

# Drop-off Buffet Menu

30+ people

Delivery: \$25.00 in town, Out of town \$1.50 per km  
Bar Staff: \$45.00 each per hour (if required)  
\$250.00 non-refundable deposit is required to confirm booking  
Price includes: plates, cutlery and servingware  
All prices exclude GST

\$32.00 menu – Choose 3 mains, 3 sides, 3 salads  
\$35.00 menu – Choose 3 mains, 3 sides, 3 salads, 2 desserts

## Mains

### **Pork Loin**

*Served with vanilla infused apple sauce, crackling and pan juice gravy*

### **Lemon & Thyme Roasted Chicken**

*Served with a sage & onion stuffing and pan juice gravy*

### **Asian Style Roasted Chicken**

*Served with soy, ginger & lemon dressing*

### **Authentic Thai Chicken Curry**

*Served with steamed jasmine rice*

### **Rosemary & Garlic infused Leg of Lamb**

*Served with a red currant, mint jelly & lamb jus.*

### **Sesame & Black Bean Chicken**

*Served with a sticky jasmine rice*

### **Homemade Butter Chicken**

*Served with steamed cumin scented basmati rice*

### **Mediterranean Chicken**

*Lemon, thyme & garlic marinated chicken finished in a tomato & roasted Mediterranean vegetable sauce*

### **Seafood Mornay**

*A selection of sumptuous seafood in a white sauce*

### **Traditional Honey Glazed Ham**

*Served with a selection of mustard's and gravy*



### **Moroccan Beef Tagine'**

*Diced beef braised with tomatoes, onions, carrots, dried fruits & aromatic spices. Accompanied by a citrus cous cous*

### **Beef Hot Pot**

*Slow braised beef, onions, celery, carrots & herbs, topped with thinly sliced potatoes*

### **Classic Beef Lasagna**

*Layered with a tomato & beef ragout, fresh pasta & béchamel*

### **Cottage Pie**

*Slow cooked prime beef & vegetable stew topped with buttered rosemary mashed potatoes*

## **Sides**

### **Cauliflower Nutmeg Gratin**

### **Roasted Kumara**

### **Green Beans**

*Sautéed with tomatoes, shallots & bacon (bacon optional)*

### **Marinated Mussels**

### **Prawn Cocktail**

### **Buttered Seasonal Vegetables**

### **Steamed Broccoli**

*Finished with a roast garlic & lemon butter*

### **Rosemary Gourmet Potatoes**

*Roasted, or steamed finished with a herb butter*

### **Minted & Buttered Peas**

### **Buttered Minted Potatoes**

### **Citrus Glazed Carrots**

### **Garlic Bread**

### **Pilaf Rice**

### **Fragrant Lemon Grass & Ginger Jasmine Rice**

### **Garlic Mashed Potatoes or Kumara**



## **Salads**

### **Wild Rice Salad**

(Dairy Free)

*Served with capsicums, spring onion & a roast garlic & cumin dressing*

### **Tabouleh Salad**

(Dairy Free)

*Cracked buck wheat with diced fresh tomato, flat leaf parsley & cucumber*

### **German Potato Salad**

*Diced new potatoes with capers, red onions & bacon, finished with a parsley & dijon mustard mayonnaise*

### **Pasta Salad**

*Spiral Pasta with a homemade sun dried tomato pesto finished with fresh basil, diced tomato & black olives*

### **Greek Salad**

(Dairy Free)

*Diced vine ripened tomatoes, cucumber, red onions with black olives & feta cheese*

### **Traditional Coleslaw**

### **Thai Noodle Salad**

(Dairy free)

### **Garden Salad**

(Dairy free)



## Desserts

**Pavlova**

**Warm Bread & Butter Pudding**

**Fresh Fruit platter with chocolate dipping sauce**

**Brandy Snaps with freshly whipped cream**

**Chocolate Fondue & Fruit**

**Ambrosia**

**Pecan Pie**

**Chocolate Log**

**Fruit Salad**

Please feel free to contact us for any further information