



**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

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**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

**Buffet Dinner Menus - \$47.50**

**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