



WORKING DINNER BUFFET MENU

(Minimum 30 People)

Choice of 1 soup, 4 salads, 1 hot dish per sub category & 4 desserts - \$55

Add Vegetables - \$10

Add Carvery - \$20

SOUPS

Italian minestrone, Pumpkin & bacon, Seafood Chowder, Old-fashioned thick vegetable, Gazpacho (chilled) banana & coconut chilled soup, Carrot & coconut lentil, Braised tomato & spinach, Chicken & corn soup

SALADS

Greek, Caesar, Tossed green summer salad, Orzo pasta & citrus dusted kumara salad, Mediterranean vegetable, Greek salad with cheesy pita, Smoked marinated mushroom salad, Old fashioned potato salad, Kumara & orange, Marinated mushroom, Pasta & pepperoni, Penne & tuna, Tossed green salad, Roasted carrot & coconut, Tomato & gherkin with roasted sunflower seeds, Roasted beetroot & feta, Honey fennel seed carrot & orzo, Roast pumpkin & apple, Quinoa & spinach

HOT DISHES

Seafood

Yellow thai seafood curry, Parmesan crusted filets w/ roasted tomato salsa, Coconut & coriander steamed green tip mussel, Grilled filet with tex-mex beans & garlic butter, Fennel & saffron seafood casserole, Grilled akaroa salmon with roasted asparagus, Miso butter & pickled ginger, Pan fried akaroa salmon with a cucumber & coriander salad

Chicken

Butter chicken, Thai green chicken curry, Ginger chicken fried rice, Vietnamese chicken & sticky coconut rice, Southern fried chicken with chili beans, Lemon & coriander chicken with vietnamese salad, Coconut chicken with thai cucumber & tomatoes, Chili chicken with honey yoghurt

Pork and Lamb

Sweet & sour pork, Roast pork belly with apple mash, Pork mole with tortillas, Lemon grass pork with roasted sugars & coconut rice, Red thai pork curry with yoghurt rice, Ham steaks with roasted peppered pineapples, Lamb rump w/ bbq bell pepper sauce, Baby back ribs with buttered corn, Rosemary beef & mushroom kebab, Lamb & shallot kebab, Ham & pineapple kebab, lamb cutlets,

Beef

Beef Lasagna, Beef stroganoff with butter rice, Beef & wild mushrooms w/ rosemary potatoes, Corn beef & cauliflower mornay, Beef in black bean sauce w/ crispy noodles, Spaghetti & meatballs, Marinated sirloin steak w/ wild mushroom & butter, Beef sausages with slow braised onions, Beef & mushroom kebabs

DESSERTS

Mini Pavlova, Lemon Meringue Pie, Apple Pie, Profiteroles, Apple turn over, Warm Sticky Date Pudding, Fresh Fruit Salad, Mississippi Mud Cake Anzac Biscuits, Peppermint Brownies, Carrot Cake, Banana Cake, Louise cake, Wild Berry cheese cake, Coconut & White Chocolate Cheese cake, Mango Cheese cake

All prices include GST



ALTERNATE DROP MENU

3 course dinner - \$60pp
Choice of 2 Entrees, 2 Mains & 2 Desserts
Add Soup - \$10pp
Add Carvery - \$15pp

TO START

A Selection of Freshly Baked Breads

ENTRÉE

Homemade Pate with orange marmalade and buttered brioche
Wild Boar Roulette with tomatillo and beetroot chutney
Marinated salmon with a baby Greek salad
Lemon spiced chicken with Caesar salad
Tossed Green Summer Salad with minted yoghurt
Orzo Pasta and Citrus Dusted Kumara Salad with hot smoked salmon
Smoked Marinated Mushroom Salad cheesy vine ripened tomatoes
Honey and fennel slow braised ham with a old Fashioned Potato Salad
Slow roasted pork with a citrus salad
Marinated Mushroom and chili tomato risotto
Tomato and Gherkin with Roasted Sunflower seeds
Roasted Beetroot and Feta with roasted eggplant dip
Honey Fennel seed carrot orzo semi dried tomatoes, basil and haloumi
Roast pumpkin and apple, Quinoa and spinach
Smoked salmon and horseradish mousse with a peppered salad
Hot smoked corn fed chicken with confit shallots and baby salad
With Sundried Tomato, Olive Chutney & Brioche Toast

MAIN COURSE

Seafood

Yellow Thai seafood curry with coconut rice
Parmesan crusted filets with roasted tomato salsa and wok fried rocket
Coconut and coriander steamed NZ green lip mussel with hot crusty French bread
Grilled filet with tex-mex beans and garlic butter and buttered beans
Fennel and saffron seafood casserole with steamed butter baby potatoes
Grilled Akaroa Salmon with roasted asparagus
Miso butter and pickled ginger Pan fried Akaroa Salmon

Chicken

Butter chicken with steam rice and roasted sesame eggplants
Thai green Chicken Curry with baby tomatoes mushrooms and steamed rice
Ginger Corn fed Chicken and Fried Rice
Vietnamese chicken and sticky coconut rice with crispy salad
Southern fried chicken with chili beans and minted yoghurt
Lemon and Coriander Chicken with Vietnamese salad
Coconut chicken with thai cucumber and tomatoes
Chili Chicken with honey yoghurt

All prices include GST



Pork

Sweet and sour Pork with oyster broccoli
Roast pork belly with apple mash and butter beans
Pork Mole with tortillas and baby salad
Lemon grass pork with roasted sugars and coconut rice
Red Thai pork curry with yoghurt rice
Ham steaks with roasted peppered pineapples
Lamb Rump BBQ bell pepper sauce and creamy mash
Baby back ribs with buttered corn and cheesy mash

Beef

Beef Lasagna and roasted tomato salsa and baby salad
Beef stroganoff with butter rice and butter corn
Grilled Ribeye 200 gms wild mushrooms and rosemary potatoes
Sirloin 200 gm steak garlic butter and steamed spinach with sweet potato mash
Rib eye 200gm with buttered cauliflower pepper jus and creamy mash
Slow braised beef cheeks with roasted vegetables and red wine pan sauce
Slow braised beef ribs with creamy mash and cheesy cauliflower

DESSERTS

Mini Pavlova with wild berries
Vanilla cream Brule
Cinnamon Apple crumble with vanilla ice cream
Apple turn over with hot custard and cream
Warm Sticky Date Pudding with banana toffee ice cream
Fresh Fruit Salad
Mississippi Mud Cake with dark chocolate ice cream
Wild berry cheese cake with wild berries Coulis
Coconut and white chocolate cheese cake with passion fruit sorbet
Mango cheese cake with coconut ice cream