

FUNCTION BUFFET

SOUP OF THE DAY

with assorted breads

From The Buffet:

HONEYBAKED BREAST OF CHICKEN

oven baked in fresh herb & garlic oil

BEEF & COCONUT CURRY

accompanied by basmati rice

CRUMBED HOKI FILLETS

with Tartare Sauce

Chefs Daily Potato Selection
with a Medley of Steamed Vegetables

ANTIPASTO PLATTER

*A selection of shaved ham, sirloin of beef,
continental sausages, olives, pickles, smoked salmon & feta*

SALAD SELECTION

*Fresh Garden Salad
Roast Root Vegetable & Orzo
Carrot, Sultana & Pickled Lemon
Waldorf Salad*

A Dessert Selection from:

HOT APPLE PIE
DOUBLE CHOCOLATE & RASPBERRY TORTE
FRESH FRUIT SALAD
TRIPLE CHOCOLATE MOUSSE CAKE
CREAM FILLED PROFITEROLES
A SELECTION OF NZ CHEESE & CRACKERS

COFFEE & TEA

\$50.00

Inclusive of GST

CARVERY BUFFET

SOUP OF THE DAY

with assorted breads

From The Carvery:

PRIME ROAST SIRLOIN OF BEEF

Served with Traditional Accompaniments

HONEY GLAZED HAM ON THE BONE

SMOKED PAPRIKA CHICKEN

*Tender Thigh pieces
braised in a smoked paprika cream sauce*

CRUMBED HOKI FILLETS

with Tartare Sauce

Chefs Daily Potato Selection
with a Medley of Steamed Vegetables

ANTIPASTO PLATTER

*A selection of shaved ham, sirloin of beef,
continental sausages, olives, pickles, smoked salmon & feta*

SALAD SELECTION

*Fresh Garden Salad
Roast Root Vegetable & Orzo
Carrot, Sultana & Pickled Lemon
Waldorf Salad*

A Dessert Selection from:

HOT APPLE PIE
DOUBLE CHOCOLATE & RASPBERRY TORTE
FRESH FRUIT SALAD
TRIPLE CHOCOLATE MOUSSE CAKE
CREAM FILLED PROFITEROLES
A SELECTION OF NZ CHEESE & CRACKERS

COFFEE & TEA

\$58.00

Inclusive of GST

Please advise if you require VEGETARIAN or SPECIAL DIETARY REQUIREMENTS
We will be only to happy to oblige