

Buffet Menu 1

Minimum 25 people

Selection of Breads

Hot Dishes – Choose 2

Salmon with Asian greens mint and yoghurt
Lamb with spiced couscous and harrisa
Beef medallions with onion, bacon and mushroom jus
Chicken breast with bacon and cranberry sauce
Crumbed Hoki fillets
Mussels with chorizo and tomato sauce
Filo Vegetable bake

Vegetables – choose 4

Rosemary roasted potatoes, Garlic roasted potatoes, Buttered gourmet potatoes
Roasted pumpkin with orange glaze, Kumara and spring onions,
Baked Mediterranean vegetables, baked Mediterranean vegetables and fetta,
Crumbed cauliflower, Cauliflower gratin, Carrots with honey glaze,
Broccoli with almonds, Broccoli with hollandaise,
Green beans with garlic and shallots, Green beans with bacon
Steamed minted peas

Salads – Choose 2

Greek Salad, Roasted vegetable and spiced couscous, Caesar,
Waldorf, Baby beetroot, Tomato cucumber and red onion,
Marinated mushroom and spinach, Tossed green salad with herb vinaigrette,
Nicoise, Kumara with orange, red onion and spring onion, Coleslaw, Carrot

Desserts – Choose 4

Fresh fruit salad, Icecream, Apple and blueberry crumble, homemade
cheesecake, Black Forest Gateaux, Sticky date pudding, Pavlova,

Freshly brewed Coffee and Selection of Teas
Chocolate Truffles

All prices GST inclusive