



Buffet Dinner Menu

Mains

(Please choose 3 options)

Seared Eye Fillet of Beef

With slow roasted vine tomatoes, caramelised onions, venison glaze

Roasted Side of Salmon

With orange and thyme, mango avocado salsa

Champagne Ham

Leg of ham glazed with apricot chutney, selection of condiments, fruit chutney, aioli, wholegrain mustard

Seared Peppered Tuna Steaks

With green olive tapenade, crispy capers, bed of fennel and baby cos

Seared Lamb Loin

With rosemary, caramelised onion and sundried tomato relish, red wine jus

Roasted Chicken Breast

With lemon, thyme, shallots, mushroom, chicken glaze

Seafood Platter

Whole King Prawn Halves- With oregano, sage, coriander, ginger, chilli, garlic, lemon

Calamari Rings - With aioli

Seared Bacon Wrapped Scallops- With garlic and coriander

Accompanied by

Roasted Baby Potatoes

With rosemary

Selection of Rustic Italian Breads

Including ciabatta, sourdough, pide, five grain



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Salads

(Please choose 3 options)

Mango, Avocado, Crispy Noodle Salad

With cherry tomatoes, cucumber, cashews, crispy noodles, mesclun, and a sweet chilli and lemon dressing

Roasted Golden Kumara and Blue Cheese Salad

With crispy bacon, long beans, baby spinach, almonds, balsamic dressing

Beetroot, Orange and Feta (GF)

With green beans, rocket, walnuts, balsamic dressing

Greek Salad

With feta, cucumber, tomatoes, marinated olives, red onion, balsamic dressing

Caprese Salad

Bocconcini, tomato, fresh basil, lemon zest, chilli, olive oil

Caramelised Roasted Root Vegetables

Carrots, parsnips, beetroot, golden kumara, with fresh herbs

Assorted Roasted Seasonal Vegetables

With fresh herbs

Caesar Salad

Baby cos lettuce, croutons, egg, crispy bacon, parmesan, creamy Caesar dressing

Garden Salad

With avocado, cucumber, cherry tomatoes, mesclun, balsamic vinaigrette dressing

Rocket, Walnut, and Pear Salad

With balsamic dressing

Israeli Couscous

With rocket, almonds, assorted roasted vegetables, mint, coriander, olive oil

Orzo Pasta

With roasted assorted vegetables, feta, baby spinach, sundried tomato pesto

Raw Salad

Grated beetroot, grated carrot, cranberries, sunflower/pumpkin seeds, mint, orange juice, balsamic dressing

Potato Salad

With celery, egg, spring onion, mayonnaise

Japanese Coleslaw

Red / white cabbage, celery, carrots, red onion, toasted sesame dressing



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Desserts

(Please choose 4 options)

Tropical Fresh fruit Kebabs
With passionfruit syrup

French Macaroons
Lavender / cherry / chocolate mint

Little Lamingtons
With fresh cream, strawberry jam

Petit Passionfruit Creme Brulee

Tiny Tiramisu
Traditional espresso dessert

Mini Pavlovas
With lemon curd, tropical fruit, passionfruit syrup
Or fresh berries, strawberry coulis

Petit Individual Apple Crumble

Louise Slice
With coconut meringue

Caramel Meringue Slice

Little Lemon Curd Tartlets

Caramel Walnut Tartlets

Little Chocolate Raspberry Tartlets

Chocolate Fudge Brownie

Selection of Petit Cupcakes

Chocolate Espresso
Carrot and Pineapple
Lime and Coconut
Passionfruit and Yoghurt
Blueberry and Lemon
Banana and Caramel

Price - \$65.00 per person
(Prices exclude GST)



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Additional Options

Cheeseboard

Kapiti Cheese Selection

Including kikorangi blue, smoked cheddar, aged cheddar
With crackers, dried fruits, grapes, nuts and quince paste

Price - \$8.00 per person
(Additional)

Beverages

Tea: Selection of Teas
Coffee: Freshly brewed Allpress Coffee

Price - \$3.00 per person
(Prices exclude GST)