



SET BUFFET MENUS

Buffet Menu One

Eyelet of beef rolled in horseradish and thyme with a port glaze
Classic French style coq au vin with roasted mushrooms and caramelised baby onions
Thai prawn, scallop, shrimp and fish cakes topped with roasted soya spring onions
Spanish style potatoes with olives and tomato
Broccoli, cauliflower and celery steamed with almond and shallots finished with parmesan
Egg noodle, grilled courgette, bok choy, spring onion and sesame salad
Mixed leaf salad with tomato, marinated cucumber and mandarin with balsamic dressing
Selection of fresh breads
Double chocolate cake filled with marinated cherries topped with a sticky gnache
Exotic fruit salad in lavender essence and aniseed
Passionfruit and white chocolate mousse
39.00 per head

Buffet Menu Two

Dory fillets topped with courgette and smoked salmon concassee
Boneless chicken thighs filled sun-dried tomato, thyme and twin rice stuffing
Beef sirloin in a herb and walnut crust served with béarnaise sauce
New baby potatoes, baked in olive oil, with mint and red onions
Selection of regional vegetables with coriander and cashew nut pesto
Tossed red and green leaf salad with cocktail toms, julienne capsicum and avocado dressing
Penne pasta salad of asparagus, devilled ham, grilled pear, almonds and blue cheese
Kumara and carrot salad in a mild tikka masla curried dressing
Fresh bread selection
Choux buns filled with cinnamon cream and topped with chocolate
Poached and fresh seasonal fruits with a peach schnapps syrup
Hazelnut and cashew nut torte with pineapple and mint salsa
\$44.00 per head

Buffet Menu Three

Fillet of beef rolled in tarragon and dijon mustard with bacon and shitake demi glaze
Sliced ham from the bone with cranberry and toffee onion relish
Breast of chicken filled with a brie and leek farce served over crispy noodles
Poached salmon, steamed with citrus fruits, served with avocado mayonnaise
Batons of potato roasted with tomatoes, maldon sea salt and basil
Vegetable selection poached with basil essence, served in mild Thai coconut green curry
Caramelised carrots tossed in maple syrup, dill and cracked pepper
Spiced pumpkin and kumara salad with ginger sunflower seeds
Mediterranean salad finished with spinach, olives and forest mushroom
Classic Caesar salad with bacon, garlic croutons and parmesan
Bread selection
Bourbon and pecan nut pie with cinnamon crème
Mississippi mudcake drowned in coffee liquor with flaked chocolate
Melon, grape and berryfruit salad with minted orange syrup
Lemon and lime baked torte with a raspberry coulis
\$49.00 per head



COCKTAIL FARE

To assist your selection we have highlighted below our twelve most popular dishes

- Crispy vegetable deli money bags with sweet and sour garlic dip 'H'**
- Yorkshire puddings filled with gingered lamb and a minted pea puree 'H/C'**
- Chicken morsels in rendang spices and coconut with a cucumber dip 'H/C'**
- Petite noodle tart topped with charred vegetables and a onion marmalade 'H/C'**
- Hot smoked salmon, relish, spinach and sour cream in a crepe 'C'**
- Assorted sushi rolls (vegetarian fillings available) with wasabi soya dip 'C'**
- Thai spiced crab, scallop and shrimp cakes with a lemongrass lime dip 'H'**
- Grilled sesame seed beef with cashew nut and coriander dipping sauce 'H/C'**
- Poached pear, kikorangi whip and roasted pecan nuts in a filo cup 'C'**
- Whole schuwana spice, ginger and garlic prawn tails with a rogan josh dip 'H/C'**
- Chicken rounds filled smoked ham, capsicum and roasted spring onions 'H/C'**
- Roasted mushroom trio topped with chive ricotta served in a filo triangle 'H/C'**
- Open mini burgers of Moroccan dory, steamed spinach and cocktail tomatoes 'H'
- Pinwheel bread roll-ups prosciutto, chive ricotta and walnuts 'C'
- Sun-dried capsicum, sweetcorn, bok choy and dill fritters with orange mayo dip 'H'
- Vegetarian samosa and spring rolls with tandori spiced lemon dip 'H'
- Fillet of beef served med/rare topped with grain mustard on rye 'C'
- Petite choux buns filled with five spice duck, shitake mushrooms and tomato 'C'
- Poppy seed, cinnamon and orange palmiers topped with herb turkey sausage 'C'
- Polenta wedges topped with bocconcini, semi-dried tomatoes and basil 'C'
- Grilled pineapple, chill jam, seared pork on a kumara and rocket hash brown 'H/C'
- Moroccan spiced lamb loin with spicy tomato salsa dip 'H/C'
- Rabbit and leek crème baby pies with brie and thyme 'H/C'
- Wonton purses filled with roasted mushrooms, brandy figs and Vietnamese mint 'H'
- Venison capriccio with toasted lemon and caper brioche 'C'
- Kapiti blue cheese, sun-dried tomatoes and fresh basil spike 'C'
- Prawn tails wrapped in crispy pastry with a soft mayonnaise dip 'H'
- Salmon and caper tartare with a lime dressing canapé 'C'
- Beef and burgundy baby open pies 'H'
- Smoked salmon, sour cream, caviar and fennel canapés 'C'
- Marinated lamb salad served on a baby tomato fritter 'H/C'
- Spicy squid, soft noodles and coriander served in a Chinese spoon 'C'
- Chicken, almond and chive balls with a mango salsa dip 'H/C'
- Camembert pate served on garlic brioche finished with preserved walnuts 'H/C'
- Butter chicken in a roti basket with mint raita 'H/C'
- Saffron noodle tartlets with a venison capriccio and blueberry coulis 'C'
- Honey cured salmon cubes in a pistachio and mint pesto 'C'
- Smoked salmon, avocado, cream cheese and shallot pinwheel sandwiches 'C'
- Petite gourmet cocktail sandwiches 'C'
- Strawberries dipped in chocolate and rolled in coconut and almonds 'C'
- Selection of petite four and baby biscotti 'C'

