

PORT DOUGLAS DINNER BUFFET

MINIMUM 20 GUESTS

FRESHLY BAKED ARTISAN BREAD AND BUTTER

TIMBERFIELDS SPICY GREENS | VG, GF, DF
SHAVED VEGETABLES, MAPLE MUSTARD
VINAIGRETTE

TWISTED GERMAN POTATO SALAD | DF, GF
CRISPY BACON, PICKLES, APPLES, CREAMY
GRAINY MUSTARD

SPINACH CAESAR SALAD
FOCACCIA CROUTON, PARMIGIANO-
REGGIANO, CLASSIC DRESSING, BALSAMIC
GLAZE

LOCALLY HARVESTED VEGETABLES | VG, GF

BRINED AND ROASTED CHICKEN | GF, DF
HOUSE CEDAR BBQ SAUCE

MAPLE BRINED PORK TENDERLOIN | GF, DF
APPLE MOSTARDA, CONFIT ONIONS

ROASTED MUSHROOM RAVIOLI | V
PESTO SAUCE, PARMESAN

afters

LOCALLY SOURCED, AND IN HOUSE
DESSERTS, SEASONAL FRESH FRUIT
PLATTER, COFFEE & TEA