

Coco Buffet Menus

Silver Buffet Menu

\$48 per person

Minimum 10 ppl

- Antipasto with Sliced meats, Ham, Salami, Prosciutto and Marinated Olives
- Mini BBQ pull pork banh mi with julienne cucumber, carrot and herb
- Main Course
- Herb Roasted whole Chicken with Jus
- Field Mushroom and Green Peas Risotto cooked with cream and Parmesan Cheese
- Fresh Garden Salad with Carrots, Tomato and Cucumber with Mesclun and Lemon Mustard Dressing
- Variety Seasonal Fruits with Watermelon, Rockmelon, Pineapple, Fresh berries (V)

Gold Buffet Menu

\$58 per person

Minimum 10 ppl

- Platters
- Antipasto with Sliced meats, Ham, Salami, Prosciutto and Marinated Olives
- Mini BBQ pull pork banh mi with julienne cucumber, carrot and herb
- Main Course
- Pork Loin Roast with Crackling and Apple Gravy
- Cumin spiced Lamb Roast with Rich Sauce and Mint Flavoured Rub
- Field Mushroom and Green Peas Risotto cooked with cream and Parmesan Cheese
- Fresh Garden Salad with Carrots, Tomato and Cucumber with Mesclun and Lemon Mustard Dressing
- Variety Seasonal Fruits with Watermelon, Rockmelon, Pineapple, Fresh berries (V)

Platinum Buffet Menu

\$ 68.00 per person

Minimum 10 ppl

- Platters
- Salmon Sashimi and Scallops with Lemon Wedges, Wasabi Mayonnaise
- Antipasto with Sliced meats, Ham, Salami, Prosciutto and Marinated Olives
- Mini BBQ pull pork banh mi with julienne cucumber, carrot and herb
- Main Course
- Pork Loin Roast with Crackling and Apple Gravy or Herb Roasted whole Chicken with Jus
- Cumin spiced Lamb Roast with Rich Sauce and Mint Flavoured Rub
- Field Mushroom and Green Peas Risotto cooked with cream and Parmesan Cheese

- Fresh Garden Salad with Carrots, Tomato and Cucumber with Mesclun and Lemon Mustard Dressing
- Variety Seasonal Fruits with Watermelon, Rockmelon, Pineapple, Fresh berries (V)