

Wedding Buffet Menu

Breads

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

Salads (Select five)

- 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
- Classic Shrimp cocktail salad

- Chef's traditional coleslaw
- Greek Salad - Peppers, cucumber, red onion, feta, olives in a mustard vinaigrette
- Roasted pumpkin & Quinoa salad
- Orzo salad with Chorizo, sundried tomato, feta and olives
- Tomato, Basil & feta 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 four)

- Roasted chicken breast, vine ripe tomato, olives
- Butter Chicken
- Lamb Korma
- Panko crumbed fish with tartare sauce
- NZ green lip mussels, garlic & tomato sauce
- Matar Paneer (Cottage cheese and minted peas with delicate Indian spices & herbs)

- Meat balls in a tangy tomato sauce
- Beef stroganoff
- Sweet & Sour Pork
- Spinach and feta Penne pasta, homemade tomato sauce, shaved Parmesan
- Vegetarian lasagna

Sides Dishes/ Accompaniments (Select four)

- Eggplant & Courgette Ratatouille
- Baby potatoes roasted with olive oil, rosemary
- Yellow Dal - Tempered yellow lentils
- Creamy Gratin potatoes with thyme & garlic

- Medley of chefs seasonal vegetables
- Roast Pumpkin & Kumara
- Steamed Fragrant Rice
- Broccoli & Cauliflower Au gratin

Desserts (Select Five)

- Pavlova with cream & Fruit topping
- Cheesecake selection
- Seasonal Fresh Fruit salad
- Selection of New Zealand cheese & crackers

- Sticky date pudding with toffee sauce
- Chocolate Mud Cake
- Individual chocolate mousse, cream topping
- Cream filled profiteroles, chocolate dipped

Selection of herbal teas and filter coffee

Optional Add Ons

- Seafood platter - \$7.0 per person
of scallops, prawns, smoked salmon and steamed mussels with sauces
- Antipasti with continental meats - \$6.00 per person

- Add extra Carvery - \$7.0 per person
- Fresh Oysters - \$9.0 per person
seasonal availability (either pacific rock or clevedon coast)

\$72.0 per person inclusive of GST (Children aged 9 and under are half price)

Minimum numbers apply/ Minimum beverage spend of \$22 per person applies.

Menus can be customized to suit your requirements.

☺ - When confirming a Booking with us, You acknowledge & agree to our Wedding booking Terms and Conditions on our Website. ☺