



## **BUFFET OPTION 3**

### **Soup of the day**

Assorted artisan breads

### **Anti-pasti and salads**

Seafood selection comprising of smoked fish, NZ King Salmon, green lipped mussels, prawns, baby octopus, oysters  
Selected deli meats and condiments  
Mixed lettuce salad  
Caesar Salad  
Greek Salad  
Coleslaw  
Gourmet Potato Salad  
French, borlotti & butter beans Salad

### **Hot Dishes**

Prime aged beef medallions, York shire pudding & condiments  
Fresh fish fillet, steamed greenlip mussels in white wine  
Farm gate chicken breast, lemon thyme  
Layered vegetable stack with fresh tomato & basil sauce  
Sautéed vegetables tossed with fresh herbs and toasted seeds  
Gourmet potatoes  
Medley of roasted vegetables

### **Carvery**

Champagne Ham **or** Seasoned Canterbury lamb with accompaniments

### **Desserts**

Fresh fruit platter  
Cheesecake  
Blackforest Gateau  
Warm Sticky date pudding  
Panna Cotta  
Mousse Cups  
Soft whipped cream  
Selection of New Zealand cheeses  
Freshly brewed coffee & tea

\$54.00 per person

*Minimum number of guests – 40*

*Menu items and prices may change according to seasonal availability. All prices are inclusive of GST*