

Buffet Dinner Menus - \$41.50

Menu 1

Fresh bread rolls and butter

Manuka honey spiced ham with
walnut crust

Chicken Florentine - breast of
chicken stuffed with fresh spinach,
garlic, shallots, sundried tomato,
prosciutto, parmesan and mozzarella
cheese served with Italian herb
cream sauce

Roasted seasonal vegetables with
chive and garlic butter

Steamed seasonal vegetables and
parsley pesto

Mixed green garden salad with
roasted red bell pepper dressing

Gourmet potato, smoked salmon
and dill salad with sour cream
dressing

Traditional pavlova with whipped
cream, garnished with fresh seasonal
fruit

Vanilla ice-cream

Tea and coffee

Menu 2

Fresh bread rolls and butter

House smoked Hereford Prime strip
loin with barrel aged bourbon jus

Chicken and shrimp - grilled chicken
breast with a light tomato cream
sauce and shrimp

Roasted root vegetables with black
olive crumble and sundried tomato
pesto

Gourmet potatoes with fresh mint

Traditional creamy coleslaw salad

Poached red beet salad, orange,
mint, champagne vinaigrette

Cheesecake with passion fruit glaze

Fresh fruit salad and cream

Tea and coffee

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Menu 3

Fresh bread rolls and butter

Roasted leg of lamb with honeycomb and rosemary

Beef Bourguignon - classic French provincial beef dish cooked in red wine and served with creamy potato puree

Creamy potato, cheese and rosemary gratin

Steamed seasonal vegetables and parsley pesto

Roasted pumpkin, penne pasta, feta and walnut salad with roasted red bell pepper sauce

Poached red beet salad, orange, mint, champagne vinaigrette

Gingerbread pudding with caramel sauce

Ice cream and cream

Tea and coffee

Menu 4

Fresh bread rolls and butter

Slow roasted pork shoulder with apple and rhubarb ketchup

Braised lamb shanks with Merlot and thyme

Steamed seasonal vegetables and parsley pesto

Gourmet potatoes with fresh mint

Quinoa, goat's cheese, cucumber, blueberries and mint

Mixed green garden salad with roasted red bell pepper dressing

Apple and raspberry crumble with custard and cream

Pavlova with seasonal fruit

Tea and coffee

Buffet Dinner Menus - \$47.50

Menu 5

Fresh bread rolls and butter

Roasted ham with apple glaze

Lamb shanks braised with tomato,
Merlot and thyme

Jamaican jerk spice chicken with
charred pineapple salsa

Steamed seasonal vegetables and
parsley pesto

Creamy potato, cheese and
rosemary gratin

East Indian spiced marinated chick
pea with salted yoghurt and
coriander dressing

Traditional creamy coleslaw

Rich dark chocolate mousse
garnished with chocolate shards

Fresh fruit salad, cream and ice
cream

Tea and coffee

Menu 6

Fresh bread rolls and butter

Slow roasted sticky toffee pork belly

Hereford Prime beef strip loin and
sautéed whole button mushroom
with rosemary and red wine jus

Chicken and shrimp, grilled chicken
breast with a light tomato cream
sauce and shrimp

Roasted seasonal vegetables with
chive and garlic butter

Gourmet potatoes with fresh mint

Grated carrot, Chinese cabbage,
bean sprout slaw with honey soy
vinaigrette

Traditional Greek salad

Chocolate coated profiteroles with
cream centers

Fresh fruit salad and cream

Crème Brûlée cheesecake - rich and
creamy cheesecake with berry coulis

Tea and coffee

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Menu 7

Fresh bread rolls and butter

Slow roasted Hereford Prime rib served with au jus and creamed horseradish

Rustic grilled chicken marinated in lemon, thyme, black garlic and cracked pepper

Shrimp sautéed in garlic with linguini pasta

Steamed seasonal vegetables with parsley pesto

Maple kumara with bacon and walnuts

Grated carrot, Chinese cabbage, bean sprout slaw with honey soy vinaigrette

Traditional Greek salad

Pavlova with seasonal fruit

Warmed rich chocolate brownie garnished with walnuts and berry compote

Cream and ice cream

Tea and coffee

Menu 8

Fresh bread rolls and butter

Roasted leg of lamb with honeycomb and rosemary

Marinated and glazed pork ribs with steamed bok choy

Sun-dried tomato crusted salmon with a basil cream sauce

Steamed seasonal vegetables and parsley pesto

Creamy potato, cheese and rosemary gratin

Mixed green garden salad with roasted red bell pepper dressing

Lightly spiced cauliflower with pine nuts and raisins

Fresh fruit salad, cream and ice cream

Cheese cake with passionfruit glaze

Tea and coffee

Buffet Dinner Menus - \$54.50

Menu 9

Fresh bread rolls and butter

House smoked Hereford Prime strip loin
with barrel aged bourbon jus

Marinated and glazed pork ribs with
steamed bok choy

Grilled chicken breast with a light tomato
cream sauce and shrimp

Green Thai fish curry and julienne of
vegetables

Steamed seasonal vegetables and parsley
pesto

Maple kumara with bacon and walnuts

Vegetable tofu chow mein with sesame soy
reduction

Grated carrot, Chinese cabbage, bean
sprout slaw with honey soy vinaigrette

Traditional Greek salad

Roasted pumpkin, penne pasta, walnut and
feta salad, red bell pepper dressing

Triple chocolate cake, strawberry sauce,
and cocoa nibs

Lemon sponge filled with lemon cream and
raspberry jam

Fresh fruit salad, cream and ice cream

Tea and coffee

Menu 10

Fresh bread rolls and butter

Manuka honey spiced ham with walnut
crust

Hereford Prime Beef strip loin and sautéed
whole button mushroom with rosemary
and red wine jus

Rustic grilled chicken marinated in lemon,
thyme, black garlic and cracked pepper

Lamb shanks braised with tomato, Merlot
and thyme

Roasted seasonal vegetables with chive
and garlic butter

Roasted eggplant and pumpkin with
saffron crumbs

Creamy potato, cheese and rosemary
gratin

Mixed green garden salad with roasted red
bell pepper dressing

East Indian spiced marinated chick pea
with salted yoghurt and coriander dressing

Courgette, baby rocket, basil pesto and
garlic bread crumble

Warmed moist ginger bread pudding with
caramel sauce

Rich dark chocolate mousse garnished with
chocolate shards

Fresh fruit salad, Ice cream and cream

Tea and coffee