

## **Buffet Menu 2**

Minimum 25 people

Selection of Breads

### **Hot Carvery** – Choose 1

Champagne Ham, Sirloin of Beef, Roast leg of pork,  
Canterbury leg of lamb

### **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

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Meat Platter or Seafood platter  
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### **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 feta,  
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 3

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, Ice-cream, Apple and blueberry crumble, homemade  
cheesecake, Black Forest Gateaux, Sticky date pudding, Pavlova,  
Lemon meringue pie, Warm apple strudel,

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Freshly brewed Coffee and Selection of Teas  
Chocolate Truffles

All prices GST inclusive