



Buffet Dinner #1

Pre-dinner Canapés

Select any 2 items from our [cocktail menu](#)

Main Course

Champagne Leg of Ham

Carved at the Table w Mustards & Mustard Fruits

Chicken Thighs

Select one

w Sundried Tomato and Tarragon
in a Lemon Sauce

Hot Vegetables

Select one

Stir Fry of Summer Vegetables
Baby Minted Peas & Orange Glazed Carrots
Roast Winter Vegetable Medley (in season)
Cauliflower & Broccoli w Cheese Sauce

Potatoes

Select one

Gourmet w Rosemary and Garlic
New w Butter & Mint (in season)

Freshly Baked Specialty Breads

Salads

Select two

Tossed Green Salad w Peppercorn Vinaigrette
Italian Pasta Salad w Salami & Pesto
Baby Beetroot Salad w Sliced Apple & Mint
Gourmet Rice Salad w Apricots, Nuts & Sultanas
Cucumber Salad w Tomato in a Cider Vinaigrette
Traditional Coleslaw
Waldorf Salad w Celery, Apple & Walnut

Dessert

Pavlova
W Cream & Fruit

Fresh Fruit Salad

Percolated Coffee & Specialty Teas to Finish

The cost per person is \$49.50 + GST

Includes: Food Service Staff and Table Linen
Depending on your venue, there may be additional charges



Buffet Dinner #2

Pre-dinner Canapés

Select any 2 items from our [cocktail menu](#)

Main Course

Chicken Thighs

Select one

w Sundried Tomato and Tarragon
in a Lemon Sauce
in an Apricot Sauce w Almonds
w Mushroom & Bacon
w Cranberry & Pine nuts

Select one

Sirloin of Beef

Carved at the Table w Mustards and Horseradish

or

Canterbury Lamb

Carved at the Table w Gravy & Mint Sauce

Select one

Champagne Leg of Ham

Hot, Plattered w Mustards & Mustard Fruits

or a

Cold Meat Platter

W Sliced Ham, Corned Silverside, Seasoned Chicken, Pastrami, Salami etc

Hot Vegetables

Select one

Stir Fry of Summer Vegetables
Baby Minted Peas & Orange Glazed Carrots
Roast Winter Vegetable Medley (in season)
Cauliflower & Broccoli w Cheese Sauce

Potatoes

Select one

Gourmet w Rosemary and Garlic
New w Butter & Mint (in season)

Freshly Baked Specialty Breads

Salads

Select three

Tossed Green Salad w Peppercorn Vinaigrette
Italian Pasta salad w Salami & Pesto
Baby Beetroot Salad w Sliced Apple & Mint
Gourmet Rice Salad w Apricots, Nuts & Sultanas
Cucumber Salad w Tomato in a Cider Vinaigrette
Traditional Coleslaw
Waldorf Salad w Celery, Apple & Walnut
Kumara and Orange Salad w Bacon & Cashew Nuts

Dessert

Select three

NY Baked Cheesecake

Raspberry & White Chocolate, Mocha, Citrus or Mixed Berry

Profiteroles

Filled w Cream & Drizzled w Chocolate Sauce

Fresh Fruit Salad

Traditional Apple Pie

W Custard

Brandy Snaps

Filled w Cream

Chocolate Cups

Filled w Chocolate Mousse

Individual Butterscotch puddings

Pavlova

Topped w Cream and Fresh Fruit

Percolated Coffee & Specialty Teas to Finish

The cost per person is \$54.00 + GST

Includes: Food Service Staff and Table Linen
Depending on your venue, there may be additional charges



Buffet Dinner #3

Pre-dinner Canapés

Select any 2 items from our [cocktail menu](#)

Main Course

Champagne Leg of Ham

Carved at the Table w Mustards & Mustard Fruits

Chicken Thighs

Select one

w Sundried Tomato and Tarragon
in a Lemon Sauce
in an Apricot Sauce w Almonds
w Mushroom & Bacon
w Cranberry & Pinenuts

Seafood Platter

Sliced Smoked Salmon, Marinated & Fresh Mussels,
Shrimps, Marinated Crab Meat etc

Hot Vegetables

Select one

Stir Fry of Summer Vegetables
Baby Minted Peas & Orange Glazed Carrots
Roast Winter Vegetable Medley (in season)
Cauliflower & Broccoli w Cheese Sauce

Potatoes

Select one

Gourmet w Rosemary and Garlic
New w Butter & Mint (in season)

Freshly Baked Specialty Breads

Salads

Select four

Tossed Green Salad w Peppercorn Vinaigrette
Italian Pasta salad w Salami & Pesto
Baby Beetroot Salad w Sliced Apple & Mint
Gourmet Rice Salad w Apricots, Nuts & Sultanas
Cucumber Salad w Tomato in a Cider Vinaigrette
Traditional Coleslaw
Asparagus Salad w Grapes & Mung Beans (in season)
Blue Cheese Salad w Red Lettuce & Cashew Nuts
Cheddar Cheese Salad w Apple & Celery
Egg Salad in a Curry Mayonnaise
Kumara and Orange Salad w Bacon & Cashew Nuts
Mushroom Salad w a Trio of Capsicum
Spinach Salad w Egg, Bacon & Croutons
Waldolf Salad w Celery, Apple & Walnut
Greek Salad w Feta, Tomatoes and Kalamata Olives

Dessert

Select three

NY Baked Cheesecake

Raspberry & White Chocolate, Mocha, Citrus or Mixed Berry

Profiteroles

Filled w Cream & Drizzled w Chocolate Sauce

Fresh Fruit Salad

Traditional Apple Pie

W Custard

Brandy Snaps

Filled w Cream

Chocolate Cups

Filled w Chocolate Mousse

Individual Butterscotch puddings

Pavlova

Topped w Cream and Fresh Fruit

Percolated Coffee & Specialty Teas to Finish

The cost per person is \$58.90 + GST

Includes: Food Service Staff and Table Linen

Depending on your venue, there may be additional charges

