

## Buffet Menu

60+ people

Delivery: \$25.00 in town, Out of town \$1.50 per km

Bar Staff: \$30.00 each per hour (if required)

\$250.00 non-refundable deposit is required to confirm booking

Price includes: plates & cutlery, servingware, paper napkins, tablecloths (for buffet table only), salt & pepper shakers, table stands if required, clearing staff, carvery staff if required

All prices exclude GST

\$32.00 menu – Choose 3 mains, 3 sides, 3 salads

\$37.00 menu – Choose 3 mains, 3 sides, 3 salads, 3 desserts

\$43.00 menu – Choose 4 mains, 4 sides, 4 salads, 3 desserts

\$48.00 menu – Choose 4 mains, 5 sides, 5 salads, 4 desserts

## Mains Dishes

**(Choose one only for the \$32.00 or \$37.00 menu)**

### **Herb Crusted Prime NZ Strip Loin**

*Served with a roasted garlic gravy and horse radish cream*

### **Beef hot pot casserole**

*Topped with cheese scone crust*

### **Slow cooked beef and tomato ragout**

*Served with fresh herbed parpadelle pasta*

### **Moroccan Spiced Leg of Lamb *Gluten Free***

*Served with a parsley, mint & lemon pesto*

### **Rosemary & Garlic infused Leg of Lamb *Gluten Free***

*Served with a red currant, mint jelly & lamb jus.*

### **Fisherman's Pie**

*A selection of fresh fish and seafood topped with cheddar mashed potatoes*

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**(Choose two only for \$32.00 or \$37.00 menu)**

### **Pork Loin *Gluten Free***

*Served with vanilla infused apple sauce, crackling and pan juice gravy*

### **Lemon & Thyme Roasted Chicken**

*Served with a sage & onion stuffing and pan juice gravy*



**Authentic Thai Chicken Curry *Gluten Free***

*Served with steamed jasmine rice*

**Thai red curry beef and prawn *Gluten Free***

*With fresh coconut rice*

**Homemade Butter Chicken *Gluten Free***

*Served with steamed cumin scented basmati rice*

**Ham hock and barley stew**

*With herbed dumplings*

**Seafood Mornay**

*A selection of sumptuous seafood in a white sauce*

**Traditional Honey Glazed Ham *Gluten Free***

*Served with a selection of mustard's and gravy*

**Moroccan Beef Tagine *Gluten Free***

*Diced beef braised with tomatoes, onions, carrots, dried fruits & aromatic spices.  
Accompanied by a citrus cous cous*

**Braised beef 'bourguignon' *Gluten Free***

*Caramelized onions and mushrooms, smoked bacon lardons*

**Chicken cassoulet *Gluten Free***

*(Braised Chicken, French sausage, cannellini beans)*

**Chinese braised beef *Gluten Free***

*Served with stir fried noodles*

## **Side Dishes**

**(Choose one only for \$32.00 menu)**

**Vegetable Lasagna**

*(Vegetarian)*

*Grilled vegetables layered with tomatoes & cheese sauce*

**Roast Pumpkin, Spinach & Feta Penne Pasta Gratin**

*(Vegetarian)*

**Roast Seasonal Vegetables *Gluten Free***

*Pumpkin, parsnips, carrots & kumara (veges subject to seasonal availability)*

**Fresh Northland Oysters *Gluten Free***

*Served with lemon & soy dressing*



**Green Beans *Gluten Free***

*Sautéed with tomatoes, shallots & bacon (bacon optional)*

**(Choose two only for \$32.00 menu)**

**Curried cauliflower fritters**

**Stir-fried corn *Gluten Free***

*With chilli, ginger, garlic*

**Roast potatoes *Gluten Free***

*with Fennel, garlic, spring onion*

**Marinated Mussels *Gluten Free***

**Prawn Cocktail *Gluten Free***

**Buttered Seasonal Vegetables *Gluten Free***

**Braised greens *Gluten Free***

*(Spinach, cavolo Nero, Chinese leaf, sprouting broccoli)*

**Roast potatoes with sage & orange *Gluten Free***

**Minted & Buttered Peas *Gluten Free***

**Buttered Minted Potatoes *Gluten Free***

**Cumin and honey roasted carrots *Gluten Free***

**Garlic Bread**

**Stir fried Asian veg & noodles**

**Fragrant Lemon Grass & Ginger Jasmine Rice *Gluten Free***

**Bread Selection**

*Olive, ciabatta, Potato and Rosemary, Walnut and date*

## **Salads**

**(Choose one only for \$32.00 or \$37.00 menu)**

**Caesar Salad**

*Freshly tossed Cos & Iceberg lettuce, crispy bacon, balsamic croutons, fresh parmesan & creamy Caesar dressing (Smoked chicken extra)*



**Honey and cumin roasted kumara, red onion & feta salad *Gluten Free***

**Roasted vegetable and prawn Pasta Salad *Gluten Free***

*Spiral Pasta with a homemade sun dried tomato pesto finished with fresh basil, diced tomato & black olives, roasted veg and prawns*

**Warm Pumpkin, Bacon & Avocado Salad *Gluten Free***

**Roasted Beetroot & Orange Salad *Gluten Free***

**Wild Rice Salad *Gluten Free***

(Dairy Free)

*Served with capsicums, spring onion & a roast garlic & cumin dressing*

**Warm Pumpkin, Rocket & Feta Salad *Gluten Free***

**Rocket, Roast red onion & Parmesan Salad *Gluten Free***

**Candied walnut & bacon green salad *Gluten Free***

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**(Choose two only for \$32.00 menu)**

**Tabouleh Salad**

(Dairy Free)

*Cracked buck wheat with diced fresh tomato, flat leaf parsley & cucumber*

**German Potato Salad *Gluten Free***

*Diced new potatoes with capers, red onions & bacon, finished with a parsley & Dijon mustard mayonnaise*

**Greek Salad *Gluten Free***

(Dairy Free)

*Diced vine ripened tomatoes, cucumber, red onions with black olives & feta cheese*

**Beetroot, apple & watercress salad *Gluten Free***

**Thai Noodle Salad**

(Dairy free) ***Gluten Free***

**Crunchy garden salad**

(Dairy free) ***Gluten Free***

**Cous Cous & Chickpea Salad**

(Dairy free)



## **Desserts**

**(Choose one only for \$37.00 menu)**

**Lemon Meringue Pie**

**Chocolate trifle**

**Apple & Rhubarb Crumble  
Berry Trifle**

**Strawberries & Cream (seasonal)**

**Mini individual dark chocolate cakes and cream**

**Homemade Cheesecakes**

**Baked individual Apple and custard Tarts & Cream**

**Chocolate & Vanilla Cream Profiteroles**

**Selection of Gateaux Tortes & Mud Cakes**

**(Choose two only for \$37.00 menu)**

**Pavlova**

**Warm Bread & Butter Pudding**

**Fresh Fruit platter with chocolate dipping sauce *Gluten Free***

**Brandy Snaps with freshly whipped cream**

**Chocolate Fondue & Fruit *Gluten Free***

**Ambrosia**

**Pecan Pie**

**Chocolate Log**

**Fruit Salad *Gluten Free***