OF ANY DIETARY REQUIREMENTS.