

Our Buffet Menus

OPTION ONE

Fresh Baked Breads, NZ Olive Oil or Butter

Chicken Morsels and Steamed Jasmine Rice in a Thai Green Curry

Sliced Ham from the Bone with Sweet Chilli and Red Onion Jam

Seasonal Vegetable Medley dressed in Butter & Sesame Oil

Gourmet Potatoes Roasted in their Jackets with Herb Butter

Mesclun Salad with Cocktail Tomatoes, Avocados and Chives and a Vietnamese Dressing

Fresh Fruit Salad with Chantilly Cream

Double Chocolate Cake finished with a Rich Ganache

\$45.00

OPTION TWO

Fresh Baked Breads, NZ Olive Oil or Butter

Locally Caught Fish topped with a Scallop and Capsicum Mousse and a Lemon Crème Fraiche

Sirloin of Beef with Fresh Garden Herbs and Mustard, served a Rich Jus

BBQ Pulled Pork on wilted Greens with an Apple Cider Sauce

Asian Noodles and Char-Grilled Vegetable Salad with a Vietnamese Dressing

A Mixed Leaf Salad with Avocado and Cocktail Tomatoes topped with a Walnut and Mint Dressing

Char Grilled Vegetables with a Raspberry Vinaigrette

Fresh Fruit Salad with Chantilly Cream

Chocolate Kahlua Cheesecake

Treacle Tart Served with Lashings of Whipped Cream

\$50.00

OPTION THREE

Fresh Baked Breads, NZ Olive Oil or Butter

Whole Salmon poached with Spices and Lime Leaves, with Cream Fraiche

Boneless Leg of HB Lamb with Port and Rosemary Glace

Hawkes Bay Angus Beef Sirloin slowly roasted with Fresh Garden Herbs and Mustard

Caesar Salad - Cos Lettuce, Bacon, Eggs and Croutons with Fresh Parmesan

Penne Pasta Salad of Roasted Capsicums, Courgettes and Eggplant

Oven Roasted Potatoes drizzled with Minted Butter

Steamed Seasonal Vegetables

DESSERT PLATTER

of Mini Lemon/Lime Tart, Mini Chocolate Tarts, Selection of Cheeses, Grapes and Seasonal Fruits, Biscotti, Chocolates and Petit Fours

\$55.00

Alternative Menu Items are available as well as any Special Dietary Requirements or Requests.
We can arrange any hired ware that you may need including Glassware, Trestle Tables, Linen etc.

Staff – Wait staff are included in the price per person. We can supply Design Cuisine Bar staff at \$25.00 per hour for a minimum of 3 hours each and a Caterers Endorsed Liquor Licence for a fee of \$100.00. A Design Cuisine Bar Manager is required for any function that requires our Liquor License and is available at \$30.00 per hour for a minimum of 3 hours.

There is a surcharge on Staff for functions held on any Public Holiday.

Prices may vary due to inflation and seasonal availability of produce

Confirmation of Menu must be made 10 days prior to function and final numbers must be made no less than 72 hours prior to function

Minimum numbers – 30 People.