



SAMPLE BUFFET MENU

Canapes

Searred Scallops with Saffron Coconut Cream Sauce with Curried Squash
Mini Angus Beef Sliders with Caramelised Onions
Five Spice Pork Belly, Orange, Carrot and Ginger Puree with Cinnamon Apple Chips
Venison Carpaccio with Red Wine Poached Pear, Romesco Sauce and Kumara Chip

Main

Homemade Breads with Balsamic Olive Oil and Butter (on each table)

Rosemary and Garlic rubbed Beef Fillet, served with Mustard, Horseradish Cream and Pinot Noir Demi Glaze
Chicken Roulade stuffed with Spinach, Pistachio Nuts and Cream Cheese, wrapped in Streaky Bacon
Manuka Smoked Side of Salmon served with Salsa Verde and Dill Mayonnaise

Grilled Peach, Prosciutto, Blue Cheese and Almonds on Mixed Leaves
Panzanella Salad with Tomatoes, Bread Croutons, Capsicum, Cucumber, Basil and Black Olives
Asparagus, Green Beans and Courgettes with Lemon Grainy Mustard Dressing
Hot Buttered Baby Potatoes with Fresh Mint

Finger Food Dessert

(three items per person)

Earl Grey Chocolate Tarts with Candied Orange Slice; Chocolate Ginger Mousse in Chocolate Cups; White Chocolate
Truffle Pops with Freeze Dried Raspberries; Coconut Lime Panna Cotta with Lime Zest Crumble

Tea and Plunger Coffee

\$43.00 per person

Special Dietary requirements can be catered for. Children's meals/nibbles can be provided at \$15.00 each (aged 5 years to 12 years).