

ALL PRICES QUOTED EXCLUDE GST

BUFFET MENU

STARTERS

(Choice of 4 cocktail food items and/or platters)

HOT ITEMS

Battered mussels with toasted walnut dipping sauce
Lentil, aubergine & feta filo triangles
Gruyere cheese & mushroom puffs
Greek meatballs with a tomato oregano dipper
Indian mango curry chicken skewers
Prawn & fish borek pastry rolls

COLD ITEMS

Blue cheese & hazelnut stuffed mushroom caps
Bacon & chili grissini sticks
Thai chicken salad in cucumber rounds
Zucchini Trifolati on crostini
Chilled shrimp skewers with basil ponzu sauce

COCKTAIL FOOD IS PRICED AT \$9.00 PER PERSON

PLATTERS

Breads & dippers platter – all fresh homemade rustic breads with a variety of dippers
Assorted mixed platter – themed to a variety of styles, Asian, mezze, Italian etc.
NZ cheeses, fruit & nut selection with crackers – a variety of fresh & dried fruits,
Home roasted nut selections & cracker selection

BREADS & DIPPERS	\$6.50 PER PERSON
ASSORTED MIXED	\$8.50 PER PERSON
CHEESES, CRACKERS & FRUIT	\$7.50 PER PERSON

Attitude for Food

FINE CATERING

BUFFET MENU

The buffet will be accompanied by a selection of fresh homemade pickles, chutneys, relishes, mustards, sauces & dressings that best marry well with your meat & salad selections – we make everything ourselves from scratch – guaranteed deliciously different!.

Assortment of Fresh homemade bread rolls & butter

MAINS

(Choose 2 or more)

3 peppercorn crusted lamb with a merlot jus
Mustard, bay & bourbon marinated medium-rare roasted beef
Country baked apple cider ham on the bone
Thai crispy fish fillets with a hot & sour dipper
Roasted pork with caramelized pears
Moroccan rubbed chicken with saffron honey drizzle
Onion, anchovy and olive tart
Carrot, Apricot & pinenut loaf

SALADS

(Choose 3)

Beetroot crisps with rocket & a burnt orange sweet syrup
Iceberg lettuce wedges with a black olive dressing
Creole cabbage salad with a mustard & horseradish dressing
Black turtle bean, pepper & sweet corn salad with a spicy lime dressing
Leafy mesclun green salad with hazelnut dressing
Classic caesar salad with parmesan & bacon crisps
Nutty burghul wheat, carrot & currant salad
New gourmet potato salad with a feta, olives & sundried tomatoes
Slow roasted red wine potato salad with a tarragon mayonnaise
Broccoli, bok choy & baby corn salad with a sweet soy & toasted sesame dressing
Peppered pasta & roasted pepper salad with feta & red wine vinaigrette
Roasted vegetables tossed in couscous
Italian spaghetti salad with basil, tomato & bocconcini

THE COST OF THE ABOVE BUFFET IS \$33.50 PER PERSON (HAM & BEEF ONLY)
\$36.50 PER PERSON (3 MAIN CHOICES)
\$39.50 PER PERSON (4 MAIN CHOICES)

Attitude for Food

FINE CATERING

BUFFET DESSERT (Choose 2 maximum)

Pink peppercorn meringue roulade with passionfruit & lime curd
Ginger syrup cake with cinnamon cream
Chocolate mocha fudge cake with coffee & frangelico syrup
Moist almond cake with dessert wine syrup
Strawberry & pink champagne jelly
Pineapple & star anise mousse
Maple syrup mousse sprinkled with hazelnut praline
Key Lime Pie
Chocolate & chili oil tart in pecan pastry
Lemon & passionfruit tarts
Strawberry Shortcake
Caramelized pear tartin
Dark cherry freeform tarts with a cinnamon cream
Thai rice pudding with coconut & lemongrass
Fruit salad with a slash of muscat

PRICED AT \$15.50 PER PERSON

SWEETMEATS (Choice of 3 Finger Food items)

Sweet pineapple wontons with a vanilla bean dip
Raspberry frangipani tartlets
Chocolate fudge squares
Lime leaf macaroons
Maple caramel & roasted macadamia cups
Rose petal & lemon shortbread stars
Poached rhubarb & strawberry tartlets
Individual honey & blueberry shortcakes
Chocolate, orange & grapefruit tartlets with basil cream
Sambuca melting moments
Sour cherry & pistachio strudel
Passionfruit & ginger sticky squares

THE COST OF THESE FINGER FOOD SWEETS IS \$3.50 PER ITEM PER PERSON

FRESH SCREAMING TURTLE COFFEE & TEA TOTAL TEA TO FINISH \$3.50 PER PERSON INCLUDING ALL HIRE

STAFF – \$27.50 PER CHEF / FUNCTIONS MANAGER & \$22.00 PER WAITING &/OR BAR STAFF PER HOUR PER PERSON – 3 HOUR MINIMUM CHARGE-OUT PER PERSON

ALL HIRE COSTS PRICED SEPERATELY – PLEASE ASK FOR QUOTE BASED ON YOUR REQUIREMENTS