

from
\$90pp

BLITZEN'S BUFFET

The Ideal Solution to Satisfy Every Palate
Begin with 30 minutes of delectable Chef's canapés.
Then, sit back and relish a festive buffet complete with all
the accompaniments. Conclude delightful dessert,
accompanied by coffee and tea.

(groups of 30 or more)




AMORA
RIVERWALK MELBOURNE

Starters & Seafood

Artisan breads with selected dips and butter
Cold & cured cuts of sliced meats, condiments (df)
Salmon gravlax, caper, and sour cream (gf,df)
Marinated half shell New Zealand mussels (gf,df)

Salads

Garden cos salad with vine-ripened tomato, cucumber, red onion, bocconcini pearls
& aged Modena balsamic (v,gf)
Steamed broccoli with artichokes, roasted red capsicum, toasted almonds, lemon zest and extra
virgin olive oil (vg,gf)
Ancient grains with farro, Israeli couscous, red radish, roasted pumpkin, pepitas, red currants (vg)

Carvery

Orange & honey glazed champagne ham with traditional apple sauce (gf)
Roast turkey breast with cranberry sauce (gf,df)
Roasted beef sirloin with gravy (gf)

Mains

Oven-baked Atlantic salmon, Dutch carrots, zucchini,
cherry tomatoes & saffron-verjus cream (gf)
Roasted chicken breast, honey mustard cream sauce, golden sultanas (gf)
Roasted chat potatoes with confit garlic and rosemary (vg,gf)
Oven-browned cauliflower florets with cranberry-orange glaze (vg,gf)
Spinach & ricotta tortellini in a rich Napoli sauce, baby spinach,
finished with shaved parmesan

Desserts

Mini pavlova with summer berries (v,gf)
Christmas pudding with brandy caramel sauce (v)
Seasonal fruit platter (vg,gf)
Local & imported cheese selection with dried fruits, nuts & crackers (GFA)

Garden salad, house dressing - \$20 per bowl

Seasoned fries, garlic aioli - \$20 per bowl

Roasted root vegetables - \$25 per bowl

Potato salad with crispy bacon, dijon mayonnaise, parsley - \$25 per bowl

Steamed broccoli, sesame dressing, crispy shallots - \$25 per bowl

add a side to share