

# Function Buffet Menu

## **Soup & Breads**

*Chef's soup of the day*

*Selection of freshly baked breads and rolls, Homemade dips. Olive oil*

## **Salads (Select three)**

-Fresh garden salad

-Israeli Cous cous salad, peppers, tomato, lemon & olive oil dressing

-Baby red potato salad, fried capers, shallots, gherkins, Italian parsley

-Chickpea & Coriander Salad

-Chef's traditional coleslaw

-Greek Salad - Peppers, cucumber, red onion, feta, olives in a mustard vinaigrette

-Roasted pumpkin & Quinoa salad

-Beetroot & orange salad

## **From the chef's carvery (Select one)**

-Citrus glazed Champagne ham on the bone with accompanying sauce

-Roast pork, crackling, apple sauce, gravy

-Roast Sirloin of Prime steer beef with seeded mustard crust Accompanying sauces

-Roast leg of New Zealand lamb  
Extra \$3 PP

## **Hot Mains (Select two)**

-Panko crumbed fish with tartare sauce

-Butter Chicken

-Lamb Korma

-Spinach and feta Penne pasta, homemade tomato sauce, shaved Parmesan

- Vegetarian lasagna

-Roasted chicken breast, vine ripe tomato, olives

-Beef stroganoff

-Sweet & Sour Pork

Meat balls in a lightly spiced tomato sauce

-Matar Paneer (Cottage cheese and minted peas with delicate Indian spices & herbs)

## **Sides Dishes/ Accompaniments (Select three)**

-Eggplant & Courgette Ratatouille

-Baby potatoes roasted with olive oil, rosemary

-Creamy Gratin potatoes with thyme & garlic

-Yellow Dal - Tempered yellow lentils

-Medley of chefs seasonal vegetables

-Roast Pumpkin & Kumara

-Steamed Fragrant Rice

Roast vegetables (mushrooms, eggplant, Courgette, peppers)

## **Desserts (Select two)**

-Pavlova with cream & Fruit topping

-Cheesecake selection

-Seasonal Fresh Fruit salad

-Sticky date pudding with toffee sauce

-Chocolate Mud Cake

Blackforest gateau

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*Selection of herbal teas and filter coffee*

## **Optional Add ons**

Seafood platter - \$8.0 per person  
of scallops, prawns, smoked salmon and steamed mussels with sauces

Add extra Carvery - \$7.0 per person

Antipasti with continental meats - \$7.00 per person

Fresh Oysters - \$9.0 per person  
seasonal availability (either pacific rock or clevedon coast)

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\$38.0 per person inclusive of GST (minimum 25 full paying adults/ Minimum beverage spend may apply for Dinner Bookings/ No venue Hire charges for the first 3 Hours/ Menus can be customized to suit your requirements )

- By Booking an event or group with us, You acknowledge agreeing to our Function Booking Terms and Conditions on our Website

The  
Brigham