



buffet lunch / dinner menu

Minimum of 20 people

something fishy

*Roast Hapuka fillets with dill, caper and lime dressing
Grilled salmon with anchovy crust
Steamed Cantonese style fish with spring onion and ginger
Snapper baked with oregano and tomato juice
Pacific oysters served naturally
Stuffed squid with chilli lime dressing
Seared scallops, mussels and white fish in a delicate fennel, wine and cream sauce.
Poached salmon with pickled cucumber salad
Seafood stew with couscous*

something feathered

*Grilled chicken thighs with a rosemary and garlic rub
Crispy skin duck with orange, plum and star anise sauce
Cardamon chicken curry with coconut and green chilli
Poached Chicken breast with fennel and pepper corns in a clear broth
Moroccan chicken with sweet onion pine nuts on couscous
Roast chicken with thyme and orange sauce
Creamy chicken fillets with mushroom, baby carrots and spinach
Petit coq au vin (pouissin with button mushrooms and red onion)
Turkey breast stuffed with apricot, pecan and bacon in a port wine glaze*

something meaty

*Beef fillet rolled in honey mustard and served in its own jus
Poached scotch with horopito rubs and baby onions
Leg of lamb stuffed with garlic, rosemary and sage
Paprika spiced lamb cutlets with slow roast tomatoes
Roasted pork loin with crackling and apple sauce
Scotch fillet with red cabbage, plum and walnut
Lamb korma in creamy sauce with steamed rice
Chinese style pork fillet with kaffir lime dressing
Honey and pineapple glazed ham with whole grain mustard
Osso buco pomodoro with Milanese-style risotto
Greek meatballs with tomato and olive sauce*

\$18.00 per head for 2 choices

\$25.00 per head for 3 choices

\$32.00 per head for 4 choices

something green

*Middle Eastern tabouleh salad with orange, mint and lemon dressing
Mixed leaf Caesar salad
Grilled Spanish onion with rocket leaf salad
Cashew, kumara and pennine salad
Greek salad with fresh spinach leaves and marinated feta
Orzo pasta, sun dried tomatoes, pine nuts, spinach, and black olive salad.
Roast vegetable couscous salad with harissa dressing
Baby summer vegetables with lemon vinaigrette
Roast fennel nicoise with shallot and olive dressing
Steamed broccoli with blue cheese dressing and toasted walnuts
Vegetarian cannelloni with fresh tomato sauce and mozzarella
Red and green cabbage coleslaw
Roast winter vegetables
Raw beetroot salad with orange, mint and parsley
Warm potato salad with a creamy caper dressing
Chunky chips with sour cream and FCC tomato sauce
Tossed leaves with raw vegetables and chervil mayonnaise
Kumara and bacon salad with roast garlic and aioli
Spicy pumpkin with toasted coconut` and coriander*

\$10.00 per head for 2 choices

\$15.00 per head for 3 choices

\$20.00 per head for 4 choices

something sweet

Vanilla, pear and pistachio cake with cinnamon custard
Greek yoghurt, honey and orange syrup cake with crème fraiche
Espresso chocolate croissant pudding cakes with creamy caramel sauce.
Sticky date pudding with cream anglaise
Chocolate swirl sliver cake with poached apple
Seasonal fresh fruit salad with ice cream
Crispy Pavlova with passion fruit curd
Vanilla pannacotta with pineapple and mint salad
Chocolate mousse pots with fig biscotti
Rich honeyed fruit cake
White chocolate and lime cheese cake
Raspberry and lemongrass trifle
Chocolate fudge cake with cream and berry coulis
Profiteroles filled with pastry cream and drizzled with dark chocolate
Apple and ginger strudel with vanilla cream
Classic tiramisu with mascarpone and shaved chocolate
Lemon citron tart with fresh whipped cream
Meringue roulade filled with blueberries and cream

\$ 7.00 per head for 1 choices
\$13.00 per head for 2 choices
\$18.00 per head for 3 choices