

Buffet Menus

Menu No B1 \$42.50 per person

Roast Hereford beef sirloin
Marinated chicken drumsticks
Grilled fish fillet with herb butter sauce
Seasonal vegetables and
Potatoes
❖❖❖
Condiments of dried fruits and nuts
❖❖❖
Fresh fruit salad
Apple and cinnamon shortcake
Passionfruit cheesecake
Ice cream
❖❖❖
Tea - coffee - mints

Menu No B2 \$42.50 per person

Continental cold meat selection
Assorted salads and dressings
Condiments of dried fruits and nuts
❖❖❖
Honey roast carvery ham with
Madeira jus & cranberry sauce
Fresh seasonal vegetables and
Potatoes
❖❖❖
Fresh fruit salad
Kiwi pavlova
Sticky date pudding
Ice cream
❖❖❖
Tea - coffee - mints

Menu No B3 \$42.50 per person

Continental cold meat selection
Assorted salads and dressings
Condiments of dried fruits and nuts
❖❖❖
Roasted Hereford beef sirloin
Fresh seasonal vegetables with
Potatoes
❖❖❖
Fresh fruit salad
Brandy snaps
Strawberry & vanilla crème brulee gateau
Ice cream
❖❖❖
Tea - coffee - mints

Menu No B4 \$47.50 per person

Seafood & vegetable chowder
❖❖❖
Continental cold meat platter
Assorted salads and dressings
Condiments of dried fruits and nuts
❖❖❖
Honey roast carvery ham with fresh herb &
apricot stuffing and cranberry jus
Fresh seasonal vegetables & potatoes
❖❖❖
Fresh fruit salad
Hot apple crumble and custard
Dark chocolate profiteroles
Ice cream
❖❖❖
Tea - coffee - mints

Buffet Menus

Menu No B5 \$47.50 per person

Continental cold meat platter
Assorted salads and dressings
Condiments of dried fruits and nuts
❖❖❖
Blue cod, tomato & herb salsa
Roast sirloin of Hereford beef with Merlot
jus & horseradish sauce
Fresh seasonal vegetables & potatoes
❖❖❖
Fresh fruit salad
Black forest gateau
Passionfruit cheesecake
Ice cream
❖❖❖
Tea - coffee - mints

Menu No B6 \$47.50 per person

Antipasto platter (to the tables)
❖❖❖
Assorted poultry selection
Selection of salads and dressings
Condiments of dried fruits and nuts
❖❖❖
Roast leg of NZ lamb
Merlot jus, rosemary & apple stuffing
Fresh seasonal vegetables & potatoes
❖❖❖
Fresh fruit salad
Mint, strawberry & chocolate mousse gateau
Hot apple and cinnamon shortcake
Ice cream
❖❖❖
Tea - coffee - mints

Menu No B7 \$53.00 per person

Seasonal soup
❖❖❖
Antipasto Platter (on the Buffet)
❖❖❖
Tempura of blue cod, teriyaki sauce
Butter chicken curry with basmati rice
Honey roast carvery ham with
Madeira jus & cranberry sauce
Potato & kumara cake
Fresh seasonal vegetables
❖❖❖
Fresh fruit salad
Sticky date pudding & butterscotch sauce
Ice cream & Brandy Snaps
Kapiti cheese selection
❖❖❖
Tea - coffee - mints

Menu No B8 \$58.00 per person

Southland seafood chowder
❖❖❖
Assorted meat & poultry selection
Selection of salads and dressings
Condiments of dried fruits and nuts
❖❖❖
An assortment of Seafood from Southland
with cream saffron sauce & pilaf rice
Chicken Forrestiere
Roast Hereford rib eye of beef with Merlot jus
& Yorkshire puddings
Roast potatoes & seasonal vegetables
❖❖❖
Fresh fruit platters
Panna cotta shot selection
Fig & Vanilla Brioche & Butter Pudding
Kapiti cheese selection
❖❖❖
Tea - coffee - mints