



Buffet Dinner - Option One

25.00 per person

Meat balls in Spanish tomato sauce
Thai green chicken curry with jasmine rice
Vegetarian Lasagne with seasonal vegetables

Mixed baby leaves with red radish & snow pea shoots with honey & mustard dressing
Gourmet potato salad with gherkins and spring onions

Buffet Dinner - Option Two

30.00 per person

Honey Glazed Chicken Pieces (h)
Steak & Guinness pie with floating golden puff pastry
Vegetarian Greek Moussaka

Caesar salad with traditional toppings with Caesar dressing
Greek Salad with creamy feta & marinated olives

Served w Bread Rolls & Butter

Buffet Dinner - Option Three

35.00 per person

Sliced roast beef with pesto glaze
Chicken chilli con carne with flour tortillas

Tri-coloured pasta with olives & sun-dried tomato

Steamed seasonal vegetables

Mixed baby leaves with balsamic dressing
Caesar salad with traditional toppings

served w Bread Rolls & Butter

Buffet Dinner - Option Four

40.00 per person

Chicken Korma with roti bread
Beef Lasagna
Tomato, basil and three-cheese turnovers

Roasted & rosemary scented root vegetables

Mixed baby leaves with capsicum, tomato, red onions & balsamic vinaigrette
Hungarian pasta salad with salami, capsicum & paprika dressing
Waldorf salad with celery, apples & walnuts

served w Bread Rolls & Butter



Buffet Dinner - Option Five

42.50 per person

Basket of Crispy Bread Rolls

Roasted Lamb served w Warmed Cous Cous complimented w Mint Jelly & Jus
Monteiths Glazed Ham on the bone, thickly sliced & served w Pineapple Salsa & English Mustard
Oven Baked Vegetable Medley - Kumara, Carrot, Parsnip, Potato
Vegetarian Lasagna - w Roasted Vegetables & Spinach

Tossed Mesculin Salad w Balsamic Dressing

Dessert Buffet of Sweet delights including...
Moist Chocolate Mudcake w Whipped Cream & Berry Coulis
Traditional Pavlova topped w Whipped Cream topped with Seasonal Fruit

Freshly Brewed Plunger Coffee & Selection of Teas

Buffet Dinner - Option Six

47.50 per person

Antipasto Platters - placed on tables

a delicious selection of Deli Meats complimented w Cheese, pickles and Parmesan Pizza Bread

Sliced Rare Roast Beef w a Pesto Glaze served w Baby Gourmet Potatoes (h)
Honey Glazed Chicken Pieces served on Char grilled Vegetables (h)
Cannelloni w Spinach & Ricotta w homemade Chunky Tomato Sauce (v / h)

Tossed Mesculin Salad w Balsamic Dressing

Greek Salad of Tomato, Feta & Olives

Mediterranean Risone Salad

Dessert Trio of Sweet delights including...
Citreon Tarte with Mascarpone; Mini Pavlova w Whipped Cream;
Chocolate Profiteroles

NZ Cheese Selection w Crackers garnished w Fresh Grapes

Freshly Brewed Plunger Coffee & Selection of Teas

- ⌘ All menu prices quoted exclude GST, Staffing & Hire ware
- ⌘ Minimum of 40 persons per menu – prices negotiable for smaller groups
- ⌘ All menu items and prices are subject to availability