



WAITED DINNERS

ENTRÉE

Lightly curried kumara, ginger and coconut soup
accompanied with a fresh bread roll

Roast pumpkin and nutmeg soup
with creme fraiche and chives
accompanied with fresh foccacia bread

Trio of local mushrooms
sautéed in a port and fresh thyme reduction
and served on a flaky base

Wilted spinach and goats cheese parcels
With a light lime and chervil vinaigrette

Smoked Salmon rosette
on a bed of mesclun
drizzled with a sweet chilli hollandaise

Cured Akaroa Salmon
with fine herbs, ginger and sherry
on salad greens

Bocconcini and tomato tart
topped with rocket and parmesan

Pan seared Scallops
on a petit salad
served with a fresh coriander and mango salsa

Homemade Farmhouse Pate
with a red onion and chilli jam
served with melba toast

Coriander spiked lamb
with chilli, tomato and cumin salsa

Smoked chicken and mango salad
accompanied with a light yoghurt and mint dressing

Antipasto platter
For your table share

Salami, marinated mushrooms, pickled onions, brie, sundried tomatoes, gherkins, olives, shaved ham, grapes, crackers and bread

MAIN COURSE

Beef

Pan seared Fillet of Beef
set on roasted vegetables
and served with a tarragon hollandaise

Chargrilled Beef Fillet
on a kumara and pumpkin tart
served with panache vegetables and an onion confit

Fillet of Beef
on sautéed mushrooms, gourmet potatoes
and a rich red wine jus

Lamb

Canterbury Rack of Lamb
set on ribbon vegetables
with a rich red currant and mint jus

Canterbury Rack of Lamb
herb crusted
and served on a tomato and zucchini frittata
topped with a roast garlic confit

Spiced Mediterranean lamb rump
with olives
and a rosemary infused cous cous

Salmon

Pan fired Akaroa Salmon
on a Polenta cake
with Asian style vegetables

Darne of Salmon
on wilted greens
and a white wine and dill beurre blanc

Pan fried Akaroa Salmon
on a bed of julienne vegetables
with a salsa verde

Chicken

Baked chicken breast
with a lemon and thyme farce
wrapped in bacon
and served with fresh greens and a white wine cream sauce

Seared chicken breast
filled with sun dried tomato and tarragon
and finished with a parsley pesto dressing
served on gourmet potatoes and local vegetables

Pan fried breast of chicken
on lyonnaise potatoes
drizzled with a spicy tomato and basil sauce

Pork

Traditional pork fillet
on a panache of vegetables, gourmet potatoes
and pan juices

Roast loin of pork
seasoned
and served with an apple, pear and apricot chutney

Pan fried loin of pork
on jasmine rice
and drizzled with a curry and banana sauce

Vegetarian

Courgette and pepper fritters
on fresh herbs
and served with a wasabi mayonnaise

Pan fried Polenta
and fresh local vegetables
with a light hollandaise

Canterbury's finest wild mushrooms, figs
and red wine risotto

Game

Ostrich
marinated in balsamic and fresh herbs
served rare on marinated red cabbage
and wilted greens

Confit of duck
on dauphinoise potato, ribbon vegetables
and a kumquat sauce

Marinated venison steaks
on straw potatoes , local greens
and topped with a cranberry mustard



DESSERTS

Southland peaches

poached in a light syrup
baked in a tart
and served with crème fraiche

Chocolate decadence

with a passionfruit and palm sugar couli

Seasonal fresh fruit

poached in mulled red wine
and accompanied with mascarpone

Raspberry and white chocolate cheesecake

with berry couli

Traditional apple tart

with French vanilla bean ice cream

Individual pecan pies

with a rich chocolate sauce
and local berries

Chocolate cups

filled with a smooth mousse
and surrounded by fruit couli and fresh cream

Raspberry profiteroles

drizzled in chocolate sauce
with a lite icing sugar snow

Lemon and passionfruit tart

with fresh crème fraiche and mint

BUFFET DINNERS

Carved Ham

Glazed champagne leg
served with mustard fruits, mustards and relishes

Carved Beef

Sirloin, roasted, rare or medium rare,
served with mustards and horseradish sauce; or
Standing rib roast

Carved Pork

Roasted and served with crackling and apple sauce; or
Loin boned out, flavoured with rosemary and
served with a herb stuffing

Carved Lamb

Carvery leg, roasted and
served with mint sauce, apple and mint chutney, and gravy

Chicken

in an apricot sauce with almonds; or
with mushroom and bacon; or
Sundried Tomato & Tarragon
Cranberry & Pinenuts

Please ask us for more exotic suggestions - including Venison, Kangaroo, Ostrich, Rabbit and even Crocodile

COLD MEAT PLATTERS

A selection of the following sliced meats:
pressed ham, ham off the bone,
roast beef, corned beef, smoked beef,
spicy pork, roast seasoned pork,
seasoned chicken, chicken pieces,
pastrami, salami

SEAFOOD

Salmon

A whole salmon poached or lightly smoked
attractively presented and served with an orange mayonnaise
and lemon wedges

Seafood platter

Sliced smoked salmon, marinated or fresh mussels,
marinated crab meat,
prawns in a fresh seafood dressing

Whole baked fresh fish
with Moroccan spices

VEGETARIAN

Pumpkin & Chickpea curry (mild)
Indian Inspired Dahl
Vegetarian Lasagne

HOT VEGETABLES

As we insist on using only fresh vegetables in season, some of the vegetables listed here may not be available at the time of your function.

