



**ALL FOOD DELIVERED COLD WITH NOTES FOR REHEATING / COOKING UNLESS OTHERWISE ARRANGED**

**SIMPLE CHRISTMAS BBQ BUFFET**

A selection of fresh homemade breads rolls & butter

**MEATS**

(CHOOSE 2)

Greek marinated lamb chops with a yoghurt dressing  
Lemon & herb chicken drums with a citrus hollandaise  
Blue cheese stuffed burger patties  
Grilled red wine marinated rump with roasted capsicum & chive butter  
White fish fillets in a parcel with sweet chili & coconut cream  
Orange soaked pork loin chops  
Honey & mustard sausage selection  
Chicken breast fillets with a blueberry chutney

**SALADS**

(CHOOSE 3)

Leafy mesclun green salad with strawberries and a hazelnut dressing  
Gourmet potato salad with a tarragon mayonnaise  
Peppered pasta & roasted pepper salad with feta & red wine vinaigrette  
Iceberg salad with lemon & mint dressing  
Red cabbage salad with a raspberry vinaigrette  
Classic caesar salad with parmesan & bacon crisps  
Sesame noodle salad with a lime dressing  
Beetroot in a cranberry & cinnamon syrup

**DESSERTS**

Passionfruit cream & white chocolate filled coconut meringue roulade  
Christmas mince filled filo strudel with a nutmeg anglaise  
Chocolate dipped strawberries

**THIS MENU IS PRICED AT \$37.50 PER PERSON**

**TEA & COFFEE IS PRICED AT \$3.50 PER PERSON (INCLUDING ALL HIREAGE)**

**FLATWARE IS PRICED SEPERATELY AT \$2.10 EX GST PER PERSON PER COURSE**

**STAFF IS PRICED AT \$80.00 PER HOUR (4 HOUR MIN. HIRE) – PER UNIT OF UP TO 50 GUESTS**



**FULL BBQ BUFFET MENU**

**STARTERS**

- Mini mushroom & shallot tarte tartin (H)
- Lemon & sumac lamb skewers with a pomegranate dipper (H)
- Turkey & chive meatballs with a redcurrant dip (H)
- Pork fillet with apricots in filo (H)
- Festive French oyster & tarragon tartlets (H)
- Blue cheese, caramelized onion & hazelnut galettes (H)
- Cashew & sweet potato patties with orange dipper (H)
- Apple glazed ham & mostarda di frutta on ficelle crostini (C)
- Mini buttermilk pancakes topped with lime-cured salmon (C)
- Assorted Xmas ribbon sandwiches i.e. shaved turkey & savoury cherry spread (C)
- Beetroot pikelets topped with citrus chive cheese (C)
- Lime roasted vegetable skewers with a chili & macadamia dipper (C)

**CHOOSE 5 SELECTIONS – WE PROVIDE 3.5 PER PERSON – PRICED AT \$12.25 PER PERSON**

**PLATTERS SELECTION (EACH PLATTER SERVES 10 PEOPLE)**

- 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.
- Sushi & sashimi platter
- Seafood platter – including oysters, scallops, mussels, prawns plenty of limes & lemons & dipping sauces
- NZ cheeses, fruit & nut selection with crackers – a variety of fresh & dried fruits,
- Home roasted nut selections & cracker selection
- Cheese and Walnut Cake Platter - Platter of Walnut Cake served with a wedge of NZ Blue and Brie cheese and Fresh Pears
- Dessert Platter – sweet breads, nuts, sweet dippers & something chocolate of course!

<b>BREADS &amp; DIPPERS</b>	<b>\$65.00 PER PLATTER</b>
<b>FULL ANTIPASTO</b>	<b>\$85.00 PER PLATTER</b>
<b>SUSHI &amp; SASHIMI</b>	<b>\$75.00 PER PLATTER</b>
<b>SEAFOOD</b>	<b>\$110.00 PER PLATTER</b>
<b>GOURMET CHEESE &amp; FRUIT</b>	<b>\$85.00 PER PLATTER</b>
<b>BLUE CHEESE &amp; WALNUT CAKE</b>	<b>\$75.00 PER PLATTER</b>
<b>SWEET BITES</b>	<b>\$75.00 PER PLATTER</b>



