

## Canapés

### Cold

Ginger and sesame grilled tiger prawns on ciabatta rounds, topped with crème fraiche and caviar

Smoked chicken and avocado tiaan, marinated in fresh thyme and garlic on puff pastry cases

Fresh monkfish marinated in honey and balsamic served in Chinese spoons

### Hot

Boneless lamb cooked with mushroom and rosemary infused in plum sauce and served in a phyllo basket

Blackened Portobello mushroom in a maple and passion fruit marinade served in Rye bread cups

Mini scallop and smoked chicken quiche

Seafood fritter served with mixed berry compote

Selection of 4 items \$16.00 per person per hour

Extra item \$4.00 per person per hour



## Buffet finger food

(minimum of 40 people)

Chicken, lettuce and avocado Panini

Open sandwich with tomato, cheese and basil on a garlic baguette

Selection of grilled satays served with peanut sauce

Tenderloin of chicken pan fried with herb and cheese crust

Mini quiche with bacon and onion

Chocolate caramel slice

Apply and rhubarb crumble

Selection of teas and freshly brewed coffee

Four selection \$16.00 per person

Extra item add \$4.00 per person



## Buffet menu 1

(Minimum of 40 persons)

### Soup

Seafood Laksa

### Cold

Fresh half shell mussels tossed in ranch style dressing

Tossed green salad with vinaigrette

Spinach, mushroom and bacon salad

Cold meats

### Main course

Char-grilled stuffed chicken breast with herb cream cheese, sweet pickled pepper  
dew glazed with barbeque sauce

Apricot stuffed leg of New Zealand lamb rolled and marinated in merlot cabernet,  
served with thyme jus

Baked herb fish with teriyaki sauce

Spinach and ricotta ravioli with creamy walnut sauce

Fresh seasonal vegetables and roast potatoes

### Carvery

Roast ham with apple sauce

### Dessert

Fruit salad

White chocolate brownies

Strawberry Vok mousse

Pavlova with cream and fresh fruit

Glaze lemon cake

\$55.00 per person



## Buffet menu 2

(Minimum of 40 persons)

### Soup

Cauliflower and blue cheese

### Cold

Tiger prawns and half shell mussels in sweet lemon dressing

Baked herb salmon

Caesar salad

Tossed green salad

Rice salad with ginger soy dressing

Assorted continental cold meats with ham, pastrami and smoked chicken

### Main course

Spinach and ricotta tortellini in creamy mushroom sauce with parmesan cheese

Char-grilled chicken supreme wrapped in bacon served with Mediterranean sauce

Pernod flambéed seafood with chardonnay sauce

Beef burgundy simmered in rich bouillon and port wine served on noodles

Fresh seasonal vegetables and roasted potatoes

### Carvery

Roast pork with cinnamon apple sauce

### Dessert

Mini éclair

Apricot shortcake

Pavlova with fresh whipped cream and fruit

Chocolate fudge mousse

Fresh fruit cuts

\$65.00 per person



## Buffet menu 3

(Minimum of 40 persons)

### Soup

Minestrone Soup

### Cold

Fresh half shell oysters

New Zealand half shell mussels tossed in ranch style dressing

Fresh garden salad with vinaigrette

Prosciutto nicoise salad

King prawn salad with honey soya dressing

Cold meats

### Main course

Char-grilled tender chicken fillet

Marinated in lemon black pepper topped with pineapple and tomato salsa

Fish of the day

Dressed in cabbage with hint of fresh herb layered in orange scented hollandaise

Pumpkin and feta cannelloni in Napolitano sauce with parmesan gratin

Fresh seasonal vegetables and scallop potato

### Carvery

Roast sirloin of prime beef

### Dessert

Warm sticky date pudding with brandy sauce

Pavlova with fresh cream and seasonal fruit

Chocoberry gateau

Kahlua Panna Cotta

Fresh fruit cuts

Profiteroles

NZ cheese platter with savoury crackers

\$75.00 per person



## Table d' Hote Menu 3 course

### Entree

#### Chef's Soup of the day

Made using the freshest ingredients

#### Lakes Caesar salad

Classic salad with anchovies, garlic roasted croutons, parmesan shavings and crispy bacon

#### Grilled Prawn and Mussel Salad

With garden greens, baby tomatoes and sweet citrus dressing

#### Spinach and Ricotta Tortellini

Fresh tortellini tossed with cream, pesto and chargrilled vegetables

### Main

#### Prime Sirloin

Chargrilled served with seasonal vegetables, Chef's choice of potato and brandy pepper sauce

#### Stuffed Chicken Breast

With herb cream cheese, bacon served with steamed vegetables, Chef's choice of potato and barbeque sauce

#### Flaky Pastry case

Filled with Mediterranean vegetables and topped with gratin parmesan cheese

#### Fish of the day

Grilled fish fillet served on braised baby spinach and sweet pickled pepper dew, accompanied by piquant kiwifruit & feijoa vinaigrette

#### Roast of the day

Served with seasonal steamed vegetables and Chef's choice of potatoes

### Dessert

#### Pavlova and Fruit

Traditional Pavlova served with lashing of whipped cream, sliced fruits and topping

#### Fresh fruit salad

Chunky fresh fruit salad with smooth vanilla ice cream and crisp almond wafer

#### Orange and Almond Cake

Made from almond meal and juicy fresh poached oranges, covered in almond pieces and a dusting of icing sugar

#### White Chocolate Brownie

Served with warm hazelnut vanilla custard

-Please select one item of each category-

\$55.00 per person

## Beverage list

### Bottled beers

Amstel Light	\$8.50
Corona	\$9.00
Heineken	\$8.50
Steinlager Pure	\$8.50
Monteiths Black & Original	\$8.00
Monteiths Single Source	\$8.50
Cider	\$7.00

### Ready to drink

Smirnoff Ice	\$9.50
Vodka Cruiser	\$9.50
Jim Beam & Cola	\$12.00

### Non alcoholic

Still Mineral Water	\$4.50
Sparkling Mineral Water	\$5.00
Soft Drinks, Juice	\$5.00
Ginger Beer	\$5.50
Sparkling Grape Juice – Bottle	\$12.00

### Sparkling wines

	Bottle
Lindauer Brut 200ml	\$14.00
Lindauer Fraise 200ml	\$14.00
Lindauer Brut 750ml	\$41.00
Brancott estate Brut Cuvee	\$45.00

### White wines

	Bottle
Settlers Hill Chardonnay	\$35.00
Five Flax Chardonnay	\$38.00
Montana Gisborne Chardonnay	\$41.00
Settlers Hill Sauvignon Blanc	\$35.00
Five Flax Sauvignon Blanc	\$40.00
Boundary Sauvignon Blanc	\$48.00
Tohu Sauvignon Blanc	\$49.00
Montana Marlborough Riesling	\$41.00
Coupers Shed Pinot Gris	\$50.00

### Red wines

Settlers Hill Merlot Cabernet	\$35.00
Montana Cabernet Sauvignon Merlot	\$41.00
Boundary Pinot Noir	\$48.00
Triplebank Pinot Noir	\$55.00
Wyndham Estate 555 Shiraz	\$39.00
Coupers Shed Syrah	\$50.00