

WEDDING BUFFET MENU 1
\$40per person

Fresh Bread Rolls

Smoked Chicken and Penne Pasta Salad with Roasted Kumara,

Potato Salad with bacon, Seeded Mustard and shallots

Medley of Salad Greens infused with a Balsamic Vinaigrette

Mesclun, Tomatoes, Cucumbers, Roasted Red Peppers and Olives
Sprinkled with a Fresh Herb Dressing

Choose 2 from

- Classic Chicken Chasseur – Chicken Braised in White Wine with a Mushroom and Tarragon Sauce
- Beef Stroganoff with Mushroom, Gherkin and Tomato, Sour Cream sauce
- Grilled fish fillet with a white wine Spring onion and Tomato sauce
- Vegetarian frittata Garnished with a Beetroot Chutney

Vegetables – carrots and green beans glazed w almond butter
Roast New Potatoes in Garlic and Rosemary

Mixed berry cheesecake with whipped cream
Nut crusted Pavlova w fresh strawberries and Chantilly cream
Chocolate Mousse Cake
Fresh Fruit Salad Macerated in Spiced Sugar Syrup

Choose 1 from

- Roast Pork
- Roast Dijon Sirloin
- Honey glazed ham

Menu Selection and Price are subject to Change without Notice due to Seasonal Availability

WEDDING BUFFET MENU 2
\$55per person

Fresh Bread Rolls

Smoked Chicken and Penne Pasta Salad with Roasted Kumara,

Potato Salad with bacon, Seeded Mustard and shallots

Medley of Salad Greens infused with a Balsamic Vinaigrette

Mesclun, Tomatoes, Cucumbers, Roasted Red Peppers and Olives
Sprinkled with a fresh Herb Dressing

New Zealand Half Shell Mussels scented with Chilli,
Lime and Coriander Dressing

Choose 3 from

- Classic Chicken Chasseur – Chicken Braised in White Wine with a Mushroom and Tarragon Sauce
- Beef Stroganoff with Mushroom, Gherkin and Tomato, Sour Cream Sauce
- Grilled Fish fillet with a spring onion, tomato, white wine cream sauce
- Vegetarian frittata garnished with a Beetroot Chutney
- Marinated Pork Spare Ribs Flavored with a Spicy Plum Sauce

Vegetables – carrots and green beans glazed w almond butter
Roast New Potatoes in Garlic and Rosemary

Mixed berry cheesecake with whipped cream
Pavlova w fresh strawberries and Chantilly cream
Chocolate Mousse Cake
Fresh Fruit Salad Macerated in Spiced Sugar Syrup

Choose 1 from

- Roast Pork w apple cider jus
- Roast Dijon Sirloin w mustard crust
- Honey glazed baked ham
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BUFFET MENU 3

\$65 per person

Fresh Bread Rolls

Broccoli & bean salad w Asian dressing

Potato Salad with bacon, Seeded Mustard and shallots

Medley of Salad Greens infused with a Balsamic Vinaigrette

New Zealand Half Shell Mussels scented with Chilli, Lemon Myrtle and Coriander Dressing

Pumpkin and kumara salad with a honey and lemon dressing

Choose 3 from

- Classic Chicken Chasseur – Chicken Braised in White Wine with a Mushroom and Tarragon Sauce
- Fish of the Day served in a verjuice blurre blanc
- Marinated Pork Spare Ribs Flavored with a Spicy Plum Sauce
- Beef Stroganoff with Mushroom, Gherkin and Tomato Sour Cream Sauce
- Vegetable Frittata with a Mixture of Fresh Vegetable herbs and Spices and garnished with Beetroot Chutney

Vegetables – Medley of Steamed Vegetables with mustard dressing
Roast New Potatoes with Garlic and parsley butter

Mixed berry cheesecake with whipped cream
Nut crusted Pavlova with strawberries and Chantilly Cream
Chocolate Mousse Cake
Fresh Fruit Salad Macerated in Spiced Sugar Syrup

Carvery – Choose 1

- Roast Pork w apple cider jus
- Roast Sirloin w mustard crust
- Honey Glazed Baked ham

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