**MEATS**

Grilled salmon steaks with fresh basil sauce  
Marsala cream sauce with turkey breast steaks  
Pork with a mustard sauce & glazed BBQ apples  
Lamb steaks with pesto rub  
Chicken with a mandarin & star anise sauce  
Sirloin with a three pepper crust & tarragon béarnaise  
Grilled prawn skewers with parsley & pernod butter  
Jamaican turkey breasts with a rum marinade served with pineapple chutney  
Duck breasts with walnut & pomegranate sauce  
Pineapple stuffed chicken breast fillets with a lychee salsa  
Scallops threaded with a wasabi & lime dressing  
Lamb burger patties stuffed with mozzarella & redcurrant sauce

**SALADS AND / OR BBQ VEGETABLES**

(CHOOSE 3)

New potatoes with feta, olives and sundried tomatoes  
Italian spaghetti salad with cherry tomatoes, basil & bocconcini  
Nutty carrot, burghul wheat & currant salad  
Creole cabbage salad with a mustard horseradish dressing  
Mushroom flats with a thyme, garlic & parmesan butter (BBQ)  
Red wine slow roasted potato salad with oregano mayonnaise  
Black turtle bean & pepper salad with a spicy Mexican dressing  
Beetroot crisps with rocket & citrus dressing  
Sweet & sour minted aubergines (BBQ)  
Caesar salad with bacon crisps & parmesan shavings  
Broccoli, baby corn & bok choy salad with a light soy dressing  
Grilled corn-on-the-cob with sweet chili butter (BBQ) (seasonal)  
Iceberg lettuce wedges drizzled with a honey herb dressing  
Baby caramelized balsamic onions on rosemary skewers (BBQ)

**ALL SERVED WITH HOMEMADE BREADS**

**THE COST OF THE ABOVE BBQ BUFFET IS \$28.50 PER PERSON (2 CHOICES)  
\$31.50 PER PERSON (3 MAIN CHOICES)  
\$33.50 PER PERSON (4 MAIN CHOICES)**

**CHILDREN UNDER 10 YEARS – ½ PRICE PER HEAD**



**SWEET ITEMS**

Christmas pudding truffles  
Almond tuiles with a raspberry cream  
Pacific panforte  
Cranberry & orange shortbread  
Quince cup cakes  
Lime & passionfruit curd tartlets with white chocolate  
Blueberry pies with a cinnamon crust  
Cinnamon & date Turkish delight  
Filo flower with a rose cream topped with marinated strawberries  
Shooters of coquito (Puerto Rican eggnog)  
Plum freeform tarts  
Chocolate truffle squares  
Cherry, chocolate & brazil nut biscotti with a cherry brandy dip

**THE ABOVE SWEET ITEMS ARE PRICED AT \$3.50 PER ITEM PER PERSON**

**BUFFET DESSERT**  
**(CHOOSE 3)**

Cashew meringue torte with chocolate ganache & berries  
Chocolate fudge cake with cherry syrup  
Moist almond cake with dessert wine syrup  
Strawberry & pink champagne jelly  
Roast mango & dark chocolate mousse  
Chocolate & chili oil tart in pecan pastry  
Lemon & passionfruit tarts  
Strawberry Shortcake  
Kahlua & white chocolate marbled cheesecake  
Coconut & lime tart served with a raspberry coulis  
Dark mixed berry freeform tarts with a cinnamon cream  
Christmas mincemeat & apple strudel  
Chilled Thai rice pudding with pineapple & star anise  
Fruit salad with a splash of muscat

**THE ABOVE BUFFET DESSERT IS PRICED AT \$13.50 PER PERSON**

**TEA & COFFEE STATION - FRESH SCREAMING TURTLE COFFEE & TEA TOTAL TEA  
TO FINISH \$3.50 PER PERSON (INCLUDES ALL RELEVANT HIRE)**

**STAFF – \$30.00 PER CHEF / FUNCTIONS MANAGER & \$25.00 PER WAITING &/OR  
BAR STAFF PER HOUR PER PERSON (4 HOUR MINIMUM HIRE)**

**ALL EXTRA HIRE – TABLECLOTHES, FLATWARE, GLASSWARE QUOTED TO SUIT  
REQUIREMENTS**

**ALL PRICES QUOTED ARE GST EXCLUSIVE**