

Elegant Dining Buffet Menu Selection

Option One

One Carvery, one main, two sides, two salads and two desserts
\$35.00 per person

Option Two

One Carvery, two mains, two sides, three salads and two desserts
\$38.00 per person

Option Three

One Carvery, two mains, three sides, three salads and three desserts
\$41.00 per person

Included in all options:

- Baker's baskets of gourmet breads with butter
- High quality cutlery

Please note that the menu does not include:

- Tea & Coffee
- Buffet table and table cloth, please ensure these are provided

From the Carvery

Roast Beef

Rubbed with garlic & grain mustard, Served with horse-radish cream and gravy

New Zealand's first class Lamb leg

With thyme & garlic, Served with minted gravy

Roast Pork, with own crackling

Applesauce and gravy

Honey glazed ham on the bone

Served with seed grain mustard and gravy

Prime Rib of Beef,

Rubbed with garlic & fresh herbs, Served with horse-radish cream and gravy
(extra - \$2 per head)

Mains from the buffet

Beef Stroganoff,

Strips of lean beef sautéed in paprika and creamy onions and mushrooms

Salmon Medallions,

Dusted with Moroccan seasoning and served with lime & coriander salsa

Chicken tandoori,

Tender chicken drums marinated and baked in tandoori spices

Butter Chicken,

Tender boneless chicken roasted and finished in a mild creamy tomato flavoured sauce

Seafood Mornay,

A selection of seafood poached in a creamy white wine sauce

Vegetarian Options

Mediterranean lasagne

Layers of grilled vegetables sandwiched between pasta sheets finished with a rich tomato and basil sauce, top with mozzarella

Creamy Pasta Bake

Bite sized pasta baked in a creamy bacon mushroom sauce topped with cheese

Greek Eggplant Moussaka

Layers of potato, eggplant and tomatoes sandwiched between rich tomato sauce and topped with feta cheese

Side Dishes

Pasta basil bake

Pasta baked in tomato creamy and basil pesto sauce, with Mediterranean vegetables

Gourmet potatoes

Boiled potatoes flavoured with creamy mint sauce

O'Brian potatoes

Diced potatoes baked with bacon, bell peppers, red onions and cream,

Roast pumpkin

Pumpkin flavoured with nutmeg and sage and roasted till golden

Roast kumara

Sweet potato flavoured with lemon pepper seasoning and roasted till golden

Pilaf rice with vegetables

Diced garden fresh vegetable baked with rice and vegetable stock

Medley of seasonal vegetables

Fresh seasonal vegetables steaming hot liaison with butter

Broccoli and cauliflower Mornay

Lightly-steamed vegetables coated in a white Cheddar Mornay sauce and baked with a crusty topping

Minted peas

Flavoured with creamy mint sauce

Honey glazed carrots

Lightly-steamed baby carrots, then glazed in butter, orange juice and sugar

Salads

Garden green salad

Assorted garden greens topped with shredded vegetables and dressed with house dressing

Creamy Potato salad

Cubed potatoes tossed with bell peppers, spring onions and coated in a grain mustard dressing

Waldorf salad

Fresh apples, celery, and walnuts, dressed in mayonnaise

Sundried tomato pesto and pasta salad

Al dente cooked pasta mixed with Mediterranean vegetables and coated with a rich tomato and pesto dressing

Mumbai rice salad

Lightly curried rice with apple, onion, capsicum, raisins and parsley.

Oriental noodle salad

Glass noodles with shredded vegetables in a hot and spicy sauce, oyster sauce, rice wine vinegar, brown sugar, ginger, sesame oil garlic and chill flakes

Egg and celery salad

Creamy egg salad with celery, spring onions, bell peppers dressed in a light curry mayonnaise dressing

Greek salad

A rustic salad consisting of pieces of tomatoes, cucumbers, onion, feta cheese, and Kalamata olives, seasoned with salt, oregano, and dressed with olive oil and red wine vinaigrette

Tropical pasta salad

Fruity, coconut flavoured pasta salad with Cucumber, peppers, raisins, and pine nuts

Desserts

Mini Pavlova

Small decadent Pavlova served with raspberry coulis and Chantilly cream

Chocolate éclairs

Crispy choux pastry filled with Chantilly cream dipped and coated in chocolate

Chocolate swirl cheesecake

Baileys infused flavouring swirled with chocolate sauce, on a crispy bottom

Triple berry cheesecake

Seasonal berries flavoured cake on a crispy bottom

Tropical fruit salad

Fruits of the season, diced to bite sized pieces immersed in orange juice syrup

Carrot Cake

Sweet and moist spice cake, full of carrots and toasted nuts, covered in cream cheese icing

Chocolate mud cake

Layers of dark chocolate ganache and chocolate fudge frosting

Brandy snaps

A light cannoli-like cylindrical cookie filled with Chantilly Cream