

buffet menu

MIN. 50 GUESTS



OPTION ONE | \$74.20PP

CANAPÉS - *Your choice of three (see canapé menu)*

TO BEGIN

Soft dinner rolls, butter, seasonal dip – served to the table (GF*)

MAINS

Glazed champagne ham, mustards, house made relish (GF)

Steamed potatoes, dressing (GF) (V)

One additional meat dish (choose from below)

Two salad dishes (choose from below)

DESSERT - *Petit four platters served to the tables*

Chef's choice of three items (V)

Served with locally roasted Hawthorne coffee and Dilmah tea selection

OPTION TWO | \$81.50PP

CANAPÉS - *Your choice of three (see canapé menu)*

TO BEGIN

Soft dinner rolls, butter, seasonal dip – served to the table (GF*)

MAINS

Glazed champagne ham, mustards, house made relish (GF)

Steamed potatoes, dressing (GF) (V)

One additional meat dish (choose from below)

One additional salmon dish (choose from below)

Two salad dishes (choose from below)

DESSERT - *choose one option*

Pina colada panna cotta, pineapple salsa, coconut sponge crumb, lime syrup (V) - *Individually served*

Petit Four Platters - Chef's choice of three items (V)

Served with locally roasted Hawthorne coffee and Dilmah tea selection

MEAT OPTIONS

Slow cooked beef cheek, turmeric pickled onions and gremolata (GF) (DF)

Medium-rare roast beef slices, merlot jus, sundried tomato and olive salsa (GF) (DF)

Spiced lamb rump, garlic, feta, chimichurri dressing (GF)

SALMON OPTIONS

Teriyaki salmon, spring onion salsa, sweet chilli & lime dressing (GF) (DF)

Miso glazed salmon, wasabi pea crumb, coriander and pink onion salsa (GF) (DF)

SALAD OPTIONS

Baby spinach, broccoli, pickled button mushrooms, roast capsicum, parmesan, dijon dressing (GF) (V)

Pumpkin, brown rice, spinach, walnut, blue cheese crumb, lemon dressing (GF) (V)

Roasted cauliflower, feta, cranberries, rocket, sliced almonds, coriander dressing (GF) (V)

Black barley, chickpeas, roast carrot, green beans, pomegranate dressing, dukkah (V) (DF)

Red cabbage, kale, carrot, edamame, sriracha mayonnaise (GF) (V) (DF)

Mesclun salad greens, soy lime dressing (V)

All prices are in New Zealand Dollars and include GST. Prices are subject to change.

(GF) = Gluten Free (V) = Vegetarian (VG) = Vegan (DF) = Dairy Free (*) = Option available on request

Dish
food with style