



Buffet Menu

Prices (All prices include GST)

DIY	\$22.00pp
Serviced	\$27.00pp
Additional Meat/Mains	\$2.00pp
Entrée	\$5.00pp
Hors D Oeuvres	\$2.00 each
Each Dessert	From \$2.00pp
Tea Coffee (Serviced Only)	\$2.00pp

Menu Includes

- Selection of 3 Meats/Mains
- Gourmet Potatoes
- Selection 6 Salads or Vegetables
- Variety of Fresh Breads
- Condiments

Details

Price includes GST

Minimum numbers 20 people.

We are able to cater for smaller groups. Please ask us for quote.

Serviced Option Our chef cooks the BBQ mains at our venue with our BBQ All crockery, cutlery, serving dishes, and serviettes are provided. We give a full service and then take everything away with us afterwards.

Delivery Option The Mains arrives at your door ready to cook. All crockery, and serving dishes are disposable to save cleaning the mess afterwards.

A lot for our food is or can be made gluten free. Please ask us about our gluten free options.
We can cater for any special dietary requirement at no additional costs.

Meats / Mains

Meats/ Mains

- Roast Pork and Crackling
- Mustard Crusted Beef Sirloin
- New Zealand Leg of Lamb
- Hot or Cold Ham on the Bone
- Hot BBQ Stuffed Chicken
- Selection of Cold Meat Platters
 - BBQ Chicken Cobs
 - Satay Chicken Kebabs
 - Minted Lamb Kebabs
 - Hungarian Beef Goulash
- Poached Chicken Breast Veronique served on Saffron Rice
- Buttered Chicken and Rice

Premium Meats (Additional \$1.50pp per meat)

- Apple Glazed Pork Loin
- Prime Beef Ribeye Roast
- Rosemary Crusted Lamb Racks
- Roast Turkey and Red Currant Jelly

Fish

- Baked Whole Salmon
- Lemon and Garlic Tarakihi Parcels
- Garlic Prawn Kebabs

Vegetarian

- Vegetable Kebab
- Mild Vegetarian Curry
- Creamy Pumpkin and Potato Parcels



Buffet Menu

Salads

- Carrot, Raisin & Apricot Coleslaw
(Served with a yogurt Dressing)
 - Crunchie Coleslaw
(with fried egg noodles and variety nuts)
 - Traditional Coleslaw
(Classic Coleslaw with mayo Dressing)
 - Pasta and Seafood
(Selection of Seafood, Capers, Seafood Dressing))
 - Pasta and Pesto
(Includes Basil Pesto, Cherry Tomatoes, Feta & Olives)
 - Asian Noodle Salad
(Egg Noodle Salad a with Mild Sweet Chili Dressing)
 - Tandoori Rice Salad
(Mild Indian Style Rice Salad With Nuts Raisins and dried Apricots)
 - Brown Rice Salad
(Capsicum, Red Onion, Spring Onion, Sultanas, Cashew Nuts)
 - Traditional Potato Salad
(Gourmet Potatoes, Red Onion, Gherkins, Mayo & Mustard Dressing)
 - Potato and Spicy Sausage Salad
(Gourmet Potatoes, Spicy Sausages, Onion, Tarragon, with a Vinaigrette)
- Kumara Salad
(With Kumara, Mandarin & Bacon)
 - Spinach, Brie, Bacon Salad
(Served With a Balsamic Dressing)
 - Tossed Lettuce
(Variety of lettuce leaves & selection of Fresh Veggies)
 - Char Grilled Vegetable Salad
(including Red Onions, Peppers, Sun Dried Tomatoes, Courgettes, Aubergine)
 - Spicy Sweet Corn Salad
(Served with a Chili Coriander Dressing)
 - Couscous Salad
(Served with Olives, Coriander, Peanuts)
 - Baby Beetroot Salad
(Includes Red Onion)
 - Mixed Bean salad
(In a Tangy Spicy Dressing)
 - Curried Egg
(Classic Kiwi Egg Salad)
 - Chick Pea Salad
(With Basil, Spring Onions & Cherry Tomatoes)
 - Greek Salad
(Feta , Olives, Cucumber, Cherry Tomatoes, Red Onion)

Vegetables

- Honey Glazed Baby Carrots
- Minted Peas
- Cauliflower (with Creamy Horse Radish, Hollandaise or Cheese Sauce Beans and Tomato Pesto)
- Seasoned Garlic Courgettes
- Corn Cob and Chilli Butter
- Char Grilled Vegetables
- Asparagus and Hollandaise Sauce
(In Season Only)



Buffet Menu

Desserts From \$2.00 each

Cheese Cakes, Gateau's, Pies and Tarts \$3.50 each

- Passionfruit Meringue Gateau
 - Black Forest Gateau
 - Hummingbird Gateau
- White Choco & Raspberry Cheese Cake
- Berry Brulee Cheesecake
- Cookies and Cream Cheese Cake
 - Lemon Meringue Pie
 - Mousse n Mud Cake
 - Dutch Apple Crumble

Traditional \$2.50 each

- Fresh Fruit Salad
- Meringues Stack
- Tiramisu Slice
- Profiterole Tower
 - Carrot Cake
- Apple/Blueberry Strudel
- Cheese & Fruit Platter
- Traditional Pavlova
- Chocolate Eclairs
 - Ice Cream
 - Sorbet

Finger Food \$2.00 each

- Brandy Snaps
- Lemon & White Chocolate Tarlets
 - Fudge and Slice selection
- Chocolate Dripped Strawberries
 - Variety of Filled Tarts
- Mini Cheese Cake Selection
- Chocolate Mousse Filled Pots
- Home made Baby Cup Cakes
 - Variety of Profiteroles (Chocolate, Strawberry, kiwifruit, Vanilla)

Hors D'oeuvres \$2.00 each

- Grilled Pesto Prawns & Saffron Aioli Filled Tarts
 - Pork Tenderloin, Tamarillo and Plum Chutney Filled Tarts
- Smk Salmon, Cream Cheese, Dill & Caper Filled Filoettes
 - Mediterranean Vegetable and Citrus Yogurts Dressing Filled Filoettes
 - Mushroom and Herb Brochette
- Creamed Blue Cheese, Pear & Walnut Brochette
 - Pastrami and Béarnaise Topped Blini
- Smk Salmon, Lemon, Dill, & Crème Fraiche Blini
- Tomato and Basil Crostini
- Mini Lamb Burgers Topped with Spicy Tomato Relish
 - Mini Gourmet Savouries and Quiches
- Char- Grilled Malay Satay Flavoured Cocktail Chicken Kebabs served with a Satay Sauce
 - Chicken and Cranberry Filled Vol au Vents
 - Smoked Mussel Vol au Vents
- Sushi Varieties Served with Soy and Wasabi
- Escargots (snails served with garlic herb butter)
 - Garlic & Chilli BBQ Prawns
- Zucchini and Corn Fritters with Cream Cheese

Entrée \$5.00pp

- Moroccan Lamb Salad (Lamb Rump Rubbed in Moroccan Spiced Oil and Barbequed, Sliced and Presented on a bed of Lettuce)
 - Poached Chicken Breast Veronique in a Creamy White Wine Sauce with Grapes on Saffron Rice
 - Cold Marinated Salmon Fillet on a Bed of Frilly Lettuce served with a Garlic Aioli.
- Anti Pasto Platters on tables consisting of Smk Salmon, Raw & Marinated Vegetables, Pickles, Small Goods, Cheeses and Italian Style Breads