

Buffet Menu #1 \$27.00 Per Person

(Minimum of 45 people)

Bread Rolls

Hearty Vegetable Soup

Beef Curry & Rice

Carvery

Baked Ham

Roast Potatoes & a selection of Vegetables

Platter

Honey Ginger Chicken Drumsticks

A Selection of Salads

Condiments

Cranberry sauce, Light Gravy, Mustards, Vinaigrette & Mayonnaise

Dessert

Apple Slice & Custard

Fresh Fruit Salad

Pavlova

Cream

Tea & Coffee

After Dinner Mints

Prices subject to change



Buffet Menu #2 \$33.00 Per Person

(Minimum of 45 People)

Soup-Choice of 1

All Soup served with Bread

Cream of Chicken, Mushroom, Pumpkin, French Onion, Pea & Ham

Entrée-Choice of 2

All Served with appropriate garnish, Rice/Noodles

*Beef Ragout Bourguignon, Curry Goulash, Lamb Ragout Curry, Blanquette
Chicken Fricassee, Chasseur, Marinated in Honey & Mustard*

Fish Dishes

Fresh Mussels Provençale, Seafood with White Wine, Cream of Mornay

Carvery-Choice of 1

Served with traditional garnish, Mint sauce etc.

Roast Lamb, Roast Beef, Hot Ham

Cold Meat Platter-Choice of 1

Corned Silverside, Herb & Chilli seasoned Drumsticks, Roast Beef,
Continental Platter

Fresh Vegetables-Choice of 3 Vege & 1 Potato or 2 Vege & 2 Potato dishes

Broccoli, Glazed Carrots, Cauliflower, Peas, Pumpkin,
Potatoes-Roasted/Creamed/New in Season

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Buffet Menu #2 Continued

Salads-Choice of 4

Potato, Coleslaw, Waldorf, Tossed, Beetroot, Tomato Cucumber & Cheese, pasta, Mixed Bean

Dessert-Choice of 5 cold or four cold & 1 hot

Cold - Apple Charlotte, Pavlova, Chocolate Gateaux, Cheesecake, Fresh Fruit Salad, Sherry Trifle,

Hot – Apple Slice, Steam Pudding

Tea & Coffee

Prices subject to change



Buffet Menu #3 \$43.00 Per Person

(Minimum of 45 People)

Cocktail-Choice of 1

Fruit or Seafood

Soup-Choice of 1

All Soup served with Bread

*Cream of Chicken & Mushroom, French Onion, Cream of Potato & Ham,
Seafood Chowder*

Entrée-Choice of 2

All Served with appropriate garnish, Rice/Noodles

*Beef Ragout Bourguignon, Curry Goulash, Lamb Ragout Curry, Blanquette
jointed Chicken Fricassee, Chasseur, Marinated in Honey & Mustard*

Fish Dishes

*Fresh Mussels Provençale, Seafood with White wine, Cream of Mornay,
Seafood Marinara*

Carvery-Choice of 2

*Served with traditional garnish, Apple Sauce, Mint Jelly, Yorkshire pudding,
Cranberry Jelly*

Roast Lamb, Rare Roast Beef, Baked Ham, Roast Turkey

Cold Meat Platter-Choice of 3

*Roast Chicken, Roast Beef, Continental, Seafood-Baked Whole Fish & Fresh
Mussels etc, Honey Cured Ham*

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Buffet Menu #3 Continued

Fresh Vegetables-Choice of 3 Vege & 1 Potato or 2 Vege & 2 Potato dishes

Broccoli, Glazed Carrots, Toasted Almonds, Cauliflower Marnay, Peas Ala Francaise, Roast Pumpkin, Glazed Parsnips, Kumara,
Potatoes-Roasted/Creamed/New in Season

Salads-Choice of 5

*Potato, Coleslaw, Waldorf, Tossed, Fruit & Cucumber w Yoghurt dressing,
Tomato Cucumber & Cheese, Pasta, Curried Egg*

Dessert-Choice of 5 cold or four cold & 1 hot

Cold - Apple Charlotte, Pavlova, Chocolate or Mocha Gateaux, Cheesecake, Sherry Trifle, Crocquembouche, Vanilla Cream Slice,

Hot – Apple Slice, Steam Pudding served with hot Vanilla Sauce

Tea & Coffee

Prices subject to change



Casual Buffet \$20.50 Per Person

(Minimum of 45 people)

A selection of cold meats

Chicken Drumsticks & Ham off the Bone

Vegetables

Minted Potatoes, Peas & Carrots

A Selection of 6 Salads

Beetroot, Tossed, Pasta, Coleslaw, Waldorf, Potato

French Sticks/Buttered Bread

Condiments

Mustards, Relish & Mayonnaise

Dessert

Pavlova & Fresh Fruit Salad

Tea & Coffee

Prices subject to change

