

Crown Events & Conferences

DINNER BUFFET MENU

Crown Events & Conferences is the perfect choice for your next event, offering extensive and versatile event facilities. Our menus are curated by Award-winning Executive Chef, Kelly Jackson and his team.

All buffet menus include assorted bread rolls and butter, freshly brewed coffee and selection of teas.

Buffet is served for a maximum two hour duration.

Minimum 50 guests required | \$98.00 per person

COLD DISHES

Please select five items

Antipasto platter featuring regional fresh produce, boutique cheeses, cold meats and olives

Baby cos leaves, grilled Cajun spiced chicken, focaccia croutons, Caesar dressing

King salmon and beetroot salad, roasted asparagus, sauce vierge

Vine ripened tomato salad, micro herbs and Victorian goat cheese crumble*

Seafood salad, lime and dill dressing

Cantaloupe melon with Serrano ham, rocket and shaved parmesan

Rocket and parmesan salad, truffle dressing*

Selection of nigiri, maki and California rolls

Seared tuna nicoise salad, aged balsamic dressing

SOUP

Please select one item

Mushroom with tarragon cream*

Tomato minestrone*

Chinese style chicken and corn

Hot and sour

HOT DISHES (MAINS)

Please select two items

Slow braised lamb shoulder, white bean cassoulet and thyme jus

Block cut beef sirloin with seasonal mushrooms, red wine shallots

Roast lemon rubbed poussin with chorizo, artichokes and herb jus

Herb crusted blue eye with caponata and beurre blanc

Ricotta gnocchi, mushroom and spinach sauce, shaved parmesan*



**Denotes vegetarian dish*



CROWN EVENTS
& CONFERENCES

MELBOURNE

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HOT DISHES (SIDES)

Please select three items

Seafood Singapore noodles

Nasi goreng with satay chicken and peanut sauce

Asian greens in garlic oyster sauce*

Gratin potatoes*

Season's best vegetables prepared Chef's style*

DESSERT

Please select four items

Opera slice*

Coconut mango pudding*

Strawberry marshmallow cone*

Passionfruit cremeux, sable Breton*

Raspberry cheesecake*

Chocolate and coffee panna cotta*

Lemon meringue tartlet*

Warm mini date pudding, caramel sauce*

Victorian Artisan cheese board: a selection of boutique cheeses, fruit pate, dried fruits, freshly baked breads and crackers*

Sliced seasonal fresh fruits*

**Denotes vegetarian dish*



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MELBOURNE

Menus and prices are valid until 30 June 2022. Dietary Requirements: Crown will make every effort to cater for guests with special dietary requirements, i.e. vegetarian, vegan, low gluten or lactose intolerant or allergies at no extra charge. Any other additional special meal requests will incur a 25% surcharge per person. Please note charges may also apply for religious requirements including but not limited to Kosher and Halal requests. A final list of dietary requirements is required in writing ten (10) standard business days prior to your event. Important notice - While Crown will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances; we cannot guarantee completely allergy-free meals due to the potential of trace allergens in the working environment and supplied ingredients. Gluten free meals also cannot be guaranteed however requests for meals which are low gluten can be accommodated.