

Buffet Menu Options

Carvery

*Honey Glazed Whole Leg of Ham, Carved off the Bone,
with Cranberry Sauce*

Roasted Shoulder of Lamb with Rosemary Jus and Mint Sauce

Boned Turkey Galantine with Mushroom and Herb Mousse, Sage Jus

*Roasted Whole Scotch Fillet of Angus Beef, Mustard Rubbed,
with Horseradish and Beef Jus***

Main Courses

Cajun Style Blackened Chicken with Lemon, Tomato and Coriander

Grilled Garlic Chicken with Mushroom and Parsley Cream Sauce

*Chicken Thigh Wrapped in Smoked Bacon with Tomato Napoli
and Basil Pesto*

Penne Pasta with Grilled Chicken, Herbs and Cream

Gourmet Lamb Meatballs with Tomato and Herb Sauce

Braised Angus Ox Cheek with Baby Onions, Parsley and Garlic

*Angus Beef and Bacon Brochettes with Mushroom and Herb Ragù***

Penne Pasta with Smoked Salmon and Cream Sauce

*Grilled Market Fish with Pinot Gris infused Butter Sauce,
Toasted Breadcrumbs and Tomato Salsa***

*Seared Akaroa Salmon with Olive and Tomato Salsa***

*Handmade Spinach and Ricotta Tortellini with Napoli
and Shaved Parmesan (V)*

*Note: All items marked with ** will incur additional charges. (V) denotes vegetarian dishes but may not be suitable for vegans.
Any special dietary requirements such as Gluten Free, Dairy Free, Egg Free, Nut Free, Vegan can be catered when advised.*

2019 – 2020 Season

Salads

Mixed Lettuce Leaves with Balsamic Dressing

*Greek Salad of Tomato, Olive, Cucumber, Red Onion, Crumbled Feta
with Balsamic Dressing (Seasonal)*

*Caesar Salad of Romaine Lettuce, Crisp Bacon, Crouton, Poached Egg
with Anchovy Dressing*

Italian Salami, Sundried Tomatoes, Feta and Penne

Mexican Style Tomato, Coriander and Bean Salad

Pasta Salad with Pesto, Roasted Capsicum and Rocket Leaves

Beetroot and Feta with Cherry Tomatoes and Truffle Dressing

New Potato Salad with Fresh Mint Spring Onion and Toasted Walnuts

*Vietnamese Slaw of Red and Green Cabbage, Spring Onions,
Fresh Herbs with Coriander and Chili Dressing*

Roasted Vegetable Salad with Fresh Herb Dressing

Risotti Salad with Crisp Green Vegetables and Moroccan Dressing

Vegetables

Steamed New Season Potatoes in Garlic Butter

Tossed Seasonal Vegetables in Herb Butter

Steamed Beans with Crisp Garlic Flakes (Seasonal)

Asparagus in Hollandaise Sauce (Seasonal)

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Desserts

Vanilla Baked Cheesecake with Seasonal Fresh Fruit Toppings

Chocolate Fudge Brownie with Whipped Cream

Chocolate Mousse with Fresh Strawberries and Cream

Coffee and Chocolate Tiramisu

Crème Brulee with Citrus Shortbread

Walnut and Salted Caramel Tart

Pear and Almond Tart

Cinnamon Panacotta

Vanilla Cream Profiteroles

Fresh Fruit Salad with Whipped Cream

Cheese Platter (Additional Item Choice)**

Assorted New Zealand Cheeses (3 Varieties) with Handmade Lavoch, Crackers, French Mustard and Homemade Pickles and Relish

Cold Cut Platters (Additional Item Choices)**

Assorted Cold Cuts Platter of Pickled Pork, Chicken Terrine, Sliced Ham with Homemade Pickles and French Mustard

*Smoked Salmon Gravlax with Capers, Red Onion and Citrus Sour Cream***

Cold Sliced Chicken Terrine with Cornichons and Homemade Pickles

Cold Sliced Ham with Homemade Pickles and French Mustard

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