



Buffet Menu #1
(Minimum 30 Pax)

CARVING STATION

Slow Roasted New Zealand Leg of Lamb served with mint sauce and a port wine and rosemary jus

HOT SIDES

California Chicken Cordon Bleu with Mushroom Supreme
Sauce Sautéed Marinated Steak in Peppercorn Gravy
Lemon & mushroom rice pilaf
Oven roasted Scalloped Potatoes with chives
Seasonal steamed vegetable medley
Fresh green beans sautéed with shallots and hollandaise

COLD CUT SELECTION

Manuka Honey Glazed Champagne Ham with whole grain mustard
An Assortment of continental meats and salamis

SEAFOOD

Fresh New Zealand Green Lipped Mussels steamed open in garlic
And white wine

FRESH SEASONAL SALADS

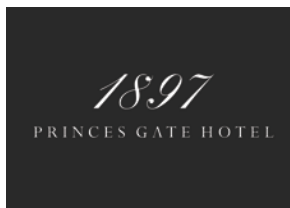
German style potato salad with smoked bacon
Penne pasta primavera salad
Greek style marinated vegetables with pesto
Tossed green summer salad with French style vinaigrette

DESSERTS

An array of fresh baked desserts and pastries to include:

Crème filled profiteroles
Chocolate fudge cakes
Cheesecake tarts
Fresh fruit salad

\$59.00 per person



Buffet Menu #2
(Minimum 30 Pax)

CARVING STATION

Roasted Scotch Beef Fillet with Field Mushroom Gravy & Horseradish

HOT SIDES

California Chicken Cordon Bleu with Mushroom Supreme Sauce
Fresh oven-baked New Zealand white fish baked in a parmesan cream sauce
Lemon & mushroom rice pilaf
Oven roasted Scalloped Potatoes with chives
Seasonal steamed vegetable medley
Fresh green beans sautéed with shallots and hollandaise

COLD CUT SELECTION

Manuka Honey Glazed Champagne Ham with whole grain mustard
Oven roasted Beef Rump rubbed with cracked pepper & smoked sea salt
An Assortment of continental meats and salamis

SEAFOOD

Fresh New Zealand Green Lipped Mussels steamed open in garlic and white wine
Manuka Smoked New Zealand Salmon

FRESH SEASONAL SALADS

American style creamy coleslaw,
German style potato salad with smoked bacon,
Penne pasta primavera salad,
Greek style marinated vegetables with pesto,
Tossed green summer salad with French style vinaigrette

DESSERTS

An array of fresh baked desserts and pastries to include:
Crème filled profiteroles
Chocolate fudge cakes
Cheesecake tarts
Fresh fruit salad

\$69.00 per person