

# Canapé selection

*Menus are seasonal and prices are subject to change without notice*

## Cold canapés



Ribbon Sandwiches  
Brochettes  
Sushi  
Stuffed cherry tomatoes  
Spinach cream cheese roulade  
Rosti with sour cream and chives  
Bloody Mary oyster shots (seasonal)  
Smoked salmon, dill and egg pikelets  
Assorted filled eggs  
Peppered smoked cheese rounds  
Filoettes  
Stuffed bell peppers

## Hot canapés



Basil and blue cheese tarts  
Scallops with bacon  
Thai chicken kebab  
Seafood triangles  
Crab patties with chilli  
Mini Lamb Kofi  
Whitebait fritters (seasonal)  
Palmiers  
Tandorri chicken  
Spicy vegetarian parcels  
Cream cheese and herb mushrooms

## Sweet canapés



Bailey's chocolate cups  
Mini profiteroles  
Caramel slice  
Mini lemon tarts  
Coconut square  
Fruit kebab  
Chocolate coated fruit

*Please note that for tray service, a charge of approximately \$1.00 per guest is additional to the menu price.*



## Platter Selection

Recommended for 15 to 20 guests

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### Seafood \$150 per platter

Scallop & Bacon Skewer  
Smoked Salmon cream cheese on rye  
Prawn Avocado  
Mini Crab cake

### Deli \$115 per platter

Shaved Leg Ham  
Pepperoni Salami  
Manuka smoked Chicken breast  
Corn beef

### Antipasto \$100 per platter

Olives and Artichokes  
Sundried Tomatoes and Bell Peppers  
Pepperoni Salami and Bread

### Oriental \$75 per platter

Sushi  
Vegetarian Spring rolls  
Pork flavoured Wontons  
Vegetarian Curried Samosa

### Vegetarian \$105 per platter

Blue Cheese on rye  
Vegetarian Sushi  
Spring Vegetable rice paper roll  
Savoury filled bell peppers

### Tortilla \$85 per platter

Crispy oven baked tortillas with hummus  
refried beans and guacamole

### Breads and spreads \$65 per platter

A selection of 3 locally baked breads  
and our Kitchen's own spreads

### Assorted Ribbon Sandwiches \$85 per platter

Variety of fillings, both vegetarian and meat

### Cheese and Fruit \$165 per platter

Selection of 4 cheeses, crackers and  
fresh seasonal and dried fruits

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# Set menu selection

Minimum 20 guests



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## Appetiser

Prawn & Melon Cocktail

Caesar Salad

Chicken & Cognac Terrine

Tomato & Fresh Basil Soup

Smoked Salmon & Herb Roulade

Pear & Blue Cheese Salad

Carpaccio of Beef Filet

Pumpkin, Chicken & Sweet Chilli Soup

Cream of Mushroom & Bacon Soup

Cream of Chicken & Corn Soup

## Entree

Caramelised Onion & Feta Tart with salad leaves  
& balsamic dressing

Seared Scallops on a pea puree with minted crème fraiche

Curried Vegetable filo parcel with cassundi sauce (spicy  
Indian flavours)

Pumpkin, Spinach & Feta Ravioli served with a light pesto  
cream sauce

Lamb Ravioli with smoked tomato jus

Thai Fish cakes with a chilli cucumber relish

Corn Fritters with smoked salmon, salad leaves and  
crème fraiche

Moroccan Spiced Lamb fillets with cous cous and  
minted yoghurt dressing

## Main

*All mains served with salad or the vegetable of the day*

Fillets of Salmon, pan seared on a pumpkin & gnocchi  
cake with wilted greens & citrus butter sauce

Roast Sirloin of Beef with Yorkshire pudding, horseradish  
and pan jus

Spinach and Ricotta Cannelloni with a Neapolitan Sauce

Breast of Chicken with a spinach sundried tomato & goat's  
cheese filling, wrapped in prosciutto, served on a mushroom  
risotto cake with tomato jus

Beef Fillet, cooked medium/rare on a roasted garlic mash,  
caramelised onion and red wine jus

Lamb Rump, roasted medium/rare served over gratin

Potatoes with green beans and rosemary jus

Seared Venison on a chive mash, with poached  
pear and red wine jus

Breast of Turkey served with thyme & parsley sauce  
seasoning, bacon roll, chipolata and gravy

Cajun spiced Blue Cod, baked and served over a  
potato gamete with a tomato and corn salsa