C is cold dish, H is hot dish and V is vegetarian dish

5 different dishes selected \$11.00, 6 different dishes selected \$13.00,

7 different dishes selected \$15.00, 8 different dishes selected \$16.00,



Alternative Buffet Dishes

Braised sirloin of beef on flat mushrooms and a suede and bacon whip
Ribeye of beef rolled in dijon mustard and tarragon with grilled parma ham pinot noir
jus

Medallions of beef wrapped in bacon topped with a toffee onion relish

Thai chilli beef salad with peanuts, ginger and radish

Rolled loin of pork with a macadamia nut, mint and brioche stuffing

Ham from the bone presented with caramelised onions and a cranberry port sauce

Terrine of duck, pork, chicken and bacon with peach chutney
(served cold)

Breast of chicken filled with brie and leeks with a sweet and spicy lemon saffron jam

Boneless chicken drums filled with a sundried tomato and wild rice stuffing

Breast of chicken filled with sweet corn and spicy sausage over crispy noodles

Slow roasted leg of lamb filled with spinach, green pea and pinenut stuffing

Roasted capsicums filled with Moroccan spiced lamb, couscous and grapes
(can also be presented as vegetarian dish using roasted chickpeas)

Open petite pies of lamb and sweet potato with a rich peppercorn glaze

Thai prawn, scallop and fish cakes on steamed spring onions with pineapple salsa

Fillet of white fish in a mild green curry sauce topped with a shrimp and courgette
medley

Fish fillet topped with a spinach fillo ribbon over wilted spinach

Salmon fillets in a sake spiced marinate topped with a tri fish medley

Eggplant, spinach, potato and basil terrine on a tomato and cucumber salsa

Nicoise salad of tuna, spuds, beans, eggs, tomatoes and olives

Parma ham, fig, mint, orange and cos leaf salad

Smoked bacon, asparagus, coriander and grilled courgette pasta salad in a rich tomato
coulis

Mesculin mix salad with marinated cucumber, tomatoes and balsamic dressing

Chicken rendang, coconut, spinach, celery and radish salad

Avocado, tomato, boccincino, basil and pasta salad

Devilled ham, pecan nut, pear and capsicum penne pasta salad in blue cheese dressing

