

Buffet Menus

Menu No B1 \$40.00 per person

Roast Hereford beef sirloin
Marinated chicken drumsticks
Grilled fish fillet with herb butter sauce
Seasonal vegetables and
Potatoes
❖❖❖
Condiments of dried fruits and nuts
❖❖❖
Fresh fruit salad
Mixed berry & vanilla torte
Hot apple shortcake
Lemon cheesecake
Ice cream
❖❖❖
Tea - coffee - mints

Menu No B2 \$40.00 per person

Continental cold meat selection
Assorted salads and dressings
Condiments of dried fruits and nuts
❖❖❖
Honey roast carvery ham with
Madeira jus & cranberry sauce
Fresh seasonal vegetables and
Potatoes
❖❖❖
Fresh fruit salad
Kiwi pavlova
Chocolate and Frangelica torte
Apple and cinnamon strudel
Ice cream
❖❖❖
Tea - coffee - mints

Menu No B3 \$40.00 per person

Continental cold meat selection
Assorted salads and dressings
Condiments of dried fruits and nuts
❖❖❖
Hereford beef sirloin forestiere
Fresh seasonal vegetables with
Potatoes
❖❖❖
Fresh fruit salad
Brandy snap baskets
Black forest gateau
Seasonal fruit crumble, custard
Ice cream
❖❖❖
Tea - coffee - mints

Menu No B4 \$45.00 per person

Seafood & vegetable chowder
❖❖❖
Continental cold meat platter
Assorted salads and dressings
Condiments of dried fruits and nuts
❖❖❖
Honey roast carvery ham with fresh herb &
apricot stuffing and cranberry jus
Fresh seasonal vegetables & potatoes
❖❖❖
Fresh fruit salad
Hot apple crumble
Dark chocolate profiteroles
Lemon curd gateau
Ice cream
❖❖❖
Tea - coffee - mints

Buffet Menus

Menu No B5 \$45.00 per person

Continental cold meat platter
Assorted salads and dressings
Condiments of dried fruits and nuts



Blue cod, tomato & herb salsa
Roast sirloin of Hereford beef with Merlot
jus & horseradish sauce
Fresh seasonal vegetables & potatoes



Fresh fruit salad
Black forest gateau
Lemon & lime cheesecake
Mixed berry strudel & fruit
Ice cream



Tea - coffee - mints

Menu No B6 \$45.00 per person

Antipasto platter



Assorted poultry selection
Selection of salads and dressings
Condiments of dried fruits and nuts



Roast leg of NZ lamb
Merlot jus, rosemary & apple stuffing
Fresh seasonal vegetables & potatoes



Fresh fruit salad
Banoffie pie
Baileys chocolate torte
Hot apple and cinnamon strudel
Ice cream



Tea - coffee - mints

Menu No B7 \$55.00 per person

Seasonal soup



Assorted cold meat selection
Selection of salads and dressings
Condiments of dried fruits and nuts



Tempura of blue cod, teriyaki sauce
Butter chicken curry with basmati rice
Roast loin of pork with mustard cream &
Roasted apples

Potato & kumara cake
Fresh seasonal vegetables



Fresh fruit salad
Apple & almond tart
Tiramisu
Sticky date pudding with butter scotch
sauce

Berry ice cream
Kapiti cheese selection



Tea - coffee - mints

Menu No B8 \$55.00 per person

Southland seafood chowder



Assorted meat & poultry selection
Selection of salads and dressings
Condiments of dried fruits and nuts



Smoked chicken ravioli with a tomato &
herb sauce
An assortment of seafood from Southland
with cream saffron sauce & pilaf rice
Roast Hereford rib eye of beef with Merlot
jus & Yorkshire puddings
Roast potatoes & seasonal vegetables



Fresh fruit platters
Chocolate & pear tart
Mixed berry panna cotta
Roasted apple clafouti
Vanilla bean ice cream
Kapiti cheese selection



Tea - coffee - mints