Herb crusted Rack of Lamb, served on buttered new  
potatoes with thyme jus

Braised Pork Belly, served on a kumara rosti with  
apple chutney, piquant sauce

## Dessert

Apple & Rhubarb Crumble with vanilla sauce & fresh cream

Sherry Trifle served with fresh cream or ice cream

Boysenberry crème brulee with biscotti & whipped cream

Double Chocolate terrine with poached cherries & fresh  
cream

Apple & Raspberry Filo with anglaise sauce & ice cream

Deep Fried ice cream with orange and honey sauce

Baked White Chocolate and Red Currant Cheesecake with  
cream & ice cream

Meringue Vacherie's filled with summer berries,  
cream & ice cream

Christmas pudding with brandy sauce

Poached pears, served with walnut & honey ice  
cream

Vanilla Bean Panacotta served with a rhubarb  
compote

# Buffet Menus

Minimum 40 guests



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## Distinction Standard Buffet

<b>Soup</b>	Potato, Leek and Bacon Soup served with a warm bread roll
<b>Carvery</b>	Leg of Pork, Roast Rump of Beef, Roast Leg of Lamb and Baked Ham <i>Served with pan jus, apple sauce, horseradish sauce, mint jelly and pineapple</i>
<b>Hot Dish</b>	Sauté of Beef with onions, tomatoes, mushrooms in a red wine sauce and Marinated Spiced Chicken drumsticks
<b>Vegetables and Rice</b>	Thyme Roasted Potatoes, Steamed Fresh Vegetables, Fragrant Turmeric Rice
<b>Salad</b>	Mixed Leaf Salad, Potato and Rosemary Salad, Tomato Feta Salad, Mediterranean Salad, Mixed Bean Salad and Waldorf Salad. <i>Served with salad dressings.</i>
<b>Dessert</b>	Fresh Fruit Salad, Lemon Meringue Pie, Fruit Trifle, Chocolate Gateau, Pavlova and Cream and Berry fruit Cheesecake. <i>Served with whipped fresh cream and freshly brewed tea or coffee</i>

## Distinction Deluxe Buffet

<b>Soup</b>	Cream of Pumpkin Chicken and Sweet Chilli Soup served with a warm bread roll
<b>Carvery</b>	Roast Rump of Beef, Baked Ham, Roast Leg of Lamb, and Leg of Pork. <i>Served with pan jus, apple sauce, horseradish sauce, mint jelly and pineapple.</i>
<b>Vegetables</b>	Honey and Ginger Glazed Carrots, Broccoli with Toasted Almonds and Herbed Sauté Potatoes
<b>Hot Dish</b>	Mild Green Thai Chicken and Vegetable Curry with fragrant rice, Blanquette of Lamb with onions, rosemary, carrots and mushrooms, and Penne Pasta with onions, ham, fresh basil, cherry tomatoes and parmesan cheese
<b>Cold Meat Platter</b>	A selection of cold cuts, ham, salamis, beef, pork and pastrami.
<b>Cold Salmon Platter</b>	Whole Poached Salmon, Smoked Salmon Wings and Salmon Roulade
<b>Salad</b>	Mixed Leaf Salad, Cucumber and Mint Yoghurt Salad, Coleslaw Salad, Mixed Bean Salad, Tomato, Feta and Olive Salad, and Potato Salad. <i>Served with salad dressings</i>
<b>Dessert</b>	Sherry Trifle, Banoffi Pie, Tiramisu Gateau, Fresh Fruit Salad, Chocolate Cheesecake and Kiwifruit Pavlova. <i>Served with whipped fresh cream and freshly brewed tea or coffee</i>

## Distinction Premium Buffet

<b>Soup</b>	Cream of Potato, Chicken and Corn served with a warm bread roll
<b>Carvery</b>	Roast Leg of Lamb, Honey Glazed Ham, Leg of Pork and Roast Beef Rump. <i>Served with pan jus, apple sauce, horseradish sauce, mint jelly and pineapple.</i>
<b>Hot Dish</b>	Beef or Venison Sauté finished with onions, mushrooms and bacon, Sweet and Sour Chicken served with steamed rice and Crumbed Fillets of Blue Cod with tartare sauce and lemon
<b>Vegetables</b>	Gratin Potatoes, Honey Glazed Carrots and Buttered Green Beans
<b>Salad</b>	Mixed Leaf Salad, Greek Salad, Turmeric Rice Salad, Tomato, Olive and Feta Salad, Waldorf Salad and Potato and Tuna Salad. <i>Served with salad dressings</i>
<b>Seafood Mirror</b>	Cold Poached Salmon, Half Shell Mussel, Surimi, Fish Roulade and Shrimps
<b>Cold Meat Mirror</b>	A selection of cold Ham, Beef, Pork, Salami and Pastrami
<b>Dessert</b>	Apple Pie, Fresh Fruit Salad, Black Forest Gateaux, Chocolate Marquise, Berry Fruit Cheesecake and Fruit Pavlova. <i>Served with whipped fresh cream, freshly brewed tea or coffee and a cheeseboard selection.</i>