



buffet menu

hot meats

lamb noisette mint & parmesan pesto (*premium meats*)
aged rib eye steak, jus, roasted & peeled garlic
boneless chicken thigh rolled with marjoram & parmesan
grilled market fish, mango & red onion salsa
slow cooked lamb shoulder, ras el hanout, golden raisins & parsley
hot smoked pork rack with summer plum compote
roasted, citrus mustard chicken drumettes
salmon shaved, fennel & caper romoulade

cold meat platters

prawn & char sui pork rice noodle salad
poached tender chicken, israeli cous cous, tzatziki & rocket
italian deli meats, grilled artichokes, pepperonata & giant green olives
soft herb crusted salmon, grilled & chilled asparagus, baby spiced potatoes cress salad

premium meats

price on application

veal involtini with asparagus, sage & pecorino
hawkes bay lamb rumps roasted in garlic & thyme
spice cured lamb rack cutlets, salsa verde
confit duck leg fresh orange & mint salsa
hapuka baked with pistachio crust
steamed snapper with ginger & corriander

Continued over

seafood on ice

tiger & king prawns

smoked mussels

oysters served with lemon and condiments *(POA)*

vegetarian specialties

spring frittata of zucchini mint & ricotta

chickpeas, quinoa, softened cavalo nero, parsley, red & yellow capsicums, toasted pinenuts with olive oil & lime dressing *(v)*

hot buffet sides

pressed potato dauphinois

perfect roast potatoes with garlic & thyme

asian inspired fried rice with ginger, hoisin & egg

crisp, fat steak fries with maldon sea salt

buttered roast red baby kumara

penne puttanesca (provencal tomatoe, garlic, olives and a little chili)

asparagus & mushroom risotto, shaved waiheke pecorino

cumin, basmati rice pilaff with scallions

gourmet buffet salads

flat leaf rocket, olive, parmesan

chickpea, red quinoa, yellow peppers with toasted black sesame vinaigrette *(v)*

roasted mediterranean vegetable with torn basil & virgin oil

carrot salad with raisins pine nuts & sweet port dressing

sticky roast beetroot salad with chevre dressed in chive oil

sno pea slaw with toasted cashews

heirloom tomato salad with radish avocado & micro leaves *(peak summer only)*

new potatoes, flat leaf parsley, house dried tomatoe & roast garlic mayo

baby spinach blood orange & red onion salad with feta

cos hearts, garlic croutons, shaved parmesan, soft egg, anchovy mayonnaise

split green beans, picked basil, white beans, young rocket with toasted almonds

smoked button mushroom, spring asparagus, paprika fried almonds, basil vinaigrette

(v) Vegetarian

Continued over

dessert

chocolate whiskey cake coated in double chocolate ganache
carrot & pineapple cake with walnuts, topped with cream cheese icing
moist peach, apple & plum cake with cinnamon sugar & hazelnuts
banana, apple & cinnamon cake topped with traditional cream cheese icing
lemon & blueberry mascarpone cheesecake
orange, almond & coconut cake with cream cheese frosting (*low gluten*)
chocolate tiramisu with layers of creamy mascarpone and rich chocolate espresso
kahlua cheesecake with hazelnut praline biscuit base
lemon & coconut baked cheesecake with lemon zest syrup
classic lemon citrus tart
chocolate fudge & caramel pie
apple & blackberry sweet pastry pie
chocolate & raspberry tart

A minimum number of 20 guests are required to order from this menu. We purchase our food based on seasonality, some items may not be available or may be subject to price change. You will be notified of any changes prior to your event. All prices are exclusive of GST.