



## BUFFET MENU 2012-2013

### SALADS

Mixed greens

Pineapple & mint

Tomato & cucumber

Roast sweet potato & bacon

SOUP - with fresh assorted breads

### SEAFOOD

Spanish mackerel fillets in sweet & sour sauce

### POULTRY

Chicken breast grilled in cream of paprika & parsley sauce

### MEAT

Free range local beef madras curry with steamed rice, lentil soup, pappadum roti bread & accompaniments

### SIDES

Steamed local seasonal vegetables

Rice

Baked potatoes

### DESSERT

Tropical fruit trifle

Mini passion fruit pavlova

Chocolate mousse in brandy snap basket

Individual spiced banana & coconut pudding

Platter of tropical fruits

FJD\$130.00 per person

Note: items on menu are subject to change