

buffet menu

MIN. 50 GUESTS

OPTION ONE | \$76.95PP

CANAPÉS - *Your choice of three*

TO BEGIN

Soft dinner rolls, butter, seasonal dip – served to the table (GF*)

MAINS

Glazed champagne ham, mustards, house made relish (GF)

Slow-cooked beef cheek, confit beetroot, merlot jus, gremolata **OR** medium rare roast beef slices, merlot jus, peperonata, snow peas (GF)

Hot smoked salmon, pickled cucumber, dill, preserved lemon mayo (GF)

Steamed potatoes, butter, herbs, green goddess dressing (GF) (V)

Roast carrots, bulgar wheat, celery, olive salad with feta and citrus dressing (V)

Salad with broccoli, kale, baby spinach, black quinoa, crispy bacon, green herb dressing (GF)

Mesclun salad greens, toasted seeds, and soy lime dressing (GF) (V)

DESSERT - *Plated to the tables*

Tropical fruit, petit raspberry meringues, passionfruit drizzle, vanilla cream, coconut crisps (GF) (V)

OR

DESSERT STATION - *Chef's choice of three*

With a variety of finger food dessert treats (V)

Served with locally roasted Hawthorne coffee and Dilmah tea selection

OPTION TWO | \$85.95PP

CANAPÉS - *Your choice of three*

TO BEGIN

Platter to the tables with such items as cured meats, soft cheese, selection of dips and relishes, pickled vegetables, and served with breads and lavosh crackers (GF*)

MAINS

Glazed champagne ham, mustards, house made relish (GF)

Slow-cooked beef cheek, confit beetroot, merlot jus, gremolata **OR** medium rare roast beef slices, merlot jus, peperonata, snow peas (GF)

Hot smoked salmon, pickled cucumber, dill, preserved lemon mayo (GF)

Steamed potatoes, butter, herbs, green goddess dressing (GF) (V)

Roast carrots, bulgar wheat, celery, olive salad with feta and citrus dressing (V)

Salad with broccoli, kale, baby spinach, black quinoa, crispy bacon, green herb dressing (GF)

Mesclun salad greens, toasted seeds, and soy lime dressing (GF) (V)

DESSERT - *Plated to the tables*

Tropical fruit, petit raspberry meringues, passionfruit drizzle, vanilla cream, coconut crisps (GF) (V)

OR

Chocolate truffle torte, mascarpone, plum puree and cacao nibs (V)

OR

DESSERT STATION - *Chef's choice of three*

With a variety of finger food dessert treats (V)

Served with locally roasted Hawthorne coffee and Dilmah tea selection

All prices are in New Zealand Dollars and include GST. Prices are subject to change.

(GF) = Gluten Free (V) = Vegetarian (*) = Option available on request



Dish
food with style