



Private Charter
VAGABOND BUFFET
International 3-course seated buffet

APPETISERS

Assorted dips and salsa with fresh vegetable crudités, corn chips and crackers (v)

BUFFET SELECTION

Select one of the following items:

Slow-cooked, pulled beef brisket with gravy and assorted mustards (gf)

Tender seasoned pulled pork with apple sauce (gf)

Select one of the following items:

Classic BBQ chicken (gf)

Moroccan spiced chicken with yogurt and mint sauce (gf)

Tandoori style chicken with yogurt and mint sauce (gf)

Select one of the following items:

Freshly tossed penne pasta with creamy mushroom & white wine sauce (v)

Spinach & cheese ravioli in a tasty Napoletana sauce (v)

Homemade beef lasagne

Homemade vegetarian lasagne (v)

Also at the buffet:

Oven roasted baby potatoes with virgin olive oil, oregano and rock salt (v) (gf)

Platters of continental cured meats (gf)

Wild mixed leaf salad (v) (gf)

Macaroni pesto salad with marinated roast vegetables and parmesan (v)

Baby beetroot and spinach salad with feta, walnuts and balsamic vinaigrette (v) (gf)

Finely sliced classic coleslaw (v)

Crusty mixed dinner rolls (v)

DESSERT

Select two of the following delightful desserts:

Boutique Australian cheeses with a selection of dried fruits, nuts & water crackers (v)

Platter of freshly sliced seasonal fruits (v) (gf)

A delicious assortment of cakes (v)

Accompanied by:

Vagabond Chocolates (v)

Freshly percolated coffee and a selection of herbal tea

Dietary requirements catered to upon request. Speak with your friendly event coordinator.
Min. 72 hours' notice required.