

CROWES RESTAURANT.

BUFFET MENU.

Minimum 30 people.

All buffets served with garlic bread, steamed jasmine rice and salads.

Desserts are available for all buffet options (cakeage charges apply for byo dessert)

\$30 per head -3 choices, no seafood. Dessert- \$8.90 per person.

\$35 per head -3 choices, one seafood. Dessert-\$7.90 per person.

\$40 per head -4 choices, two seafood. Dessert-\$6.90 per person.

Slow cooked Moroccan lamb.

Beef lasagna.

Chicken Cacciatore.

Sweet and sour pork.

Satay chicken.

Beef and red wine casserole.

Beef stroganoff pasta.

Chicken, sun dried tomatoes, pesto and pinenut fettuccine.

Beef, mushroom and green peppercorn pasta.

Pumpkin and ricotta ravioli with veg , chicken or prawns.

Smoked salmon pasta.

Soft shell crab with fresh basil and roast tomato sauce pasta.

INDIAN CURRIES.

Lamb Rogan Josh.

Vegetable curry.

Chicken, beef, lamb korma.

Butter chicken.

Beef madras.

THAI CURRY.

Red curry with chicken, beef, veg or prawns.

Green curry with chicken, beef, veg or prawns.

Lemongrass, ginger and chili chicken, beef, veg or prawns.

More choices available upon request.

DESSERTS. (pick two)

Chocolate mudcake.

Vanilla Panacotta with pear and strawberry salsa and raspberry coulis.

Fresh, homemade apple pie.

Strawberry cheesecake.

Crème caramel.

Chocolate mousse.

Key lime tart.

20% deposit on confirmation of booking.

Remainder of payment on the day of function.

Number of people for function confirmed one week prior to function.

Deposit is nonrefundable if cancellation occurs within 14 days of function.

