



Roast Buffet

Entree

Your choice of one of the following:

Soup of the day

Chicken & pork terrine served chutney & melba toast

Seafood cocktail

Home cured salmon gravlax on rye bread

Chicken satay with coconut rice

Opawa whitebait served with micro greens

\$9.00pp

Carvery

Your choice of 2 meats from the following:

Hot roasted loin of pork with cranberry seasoning

Roast beef w pepper crust & green peppercorn sauce
served with Yorkshire puddings

Chicken breast filled with our apricot and pistachio seasoning and
wrapped in bacon

Champagne ham glazed and served hot with a tropical salsa

Optional extras:

NZ lamb with a redcurrant glaze

Seafood paella

Chicken, spinach & coconut curry with rice

Extra \$3.00pp

Potato choices:

Steamed potato's served with butter, capers and sundried tomato dressing or steamed potatoes with mint, or creamy potato gratin.

Vegetables

Roasted seasonal vegetable selection.

Salads

Your choice of three:

Asian noodle

Anti pasta salad served with asparagus, sundried tomato, eggs, prosciutto, cannellini beans & olives.

Creamy potato & bacon

Curried egg salad

Gourmet garden leaves, watermelon, strawberry and red onion with a blush dressing

Traditional greek, feta and olives served on the side

Homemade coleslaw

Mediterranean pasta salad – all things mediterranean

Orzo with spice roasted carrots, currants & pine nuts

Roasted pumpkin with chickpea & sundried tomato's

Kumara, pumpkin, and cashew with coconut and lime dressing

Slow roasted tomato with basil and a olive tapenade

Tomato & feta with basil

Sesame Brown rice salad

Served with a selection of condiments.

(Some choices may not be available depending on the season)

Vegetarian & special dietary requirements available if required

\$32.00pp

Desserts

Your choice of any two desserts:

Apple & berry crumble
Classic kiwi pavlova & fresh cream
Chocolate brownie
Crème Brulee
Fresh fruit salad
Fruit steam pudding with custard
Homemade cheesecake (flavour of your choice)
Kahlua trifle
Lemon meringue tartlets
Sticky date pudding with toffee sauce
Apple or pear tartan with homemade custard
\$8.50pp

Tea & Coffee

\$3.50pp

Sweet Treats

Two of the following:

Portugese custard tarts
Mini chocolate brownie
Lemon tartlets
Truffles
Fig & walnut chocolate salami
\$6.50pp