

# Function Buffet Menu

## **Bread & Dips**

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

## **Salads (Select three)**

Fresh garden salad

Israeli cous cous, peppers, tomato, lemon & olive oil dressing

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

Beetroot & Orange salad

Chef's traditional coleslaw

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

Roasted pumpkin & Quinoa salad

Chickpea and coriander salad

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

Citrus glazed Champagne ham on the bone with accompanying sauce

Roast pork, crackling, apple sauce, gravy  
7.0 pp

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

Roast leg of New Zealand lamb

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

Panko crumbed fish with tartare sauce

Butter Chicken

Lamb Korma

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

Vegetarian lasagna

pumpkin, spinach & feta

Roasted chicken breast, vine ripe tomato, olives

Beef stroganoff

Sweet & Sour Pork belly

Meat balls in a lightly spiced tomato sauce

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

## **Other Hot Dishes(Select three)**

Eggplant & Courgette Ratatouille

Baby potatoes roasted with olive oil, rosemary

Creamy Gratin potatoes with thyme & garlic

Yellow Dhal - 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

Fresh Oysters - \$12.0 per person

seasonal availability (either pacific rock or clevedon coast)

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\$48.0 per person inclusive of GST (minimum 25 full paying adults/ Minimum beverage spends apply for Dinner Bookings/ No venue Hire charges for the first 3 Hours/ Menus can be customized to suit your requirements - charges apply )

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The  
Brigham