

## Buffet Menu

Prices are GST inclusive. Minimum  
20 people.

Do it yourself (DIY)	\$38.50
Serviced	\$44.50
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 chili 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**

## Vegetables

- Stirfry 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**

## 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

Quesedillas filled with cheese and chili

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 chili 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**

Savory 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**