

Buffet Menu

Prices are GST inclusive. Minimum 20 people.

Do it yourself (DIY)	\$32.50
Serviced	\$37.50
Additional meats	\$3.00pp
Entree	\$9.50pp
Starter	\$2.90ea
Desserts from (ea)	\$3.00pp
Tea and Coffee	\$2.50pp

Menu includes

Choice of 3 meats
Roasted potatoes
Selection of 6 vegetables or salads
Fresh home baked bread
Condiments

Buffet Menu

All buffet meals are prepared in our fully certified commercial kitchen. We use a North Canterbury butcher to source all our meat.

Serviced option

Your meal is delivered ready to serve. Check with us about plates, cutlery and crockery.

DIY

We deliver your buffet to your location ready to serve. Meats are sliced or delivered whole. Serving utensils are provided by you.

Dietary options

GF= Gluten free DF= Dairy free
We cater for special diets on request

Mains

Meat

Glazed ham **GF/DF**
BBQ marinated chicken breast **GF/DF**
Traditional Coq au vin **GF/DF**
Chicken curry vindaloo style **DF**
Slow roasted pork roast **GF/DF**
Pork belly with sweet chilli and soy **GF/DF**
Slow roasted beef rump **GF/DF**
Beef goulash Stroganov **GF/DF**
Steamed chicken with mustard sauce **GF**
Swiss style lamb stew **DF**
Succulent pork ribs with secret marinade **GF/DF**
Tomato and basil crusted Canterbury lamb
Beef roast with merlot infused gravy **GF/DF**
Buttered chicken and rice **GF**
Lamb stew with glazed onion and mint **DF**
Butterfly chicken with port and garlic **GF/DF**

Fish

Baked whole salmon **GF/DF**
Steamed Hoki **GF/DF**
Seafood paella **GF/DF**

Vegetarian

Asian rice stir fry with tofu and egg **GF/DF**
Polenta with ratatouille **GF/DF**

Premium meats add \$2.50ea

Slow cooked lamb shanks **DF**
Roast Beef Ribeye **GF/DF**
Date and apricot stuffed pork loin **GF/DF**

Salads

- Rusty carrot salad with oranges and mint **GF/DF**
 - Swiss potato salad with red onions and bacon **GF/DF**
 - Red cabbage salad with glazed apples and cider vinegar **GF/DF**
 - Italian bread salad with extra virgin olive oil, balsamic vinegar and sundried tomatoes **DF**
 - Curried cabbage salad with raisins, cumin and coriander **GF/DF**
 - Mexican style corn salad with capsicum **GF/DF**
 - Fresh beetroot salad with pears and balsamic vinegar **GF/DF**
 - Bean salad with bacon, onions and shallots **GF/DF**
 - Roasted vegetable salad with pumpkin seeds and sesame **GF/DF**
 - Couscous salad with crunchy vegetables, tofu and lime **GF/DF**
 - Red lentil salad with basil, tomatoes and cashew nuts **GF/DF**
 - Egg noodle salad with green curry, lime, corn, chicken and basil **GF/DF**
 - Rice salad with peanuts, sesame oil and crunchy spring vegetables **GF/DF**
 - Glass noodle salad with tom yum, egg, spring onions and diced tomato **DF**
 - Greek salad with feta, tomatoes, olives, cucumber and yoghurt dressing **GF**
 - Tossed lettuce with dressings **GF/DF**
 - Tomato salad with mozzarella and basil dressing **GF**
 - Potato and chorizo salad with fresh parsley and mustard **GF/DF**
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Vegetables

- Stir fry crunchy vegetables **GF/DF**
 - Kiwi style roasted vegetable medley **GF/DF**
 - Cauliflower with mornay sauce
 - Vichy carrots **GF**
 - Green beans with shallots and bacon **GF**
 - Corn on the cob with coriander butter **GF**
 - Carrots and peas **GF**
 - Spinach with oyster sauce **GF**
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Entree (Add \$9.50 per person)

Antipasto platters consisting of smoked salmon, grilled vegetables, small goods, cheese and home baked breads

Variety of breads and dips (garlic, cobs, pickles, dips, pesto)

Desserts (add \$3.00 ea)

- Fresh fruit salad **GF/DF**
- Traditional Kiwi Pavlova **GF/DF**
- Berry, Balsamic vinegar and custard trifle with Sherry
- Ice cream **GF**
- Rusty carrot cake with almond and orange zest
- Light lemon and yoghurt cheesecake

Classic bread and butter pudding
Bavaroise royale
Austrian Apple strudel with custard sauce
Sorbet **GF/DF**

Desserts (\$4.20 ea)

French white and dark chocolate mousse **GF**
Black forest gateaux
Lemon meringue pie
Belgian chocolate cheesecake
Orange and almond cake **GF/DF**
Choc berry cheesecake
Nougat knoedel (dumplings) with cinnamon crust
Red Velvet cake

Starters (Finger food \$2.90 ea)

Fish bites with tartare sauce **DF**
Crostini with pesto and brie
Quesadillas filled with cheese and chilli
Samosas with dipping sauce
Fresh sushi with soy sauce and wasabi **GF/DF**
Finger sandwiches
Homemade chicken nuggets with dips **DF**
Mini pies and quiches
Cold meat platter with condiments **GF/DF**
Mini pizza
Chicken kebabs with peanut and chilli sauce **GF/DF**
Bruschetta with tapenade and sundried tomato pesto
Ciabatta bread topped with brie, avocado and smoked salmon
Mini hash browns with blue cheese and pineapple **GF**
Vol au vents filled with shrimps and cocktail sauce
Profiteroles filled with tuna mousse and fresh lime
Spicy meat balls with dipping sauce **GF/DF**
Savoury muffins fillet with cream cheese and chives
Crunchy spring rolls with black bean sauce
Beef satays with teriyaki and sesame **GF/DF**
Prawn and chorizo skewer with garlic sauce **GF**