

Function Buffet Menu – Minimum 20 people

(\$32 per person inc G.S.T)

**Breads**

Bakers basket breads and rolls – served with homemade dips and extra virgin olive oil

**From the chef's carvery**

Champagne Ham – citrus glazed with accompanying sauces

**Hot mains (choose 3)**

Fresh terakihi goujons of fish with tartare sauce

Roasted chicken marinated in honey and seeded mustard

Chef's seasonal fresh green vegetables

Roast potatoes, pumpkin and kumara roasted with garlic and rosemary

**Salads**

Fresh garden salad with lettuce greens, tomatoes, cucumber and Spanish onions, sprouts and raspberry vinaigrette

Chef's homemade traditional coleslaw

**Desserts (choose 1)**

Pavlova with whipped cream and fruit topping

Double chocolate brownie served warm with creamy vanilla ice cream

Function Buffet Menu – Minimum 20 people

(\$36 per person inc G.S.T)

**Breads**

Bakers basket breads and rolls – served with homemade dips and extra virgin olive oil

**From the chef's carvery (choose 1)**

Champagne Ham – citrus glazed with accompanying sauces

Roast Pork – with honey glazed crackling

Tender Roast Beef – with seeded mustard crust and accompanying sauces

**Hot mains (choose 4)**

Fresh terakihi goujons of fish with tartare sauce

Butter chicken with fragrant basmati rice

Roasted chicken breast with mustard and honey sauce jasmine rice

Medley of chef's seasonal vegetables

Oven roasted potatoes, pumpkin and kumara

**Salads**

Fresh garden salad with lettuce greens, tomatoes, cucumber and Spanish onions, sprouts and raspberry vinaigrette

Chef's homemade traditional coleslaw

**Desserts (choose 2)**

Pavlova with whipped cream and fruit topping

White chocolate and raspberry cheesecake

Fruit salad with seasonal fresh fruit and whipped cream