

LIGHT BUFFET LUNCH OR DINNER

Slow roasted pork (GF)

Served with gravy and condiments

Potato gratin (GF, V)

Seasonal vegetables in butter (GF, V)

Roasted pumpkin with caramelised onions (GF, V)

Green salad with balsamic dressing (GF, DF, V)

Dinner rolls with butter

DESSERT

Fruit crumble with vanilla custard

Tea selection with fresh coffee

\$30.50 p/p plus GST

BUFFET MENU ONE

Slow roasted and glazed champagne ham (GF)

Served with Chef's choice of gravy

Grilled chicken breasts marinated in thyme and garlic with a cream sauce (GF)

Steamed potatoes with herb butter (GF, V)

Seasonal vegetables (GF, DF, V)

Fresh lettuce greens with julienned garden produce (GF, DF, V)

Roasted pumpkin, feta and spinach salad (GF, V)

Duo of freshly baked dinner rolls

DESSERT

Sticky date pudding with butterscotch sauce

Seasonal fruit salad (GF, DF, V)

Tea selection with fresh coffee

\$37.00 p/p plus GST

BUFFET MENU TWO

Slow roasted beef (GF)

Served with onion gravy

And

Roasted pork leg or loin (GF)

With crackle and apple sauce

Grilled tarakihi with herb butter and a tomato and coriander salsa (GF)

Roasted thyme and garlic potatoes (GF, DF, V)

Seasonal oven baked vegetables with tomato chilli jam (GF, DF, V)

Fresh lettuce greens with julienned garden produce (GF, DF, V)

Potato, egg and chive salad with a mustard mayo (GF, V)

Duo of freshly baked dinner rolls

DESSERT

Seasonal fruit salad (GF, DF, V)

Rich brown chocolate cake with fudge sauce

Banoffee pie

Tea selection with fresh coffee

\$43.25 p/p plus GST

BUFFET MENU THREE

Roasted beef sirloin (GF)
Served with rich brown gravy

And

Apple syrup glazed champagne ham (GF)

Chicken stuffed with walnuts, herbs and bacon with a white wine sauce (GF)

Baked salmon fillets with lime hollandaise (GF)

New potatoes with a lemon and parsley butter (GF, V)

Seasonal vegetables (GF, DF, V)

Israeli couscous with roasted olives, chives, mint, tomato, cucumber with a lemon dressing (V, DF)

Avocado, prosciutto and pecan salad with a raspberry vinaigrette (GF, DF)

Duo of freshly baked dinner rolls

DESSERT

Lemon and lime cheesecake

Bailey's fudge cake

Seasonal fruit salad (GF, DF, V)

Tea selection with fresh coffee

\$51.50 p/p plus GST

BUFFET MENU FOUR

Roasted leg of NZ lamb (GF)

Served with rich brown mint gravy

AND

Roasted pork leg (GF)

Seafood platter including

Shrimps, prawns, mussels, house smoked salmon and surimi with a seafood sauce (GF)

Chicken stuffed with almond, pancetta and rosemary with Italian tomato sauce

Duck fat roasted chat potatoes (GF, DF)

Mediterranean vegetables gratin (V)

Steamed seasonal vegetables (GF, DF, V)

Smoked chicken salad with crispy noodles and aioli (DF)

Caramelised onion and roasted pumpkin with goats' cheese and rocket (GF, V)

Greek salad with a yoghurt dressing (GF, V)

Duo of freshly baked dinner rolls

OR

Breads and dips for the table

DESSERT

Pecan tart

Selection of fruit platters with berry compote (GF, DF, V)

Cadbury milk chocolate cake

Kapiti cheeseboard with pickles, pesto's and assorted crackers

Tea selection with fresh coffee

\$60.00 p/p plus GST

Menus and pricing are subject to change so please check for updates two months prior to your event.

Dairy Free (DF) Vegetarian (V) 99% Gluten Free (GF)

BUFFET MENU FIVE

Freshly baked rye and turkish bread with Chefs dips
(Served to your table)

Mustard rubbed angus pure scotch fillet (GF)

And

Roasted NZ leg of lamb (GF)
Thyme and garlic gravy

Prawn tower with assorted seafood and a dressed marlborough salmon (GF)

Chicken breasts stuffed with sundried tomatoes, olive, cottage cheese and cashew nuts

Oven baked agrias tossed in thyme and truffle oil (GF, DF, V)

Stir fry vegetables with fried tofu (V)

Seasonal vegetables (GF, DF, V)

Tomato, prosciutto, feta and red onion, fresh herbs salad and balsamic reduction (GF)

Beetroot, rocket, chive and caramelised onion salad (GF, DF, V)

DESSERT

Toblerone cheesecake

Seasonal fruit selection with couli (GF, DF, V)

Blackberry, pear and spiced apple crumble with a vanilla bean custard

Kapiti cheeseboard with pickles, Chef's dips and assorted crackers

Tea selection with fresh coffee

\$67.50 p/p plus GST



BUFFET WESTERN THEME MENU

BBQ glazed beef

With house gravy and condiments

Twice cooked ribs with a Texas rub (GF)

Chicken drumsticks in a sticky sauce (GF)

Buffalo chips with a smoky chipotle Sauce (V)

Chargrilled seasonal vegetables (GF, DF, V)

Roasted corn, tomato, spring onion and chilli salad (GF, V, DF)

Fresh lettuce greens with julienned garden produce and ranch dressing (GF, V, DF)

DESSERT

Baileys fudge cake

Seasonal fruit salad (GF, DF, V)

Blueberry cobbler with ice-cream

\$42.50 p/p plus GST

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