







# CHRISTMAS MENUS 2011

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# **CHRISTMAS BUFFET OPTION 1**

\$45 per head (Excl GST)

A minimum of 30 people required

## **FROM THE BUFFET**

A selection of breads

Hot champagne ham platter with a sticky orange and ginger glaze

Seared chicken breast with chestnut and herbed crust

Roasted seasonal vegetable strudel with organic feta, balsamic glaze (v)

Minted new potatoes

Medley of steamed greens with garlic butter

Gourmet summer slaw

Mixed leaf salad with a balsamic dressing

## **DESSERTS**

**Dessert platter served to your table**

Mini Christmas fruit mince pies

Chocolate brownie bite with white chocolate drizzle

Individually potted fresh seasonal fruit salad

# **CHRISTMAS BUFFET OPTION 2**

\$55 per head (Excl GST)

A minimum of 30 people required

## **FROM THE CARVERY**

Hot champagne ham with a sticky orange and ginger glaze

## **FROM THE BUFFET**

A selection of gourmet breads

Seared chicken breast with chestnut and herb crust

Oven roasted salmon garnished with deep fried caper berries

Slow roasted vegetables layered with Provencal style sauce garnished with olives and feta

Minted new potatoes

Steamed asparagus with hollandaise sauce

Tomato, mozzarella and basil salad

Jewelled rice salad

A crisp garden salad with a honey and mustard vinaigrette dressing

## **DESSERTS**

**Dessert platter served to your table**

Christmas fruit mince tarts

Individual Christmas trifles

Chocolate dipped strawberries

Baby Pavlova with freshly whipped cream and passionfruit drizzle

# **CHRISTMAS BUFFET OPTION 3**

\$65 per head (Excl GST)

A minimum of 30 people required

## **CANAPÉS ON ARRIVAL**

Mini corn fritter with chilli jam and sour cream

Herb crostini with rare roasted beef with horseradish

## **FROM THE CARVERY**

Champagne ham basted with honey, cloves, and preserved orange

Mustard crusted seared beef with horseradish crème

## **FROM THE BUFFET**

A selection of gourmet breads

Manuka honey and ginger glazed salmon fillet

Lemon, cranberry and pine nut stuffed chicken breast served with a fresh herb sauce

Summer penne pasta with roasted pepper, mushroom and zucchini

Roasted rosemary scented pumpkin, kumara and potatoes

Steamed asparagus with hollandaise sauce

Roasted vegetable medley

Tomato, mozzarella and basil salad

A crisp garden salad with a honey and mustard vinaigrette dressing

Greek salad with olive and organic feta

## **DESSERTS**

**Dessert platter served to your table**

Baby Pavlova with freshly whipped cream garnished with kiwifruit and strawberries

Individual Bailey's chocolate mousse

Homemade Christmas truffles

Mini Christmas fruit mince tart

# **CHRISTMAS BUFFET OPTION 4**

\$75 per head (Excl GST)

A minimum of 30 people required

## **CANAPÉS ON ARRIVAL**

Seared scallops wrapped in bacon and lime hollandaise sauce

Crumbed feta with chilli dipping sauce

Potato rosti with spiced lamb and plum glaze

## **FROM THE CARVERY**

Champagne ham basted with honey, cloves, and preserved orange

Boned and rolled lamb leg studded with rosemary and garlic

## **FROM THE BUFFET**

A selection of gourmet breads

Manuka honey and ginger glazed salmon fillet

Turkey fillet with orange and cranberry stuffing and red wine jus

Roast vegetable and organic feta crumble

Steamed asparagus with hollandaise sauce

Roasted vegetable medley

Dauphinoise potatoes

Moroccan CousCous salad with minted yoghurt

A crisp garden salad with a honey and mustard vinaigrette dressing

Summer pasta with olives, sun dried tomatoes, and roasted peppers

Baby beets with honey, orange and sesame drizzle

## **DESSERTS**

Platters served individually to the table

Mini Pavlova with freshly whipped cream garnished with kiwifruit and strawberries