Medleys

Stir-fry of summer vegetables:
carrot, courgette, broccoli, capsicum, snow peas, onion

Spring vegetables

asparagus, baby carrot, green beans, snow peas,
spring onion, cauliflower, broccoli

Roast winter vegetables

kumara, pumpkin, parsnip, yam

Potatoes

Gourmet, or new potatoes with garlic and rosemary; or
parsley and butter; or
hot potato salad

Asparagus

steamed and served with a light butter sauce; or
blanched and served with an orange vinaigrette

Beetroot

Baby beets roasted in marmalade

Broccoli

Steamed with a cheese sauce; or
with ginger and a soya bean glaze

Cabbage

red and green cabbage medley sautéed with
sesame seeds

Carrots

with an orange and ginger glaze; or
whole baby carrots

Cauliflower

steamed with a cheese sauce; or
with an Italian tomato sauce

Green beans

whole with tomato; or
with an onion vinaigrette

Courgette

Sautéed with onion and tomato almandine

Kumara

with an orange glaze; or
hot roast kumara salad

Leeks

stir fried with capsicum

Mushrooms

Sautéed with peppers or tomatoes; or
stir-fried with other vegetables

Parsnips

Roasted; or
with an orange glaze

Pumpkin

Roasted; or
scaloped with nutmeg and cream

Silver beet

sautéed with leeks

Tomatoes

grilled halves with herbs; or
sugar and New York pepper glaze

SALADS

Tossed

Assorted lettuces with spring onions and chopped parsley.

Individual salad items that may be added or served on the side are -
croutons, avocados, grated cheese, grapes, bean sprouts,
cucumber, snow pea shoots, capsicums, mushrooms,
eggs, celery, carrots, tomatoes, dried fruits and nuts

A tossed salad is generally served at every buffet

Asparagus salad

asparagus, mint, grapes and mung bean sprouts

Beetroot salad

whole baby beetroot with a spring onion garnish; or
julienne with walnut and orange; or
with fresh mint and apple

Blue cheese salad

blue vein cheese with red lettuce and cashew nut

Broccoli salad

crisp bean sprouts, red pepper and tomato; or
with bean sprouts and snow peas

Cauliflower salad

with banana and a curry mayonnaise

Celery salad

waldorf with celery, apple and walnut

Cheddar cheese salad

cheese with apple and celery

Coleslaw

traditional style with carrots, onions and parsley

Cucumber salad

with tomato in a cider vinegar dressing; or
in natural yoghurt with strawberries

Egg salad

in a curry mayonnaise

Gourmet rice salad

with fresh blueberries, mint and parsley; or
brown and white rice with apricot, nut and sultana; or
white rice, corn and snow peas with vinaigrette marinade

Green bean salad

with tomato and ham; or
with corn, celery and green capsicum in vinaigrette

Kumara salad

with orange; or
with celery and bacon

Mushroom salad

with red, green and yellow peppers; or
with orange and green onion

Pasta salad

with tomato, courgette, salami, onion, olives and an Italian dressing; or
with fresh vegetables

Potato salad

traditional with spring onions and mayonnaise
(or add egg, ham or gherkins); or
new potatoes with sour cream and mint

Spinach salad

with egg, bacon and croutons; or
with bacon and mushrooms

Tabbouleh

cracked wheat with fresh mint, parsley and tomato

Roast vegetable salad

finished with olive oil

Ebly Wheat salad

studded with roast seasonal vegetables and flavoursome oils

Cous Cous salad

scented with lemon & fresh herbs

Greek salad

Feta, fresh tomatoes, cucumber & kalamata olives "a classic"

DESSERTS

Fresh Fruit Salad

Home-style Ice-cream

Served with sauces of your choice

Chocolate Roulade

light sponge roll with cream with strawberries or other fruit

Profiteroles

filled with flavoured cream and
covered in chocolate or caramel sauce

Traditional Apple Pie or Apple Strudel

served warm with a custard sauce

New York Baked Cheesecake

chocolate, coffee, citrus or with fresh fruits or berries

Pecan Tart

Paris Brest

choux pastry ring with crème patisserie filling
finished with a chocolate or caramel sauce

Cappuccino Brownie

with chocolate sauce



Mille Feuille

puff pastry with a cinnamon sugar topping with a cream fruit filling

Brandy Snaps

Filled with chantilly cream

Chocolate Mousse

served in a dark chocolate cup
marbled with fresh cream

Brandy Alexander Pie

a cream, brandy and marshmallow filling

Pavlova

filled with cream and fresh fruit

Chocolate Tart

a rich tart with homemade pastry

Coconut Chiffon Tart

Sticky Date Pudding

With caramel sauce