



## Buffet Dinner

Healthy and delicious food made fresh to order, chefs choice or make your own selections. Served buffet style. Cutlery and crockery available for hire. Seven days' notice preferred. All prices exclude G.S.T

### Option 1 \$43.00 pp

1 bread, 1 meat, 3 sides and the dessert of your choice

### Option 2 \$57.00 pp

1 bread, 2 meats, 4 sides and the dessert of your choice

## Breads

- Soft homemade bread roll with butter
- Homemade garlic bread, kiwi style with parsley, sesame and roasted garlic
- Parmesan and rosemary pizza style bread

## Meats

- Whole baked scotch fillet of beef with tomato and chilli jam
- Ham on the bone, glazed with citrus and honey, served warm
- Lemon, caper and green herb crusted baked fillet of salmon
- Roast leg of lamb, marinated in garlic, rosemary and thyme with red wine jus
- Italian style roast pork with crackling and caramelised apples
- Braised chicken pieces with red wine, bacon, garlic and mushrooms
- Mediterranean style chicken casserole in a rich tomato sauce with olives, red peppers and fresh herbs





## Side dishes

Your choice of salad, vegetable and potato options

### Salads

- Green salad tossed with cherry tomatoes, cucumber, capsicum, avocado, feta cheese and toasted seeds with red wine vinaigrette
- Moroccan spiced couscous salad with roasted vegetables black currents pistachio nuts and fresh herbs
- Orzo pasta salad with summer vegetables sun dried tomatoes and olives finished with fresh herbs
- Baby spinach, pear and toasted walnut salad with creamy blue cheese dressing topped with crispy bacon
- American style slaw with green apples and toasted walnuts
- Asian style slaw with a lime and sesame mayo
- Classic Greek salad, cucumber, vine tomato, red onion, herbs and creamy feta with lemon dressing
- Nicoise style salad, new season potatoes, green beans, egg, tomatoes and Kalamata olives with a classic French dressing
- Caesar salad with crisp romaine lettuce, smoked bacon, shaved parmesan, toasted cashews and a soft boiled egg with homemade Caesar dressing (anchovies optional)
- Cob salad with mixed greens, avocado, bacon lardons, shaved red onion, soft boiled eggs, black olives, sourdough croûtons, oven roasted tomatoes and buttermilk dressing
- Waldorf salad, mixed greens, granny smith apples, toasted walnuts, celery batons and blue cheese dressing
- Spanish style with mixed greens, watercress, toasted almonds, Spanish olives, orange segments, roasted red peppers and roasted garlic vinaigrette
- Curried cauliflower and chickpea salad with pickled red onions, pine nut, golden raisins and fresh herbs
- Farro wheat and black rice salad with roasted butternut squash, rocket, smoked bacon and seeded mustard dressing
- Fattouche salad, cos lettuce, shaved radish, vine tomato, Lebanese cucumber, mint, parsley and sumac with crispy flatbread and lemon dressing





## Vegetables

- Char grilled summer vegetables finished with balsamic and olive oil
- Fresh steamed green seasonal vegetables finished with olive oil, lemon and toasted pine nuts
- Roast root vegetables finished with honey and toasted seeds
- Pea and bean salad with a mint and almond pesto
- Cauliflower and leek gratin with herb crumbs and cheese sauce
- Slow roast vine tomatoes with balsamic, basil and garlic (Seasonal)
- Roast beetroot and red onion salad with feta, green beans and a lemon dressing

## Potatoes

- New season potato salad three flavours, garlic aioli, crispy bacon and leek, **or** Red harissa mayo, spring onion capers and cream **or** Garlic and herb butter
- Steamed new season potatoes finished with smoked paprika and seeded mustard
- Roasted potatoes with rosemary, rock salt and olive oil
- Scalloped potatoes baked with cream, mustard, garlic and fresh herbs

## Dessert

Choose between buffet or finger food style

### Buffet style

- Lemon tart served with mascarpone, hazelnut praline and candied lemon
- Mini kiwifruit pavlova with vanilla bean cream and lime syrup
- Raspberry and white chocolate cheesecake with raspberry, vanilla coulis
- Dark chocolate brownie with mocha fudge sauce and whipped cream
- Sticky date pudding with butterscotch sauce and whipped cream
- Peach and cinnamon upside down cake served with vanilla custard

### Finger food style Petit fours and fruit

Served on platters or cake stands on a dessert buffet or to the table

Examples including,

- Chocolate truffles
- Mini lemon meringue pies
- Pistachio and cranberry shortbread
- Mini roasted pecan pies with white chocolate and brandy
- American chocolate fudge brownies
- Profiteroles, chocolate coated and filled with French custard cream
- Fresh seasonal fruit platter





**Delivery fee** \$12.00 per delivery for Hamilton city area

### **Minimum orders**

10–20 people, chef's selection only, chefs to come and cook on site charged separately

20-30 people chef selection or choose your own

### **Drinks**

- Filter Rocket coffee & freshly brewed Dilmah tea \$2.50 pp
- Filter Rocket coffee, freshly brewed Dilmah tea & orange juice \$3.50 pp
- Filter Rocket coffee & hot water with Dilmah tea selections, including herbal \$3.50
- Fruit juice \$5 per litre (1 litre serves approximately 5 people)
- Bottled spring water \$4.00
- Most bottled juice range \$4.00

### **Equipment hire**

Hired equipment if required can be provided, prices as follows,

- Plates \$1.00 each
- Side plates \$0.70 each
- Cutlery \$0.60 each
- Glasses \$0.70 each
- Cups/saucers \$0.70 a set
- Table cloths \$10.00 each
- Disposable plates, bowls and cups etc. \$0.50 each
- Serviettes \$5.00 per 100

### **Staff hire**

We can provide staff to ensure your event goes smoothly and stress free,

- Chefs to come on site to cook, plate and present food \$35.00 per hour, per person required, minimum of 2 hours
- Wait staff to set up, serve and clean up afterwards \$25.00 per hour, per person required. Minimum of 2 hours

### **Dietary requirements**

We cater for **all** dietary requirements including vegetarian, dairy free, gluten free, vegan, food allergies and more. Just let us know when placing your order. Many of our menu items can be altered to suit special dietary needs.

### **Special dietary requests**

Extra \$2.00pp charge for individual dietary requests may apply

