

# Buffet Menus

## Buffet Selection A

\$42.00

### Breads & Salads

Artisan breads and rolls served with olive oil, balsamic vinegar and herbed butter  
Mesclun salad tossed with red onion, cucumber, cherry tomatoes, chunky feta, calamata olives and croutons

Gourmet potato with bacon and spring onion tossed in honey mustard mayonnaise

### Main Course

Baked Akaroa salmon with macadamia crust  
Chicken supreme bacon wrapped fillets with havarti cheese  
Roast tenderloin of beef served with truffle oil  
Garlic gratin potatoes  
Steamed green vegetables

### Desserts

Tropical fruit salad with lemon and lime icecream  
Selection of petit lemon and raspberry white chocolate tarts

## Buffet Selection B

\$32.00

### Breads & Salads

Freshly baked ciabatta rolls served with butter  
Mediterranean orzo salad with baby spinach leaves, calamata olives, crumbled feta and vine ripened tomatoes  
Tossed seafood salad: a selection of fresh shrimps, mussels and squid tossed in a creamy thousand island dressing served on a bed of fresh garden greens

### Main Course

Roasted sirloin with red wine jus  
Sticky honey soy and ginger chicken  
Oven baked gourmet potatoes  
Steamed green beans with toasted almonds and butter

### Desserts

Fresh strawberry pavlova served with chilled coulis and cream  
Chocolate truffles

These menus are a selection of the buffet options that are available for your event.  
To customise a menu for your next event, please contact us.