



Buffet 1:       \$45.00 per person.

- Homemade Bread Rolls with spread.
- Grilled Chicken with lemongrass, sweet soy sauce.
- Rosemary Roast Beef Rump Sliced with gravy.
- Pan Seared market fish with Thai coconut sauce.
- Seasonal steamed vegetables tossed in garlic butter and herbs.
- Roast gourmet potatoes, kumara and pumpkin.
- Chicken pasta noodle salad.
- Garden Salad with balsamic vinaigrette.
- Roast vegetable salad with feta, spinach and beetroot.

Desserts:

- Fruit Salad and Whipped Cream.
- Banana and Yoghurt Cake with cream cheese.
- Tea and Coffee.



Buffet 2:       \$60.00 per person.

- Homemade Bread Rolls with spread.
- Thai chicken salad with rice noodles with peanut dressing.
- Roast vegetable salad with feta, spinach and beetroot.
- Lamb Curry.
- Basmati Rice.
- Roast beef with port wine rosemary jus.
- Pan seared market fish with Thai coconut sauce.
- Garden Salad with balsamic vinaigrette.

Desserts:

- Chocolate Orange Gateaux.
- Fruit Salad and whipped cream.
- Pavlova with fresh strawberries and Cream.
- Tea, Coffee.