



Pre Dinner Nibbles

Choose 5 of the mouth-watering appetizers
for your pre dinner nibbles:

Mini garlic breads
Cucumber bites with salmon or smoked chicken
Parmesan & basil pesto crostini
Vegetarian Spring roll
Vegetarian Samosa
Salmon & basil pesto with cream cheese on crostini
Devils on horseback
Chef's choice of mini vol-au-vent (bacon mushroom and corn)
Selection of freshly made club sandwiches
\$9.50 per person

Antipasto medley of cheese and meats.
\$32.00 (4 people)

Cheeseboard: Selection of New Zealand
cheeses, fruit, crackers etc.
\$26.00 (4 people)



BUFFET 1

MEATS

seasoned roast lamb
roast chicken

VEGETABLES

gourmet potatoes
seasonal vegetables
carrots
minted peas

SALAD

Crisp fresh garden salad

DESSERT

kiwi pavlova served with whipped cream

Tea & coffee

\$40.00 per person (minimum of 40 people)



BUFFET 2

fresh dinner rolls

MEATS

roast lamb

chicken or pork

SALADS

crispy green salad

& your choice of two of the following:

1. pumpkin & kumara
2. vegetarian pasta salad
3. homemade coleslaw

VEGETABLES

gourmet potatoes

carrots

minted peas

DESSERT

Chocolate mudcake drizzled with berry coulis served with whipped cream or natural yoghurt

Tea & coffee

\$48.00 per person (minimum 40 people)



BUFFET 3

fresh dinner rolls

MEATS

roast lamb

ham

chicken

SALADS

Crispy garden salad

§ your choice of two of the following:

1. hearty pumpkin § kumara salad
2. traditional greek salad
3. vegetarian pasta salad

VEGETABLES

gourmet potatoes

seasonal vegetables

minted peas

DESSERT

Your choice of ONE of the following:

1. Mudcake
2. Pavlova
3. Crumble

Served with whipped cream or natural yoghurt

Tea § coffee

\$54.00 per person (minimum of 40 people)