



CELEBRATION DINNER

\$55.00 Per Person EXAMPLE

Menu designed to be eaten in a standing (mix & mingle) style

CHARCUTERIE PLATTER **CBGF**

Smoked Salmon, pulled beef, grilled chorizo, cured meats, cheese selection,
cornichons, parsley hummus, pesto, mixed olives, crostini's, grilled toast

RK CAJUN CHICKEN TENDERS **GF**

Buttermilk fried chicken tenders, Chipotle mayonnaise

BRUSCHETTE

Olive oil & garlic toast, basil pesto, confit cherry tomatoes, baby mozzarella, fresh basil

ARANCINI **GF**

Rice balls stuffed with mozzarella, crumbed and fried, tomato chutney

HAM STATION

Baked ham on the bone
Relish and mustards
Freshly baked breads & rolls
Coleslaw

DESSERT SERVED PLATTER STYLE

Chocolate Brownie **GF**
Cinnamon spiced doughnuts
Brown sugar pavlova **GF CBDF**
Chantilly Cream
Berry compote

Christmas Dinner Buffet

\$62.50 per person

Minimum 30

Selection Of Breads

Honey Baked Ham on the bone (GF, DF)
with Cranberry Jelly and mustards

Lemon and thyme roasted chicken thighs (GF)
Light creamy bacon and mushroom sauce

Summer vegetable curry, Fried Tofu (GF, DF, Vegan)

Aromatic Rice (GF, DF)

New Season potatoes (GF)

Roasted Broccoli, Courgette, Pea, Cous-
Cous, Mint & Pesto
(GF, Vegan)

Panzanella Salad with Feta & Pine Nuts

Kumara, Beetroot, Flaked Almonds, Beans, Pumpkin Seeds, Citrus Aioli

DESSERT

Brown Sugar Pavlova (GF)
Blueberries, Brandy Cream, Lemon Syrup

White Chocolate and Raspberry Tiramisu

Sticky Christmas Pudding
Butterscotch sauce

Christmas Lunch Buffet

\$47.50 per person

Minimum 30

Selection Of Breads

Honey Baked Ham on the bone (GF, DF)
with Cranberry Jelly and mustards

Lemon and thyme roasted chicken thighs (GF)
Light creamy bacon and mushroom sauce

Summer vegetable curry, Fried Tofu (GF, DF, Vegan)

Aromatic Rice (GF, DF)

New Season potatoes (GF)

Roasted Broccoli, Courgette, Pea, Cous-
Cous, Mint & Pesto
(GF, Vegan)

Panzanella Salad with Feta & Pine Nuts

Kumara, Beetroot, Flaked Almonds, Beans, Pumpkin Seeds, Citrus Aioli

DESSERT

Brown Sugar Pavlova (GF)
Blueberries, Brandy Cream, Lemon Syrup

White Chocolate and Raspberry Tiramisu

Sticky Christmas Pudding
Butterscotch sauce

Christmas Dinner Buffet

\$62.50 per person

Minimum 30

Selection Of Breads

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with Cranberry Jelly and mustards

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Light creamy bacon and mushroom sauce

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Aromatic Rice (GF, DF)

New Season potatoes (GF)

Roasted Broccoli, Courgette, Pea, Cous-
Cous, Mint & Pesto
(GF, Vegan)

Panzanella Salad with Feta & Pine Nuts

Kumara, Beetroot, Flaked Almonds, Beans, Pumpkin Seeds, Citrus Aioli

DESSERT

Brown Sugar Pavlova (GF)
Blueberries, Brandy Cream, Lemon Syrup

White Chocolate and Raspberry Tiramisu

Sticky Christmas Pudding
Butterscotch sauce



Premium Buffet

\$87.50 per person Minimum 40 people

CHARCUTERIE PLATTER

Potted Smoked Salmon, Pulled Beef, Grilled Chorizo, Cured Meats, Cheese Selection, Cornichons, Olive Tapenade, Pesto, Mixed Olives, Crostini's, Grilled Toast

MAIN

Seafood Skewers

White fish, prawns, Scallop

Glazed baked Salmon

BBQ Ribeye

Served Medium rare with Horseradish & herb salsa

Lemon and thyme roasted chicken thighs (GF)

Light creamy bacon and mushroom sauce

Baked ham on the bone

with cranberry jelly and mustard

BBQ asparagus

with lemon & garlic

New season potato's

Mint & butter glaze

SALADS

Roasted Broccoli, Courgette, Pea, Cous-Cous, Mint & Pesto (GF, Vegan)

Panzanella Salad with Feta & Pine Nuts

Kumara, Beetroot, Flaked Almonds, Beans, Pumkin Seeds, Citrus Aioli

DESSERT

Brown Sugar Pavlova (GF)

Blueberries, Brandy Cream, Lemon Syrup

Tiramisu

White Chocolate and Raspberry

Sticky Christmas Pudding



Butterscotch sauce



Premium Buffet

\$87.50 per person Minimum 40 people

CHARCUTERIE PLATTER

Potted Smoked Salmon, Pulled Beef, Grilled Chorizo, Cured Meats, Cheese Selection, Cornichons, Olive Tapenade, Pesto, Mixed Olives, Crostini's, Grilled Toast

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Light creamy bacon and mushroom sauce

Baked ham on the bone

with cranberry jelly and mustard

BBQ asparagus

with lemon & garlic

New season potato's

Mint & butter glaze

SALADS

Roasted Broccoli, Courgette, Pea, Cous-Cous, Mint & Pesto (GF, Vegan)

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Kumara, Beetroot, Flaked Almonds, Beans, Pumkin Seeds, Citrus Aioli

DESSERT

Brown Sugar Pavlova (GF)

Blueberries, Brandy Cream, Lemon Syrup

Tiramisu

White Chocolate and Raspberry

Sticky Christmas Pudding



Butterscotch sauce