

## BUFFET MENUS

### **BUFFET ONE:**

**\$40.00 per Head**

Dinner Rolls with Butter

### **MAIN DISHES**

Choose 2 of the following:

Sugar & Mustard glazed Champagne Ham - Carved by the Chef

Pork Loin with Crackle and Apple Sauce - Carved by the Chef

Seeded Mustard and Garlic Beef Strips Loin - Carved by the Chef

Herb Crusted Boneless Lamb Leg - Carved by the Chef

Chicken Breast Pieces cooked with Bacon, Mushrooms and Red Wine Sauce

Beef Stroganoff (Tender Sliced Beef cooked with Mushrooms, Parsley, Sour Cream & Port Wine)

Pasta Bake with a Medley of Seafood, bound in a Creamy Tomato, White Wine & Tarragon sauce

Coconut Satay Chicken

Sweet and Sour Chicken

Roasted Vegetable, Cheese and Spinach Pesto Quiche (Vegetarian)

Mild Vegetable Curry with Chickpeas and Lentils (Vegetarian)

Braised Beef Cheeks in Red Wine Jus

Selection of Cold Meats (Marinated Chicken Drumsticks, Sliced Leg Ham, Sliced Pastrami, Chorizo Sausage, Sliced Salami, Sliced Corned Silverside and Pickles and Chutneys)

## **SIDE DISHES**

Choose 3 of the following:

- Roasted Potatoes
- Steamed Minted Baby Potato
- Roast Pumpkin
- Roasted Kumara
- Pasta Salad (Red Onion, Roasted Tomato, Streaky Bacon, Herbs, Cracked Pepper and Whole Egg Mayonnaise)
- Green Salad
- Coleslaw with Condensed Milk Dressing
- Medley of Seasonal Steamed Vegetables drizzled with Garlic Butter
- Brown Rice and Chickpea Salad (Roasted Red Peppers, Feta Cheese, Spring Onion, Chopped Spinach, Tomato and Aioli)
- Baked Cauliflower and Broccoli with Cheese Sauce
- Seafood Salad bound with House Made Seafood Sauce
- Curried Egg Salad

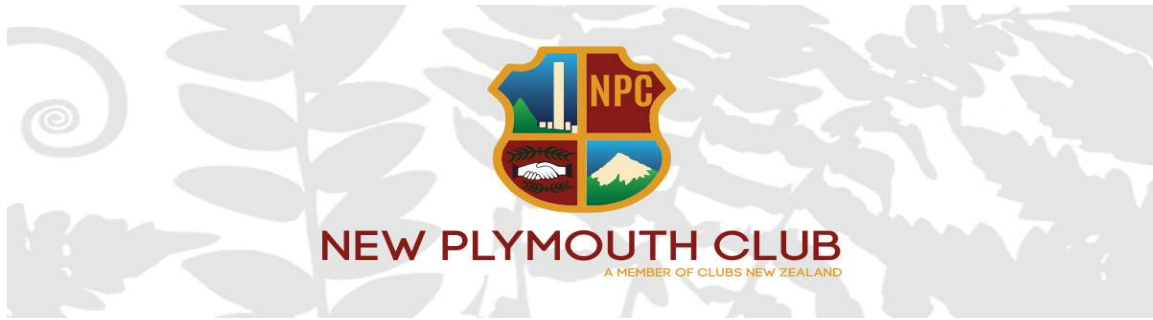
## **DESSERTS**

Choose 1 of the following:

- Apple Crumble
- Pavlova with Whipped Cream, Berries and Chocolate
- Cheesecake Assortment
- Trifle
- Fresh Fruit Salad
- Vanilla Ice Cream Tubs with an Assortment of Sauces, Whipped Cream and Wafers
- Profiterole Assortment with Whipped Cream and Sauce Selection
- Eton Mess (Crumbled Meringue bound with Mixed Berries, Whipped Cream, Strawberry Yoghurt and Shaved Chocolate)
- Tiramisu (Layered Espresso Soaked Sponge with Sweetened Mascarpone Cheese, Whipped Cream, Chocolate Sauce and dusted with Cocoa)
- Apple Shortcake
- Chocolate Brownie

With Complementary Tea and Coffee

Menus are based on 50+ people, if your numbers drop then you will have to go on to a set menu.



**BUFFET TWO:**

**\$55.00 per Head**

Dinner Rolls with Butter

**MAIN DISHES**

Choose 3 of the following:

Sugar & Mustard glazed Champagne Ham - Carved by the Chef

Pork Loin with Crackle and Apple Sauce - Carved by the Chef

Seeded Mustard and Garlic Beef Strips Loin - Carved by the Chef

Herb Crusted Boneless Lamb Leg - Carved by the Chef

Chicken Breast Pieces cooked with Bacon, Mushrooms and Red Wine Sauce

Beef Stroganoff (Tender Sliced Beef cooked with Mushrooms, Parsley, Sour Cream & Port Wine)

Pasta Bake with a Medley of Seafood, bound in a Creamy Tomato, White Wine & Tarragon sauce

Coconut Satay Chicken

Sweet and Sour Chicken

Roasted Vegetable, Cheese and Spinach Pesto Quiche (Vegetarian)

Mild Vegetable Curry with Chickpeas and Lentils (Vegetarian)

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## **SIDE DISHES**

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- Roast Pumpkin
- Roasted Kumara
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- Green Salad
- Coleslaw with Condensed Milk Dressing
- Medley of Seasonal Steamed Vegetables drizzled with Garlic Butter
- Brown Rice and Chickpea Salad (Roasted Red Peppers, Feta Cheese, Spring Onion, Chopped Spinach, Tomato and Aioli)
- Baked Cauliflower and Broccoli with Cheese Sauce
- Seafood Salad bound with House Made Seafood Sauce
- Curried Egg Salad

## **DESSERTS**

Choose 2 of the following:

- Apple Crumble
- Pavlova with Whipped Cream, Berries and Chocolate
- Cheesecake Assortment
- Trifle
- Fresh Fruit Salad
- Vanilla Ice Cream Tubs with an Assortment of Sauces, Whipped Cream and Wafers
- Profiterole Assortment with Whipped Cream and Sauce Selection
- Eton Mess (Crumbled Meringue bound with Mixed Berries, Whipped Cream, Strawberry Yoghurt and Shaved Chocolate)
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