

Sample Buffet Menu

(Can be Spit Roasted if requested)

Carvery

Oven Roasted Mustard & Thyme Crusted Prime Beef

Poached Salmon

Carved by our chef

Served with a variety of mustards & chutneys

Main Buffet

Provençal Chicken with Prunes, Apricots & Olives

Seared Scallop & Bacon Risotto

(Served with Dill & Lime Crème Fraîche)

Curry Roasted Pumpkin, Feta & Sundried Tomato Orzo

Garlic & Thyme Roasted New Season Potatoes

Hot Creamy Mushrooms

Seafood Platter with Slow Roasted Salmon, Smoked Mussels & Half Shell Oysters

(Served with Lime, Prawn, Ginger & Wasabi Salad with Japanese Udon Noodles)

Glazed Golden Kumara with Green Beans, Caramelized Pecans & Citrus Dressing

Mixed Green Salad with Balsamic Dressing

Selection of Fresh Bread Rolls

Dessert

Classical French Chocolate Torte

(Served with Sauce Framboise & Thickened Cream)

Greek Syrup Orange Cake with Citrus Syllabub

Fresh Fruit & NZ Cheese Platter

Freshly Brewed Tea & Coffee