Kumara and carrot salad in a mild Tikka masla curried dressing

Quail egg, baby corn, spring onion, pepper, bok choy sweet chilli, somen noodle

Spicy potato salad with tarragon, lemon and egg dressing

Caesar salad base finished with smoked chicken and grapes

Rocket, parmesan, apple and walnut couscous salad



DESSERT MENU

Rich chocolate marquee pate wrapped in a genevois sponge
Passion fruit mousse with a maple syrup
Classic black forest gateau with cherries and flaked chocolate
French fruit flan with a raspberry coulis
New York baked lemon and blueberry cheesecake with blackcurrants coulis
Exotic fresh fruit salad
Chocolate bavarois with hot fudge sauce
Frozen grape and champagne sorbet
Coffee and Frangelico bavarois with double espresso anglaise
Choux buns filled with cinnamon crème dipped in chocolate
Brandy baskets with a lemon mousse and fresh strawberries
Apples poached in red wine with pecan nuts in port syrup
Winter Cole pears with a sweet balsamic sauce and blue cheese
Strawberry charlotte with sugar sponge fingers
Lemon and Kirsch cake with crystallized ginger and lime syrup
Winter fruit salad of apple, dried apricot, pear, plum and pineapple
Pecan nut and bourbon slice with nutmeg crème
Classic apple and grape pie with doubled toffee cream
Oranges marinated in Cointreau and all spice served on toasted brioche
Chocolate crepes wrapped around fruit mince
Cashew nut and caramel torte with a creamy caramel sauce
Frozen citrus mousse with a chocolate ribbon
Pumpkin pie with assorted ice creams
Poached pears rolled in ground almonds with a caramel cobweb
Wine sabayon with strawberries poached in vodka
Chocolate and cherry roulade with clotted cream
Pear and grand marnier cake finished with candy hazelnuts
Rich steamed sticky date pudding with vanilla and brandy cream custard
Poached persimmon with lavender essence sabayon
Double chocolate mousse with white chocolate sauce
Tamarillos steamed with brandy in a melon and butterscotch syrup
Poached fruit combo with aniseed stars
Hazelnut torte with cinnamon cream



Page One Seated Dining

ENTRÉE

Charred chicken fillets with walnut and kikorangi blue cheese tart and a pear relish
Vietnamese inspired beef and vegetable rice paper steamed rolls with coriander and
sake sweet chilli dipping sauce

Fillet of salmon in grain mustard and rye coat over lime and sweet soya choy sim
Seared duck breast served over watercress, orange and poached grape salad
Cream of tiger prawn veloute soup

Honey and garlic roasted chicken tenderloin topped with a polonaise served on a flat
mushroom with rosemary infused tomato confit .

Vegetable stack of grilled eggplant, capsicum and bok choy layered with a spicy
tomato coulis

Manuka smoked lamb fillets rolled in seechwan peppers and crushed mint served with
rocket and semi dried tomatoes

Forest mushroom and truffle oil risotto, served with a parmesan wafer on grilled
eggplant

Lemon grass seafood combo served in a wonton cup with lime and coconut dressing
Asian style chicken, green bean, capsicum, udon noodles and coriander noodle broth

MAIN

Breast of chicken filled with mango and cashew nuts with a chardonnay and thyme
reduction

Darne of salmon rolled in pistachio nut and mint crust on a lime and lemon syrup

Lightly smoked beef fillet with a sweet potato rosti and a merlot reduction glaze

Fillet of beef in rosemary and pecan crust with mustard Yorkshire pudding and a stout jus

Rosette of pork filled with brandy figs and ricotta, served with kumara crisps

Duck, chicken and pistachio nut ballottine with a sherry demi glaze

Pan roasted lamb rumps on a parsnip and pea puree and minted lamb jus

Breast of chicken, slow roasted with lemon and thyme over morning glory (spinach dish)

Slow roasted pork belly in five spice and star anise with a palm and lime citrus gaze

Seared Mediterranean spiced salmon with julienne capsicum on a lemon and garlic whip

Brandy fig and thyme filled chicken rosettes over crusted pepper baby spuds

Petite fillets of beef, topped with caramelised onions, served on a courgette puree

Grilled moroccan-style dory fillets with a sweet capsicum and couscous timbale

Individual charred vegetable and blue cheese lasagne served with slow roasted tomatoes

Lamb rump filled with grilled mushroom farce over beetroot jumble



DESSERT

Caramelized apple, grape and apricot French tart with chocolate sauce and crème anglaise
Pears baked in balsamic syrup, served with stilton cheese and poppy seed wafers
Sticky date pudding with golden sauce and lavender essence cream
Green tea panacotta with a grilled chilli pineapple and honey sauce
Croissant bread and butter pudding, mango puree and pouring cream
Apple poached in mulled wine with hot chocolate sauce and almond biscuits
Berryfruit pudding with peach schnapps mascarpone crème
Lemon and lime torte with a poached figs and blueberry coulis
Mississippi mudcake drowned in creme de cacao with poached oranges and clotted cream
Passionfruit classic crème burlée with served with hazelnut biscotti
Potted tiramisu with double chocolate sauce and blueberry compote
Minted honey roasted peaches and nectarines with a Grande Manier sabayon
Grape, brandy fig and bitter chocolate wontons with bailey's ice cream
Lemon and lime torte with a fig and honey ice cream and blueberry coulis

Plated menu pricing

Three courses set menu including bread and our chefs wages gives you a choice of
1 x entrée 1 x main course 1 x dessert selection
\$45.00 per guest

Three courses set menu including bread and our chefs wages with a choice of
2 x entrees 2 x mains 2 x dessert selections
\$65.00 per guest

These menus are available for a minimum of 20 guests

Please note our prices do not include GST