Individual Bailey's chocolate mousse

Individual potted tropical fruit salad

Selection of mini Christmas fruit mince pies, homemade short bread and chocolate Christmas truffles



# PLATED CHRISTMAS MENU OPTION 1

\$45.00 per head (Excl GST)  
Minimum of 30 guests

 **ENTRÉE**

Chicken and bacon salad with  
orange and sesame drizzle

OR

Roasted vegetable salad with organic haloumi,  
pinenuts and balsamic glaze

 **MAINS**

Herb stuffed chicken supreme with roast kumara,  
green beans and apricot and thyme chutney

OR

Fettuccini with sundried tomatoes, olives, and  
mushrooms in crème fraiche with parmesan cheese

 **DESSERT**

Christmas pudding with brandy sauce



# PLATED CHRISTMAS MENU OPTION 2

\$55.00 (excluding GST)  
Minimum of 30 guests

 **ENTRÉE**

Roast vegetable, pinenut & organic feta filo  
OR

Prawn, avocado & smoked salmon salad  
with fennel and lime dressing

 **MAINS**

Herbed turkey fillet with roast vegetables  
and cranberry jus  
OR

Cannelloni filled with ricotta and spinach, served  
with summer salad and red pepper coulis

 **DESSERTS**

Double chocolate mousse cake with  
contreau strawberries  
OR


Christmas pudding with brandy custard

 **TEA AND COFFEE**

Coffee served with Christmas short bread



## PLATED CHRISTMAS MENU OPTION 3

 \$65.00 (excluding GST)  
Minimum of 30 guests

 **ENTRÉE**

Seared Lamb strips on a kumara and orange salad  
with balsamic glaze  
OR  
Ratatouille served in a pastry case with grilled haloumi

 **MAINS**

Beef fillet with dauphinoise potatoes, wilted spinach,  
tomato Provencal and a red wine jus  
OR  
Pan fried fish of the day with crushed truffle  
potatoes, rocket and lemon hollandaise  
OR  
Pumpkin, cavolo nero and wild mushroom risotto  
with a garden salad and parmesan

 **DESSERT**

Baked American brownie cheesecake with  
berry compote and fresh whipped cream  
OR  
Individual Pavlova with passionfruit cream  
fraiche and kiwifruit

 **TEA AND COFFEE**

Coffee served with truffles

# CANAPES AND COCKTAIL PACKAGES

## OPTION 1

\$12.00 (excluding GST)

Minimum of 30 guests

Parmesan and rosemary shortbreads with tapenade  
Crispy mini potato skins with bacon and blue cheese sour cream  
Pork and caramelised pineapple skewers with a spicy dip  
Cocktail sushi rolls with wasabi and soy

## OPTION 2

\$16.00 (excluding GST)

Minimum of 30 guests

Noodle cakes with spiced prawns and coriander  
Mini filo parcels filled with walnuts and blue cheese  
Pork and caramelised pineapple skewers with a spicy dip (GF)  
Beef fillet wrapped in streaky bacon with béarnaise  
Mini corn fritters with chilli jam and sour cream

## OPTION 3

\$20.00 (excluding GST)

Minimum of 30 guests

Seared garlic and lemon infused tiger prawns with a dip (GF)  
Mini smoked chicken, brie and cranberry wrap  
Herbed Crostini with rare roasted beef and horseradish  
Mini vegetarian quiches  
Crumbed feta bites with chilli dipping sauce  
Cocktail sandwiches (incl vege)



# **CHRISTMAS BEVERAGE PACKAGE**

Bubbles  
House white wine  
House red wine  
Selection of bottled beers  
Juice, and soft drinks

3 hours \$40.00 per head excl GST

4 hours \$45.00 per head excl GST

5 hours \$52.00 per head excl GST

**Wines subject to availability and prices may change  
Other wines may be available on special request**

**Contact us  
if you wish to discuss other beverage options**