

Buffet Menu Option 2

Mains:

- Bourbon glazed ham served w/cranberry mayonnaise & mustards GF
- Porchetta tuscan style w/ fresh herbs & garlic served w/a homemade roasted garlic aioli GF
- Pan browned pork loin w/ caramelised apples GF
- Chargrilled sirloin rubbed w/cracked black pepper and crushed sea salt served with a creamy horseradish sauce GF
- Grilled scotch rubbed with rosemary and thyme served on a bed of caramelised onions GF
- Slow braised brisket of beef w/a whiskey mustard sauce

- Roasted mushroom & leek lasagne w/a creamy bechamel V
- Pan browned chicken thighs w/ maple butter & rosemary GF
- Pan-seared chicken breast stuffed with mushrooms, caramelised leeks and feta cheese drizzled w/a fresh thyme reduction GF
- Cajun rubbed roasted whole side of salmon w/a homemade Creole tartar sauce GF

All served with:

- Rustic rolls
- A selection of finger sweets GF/V options



Buffet Menu / Option 2 (cont.)

Sides:

- Root vegetable gratin [GF V](#)
- Orange salad w/ roasted pumpkin, kumara and baby carrots drizzled w/ fig balsamic & pinenuts [GF V V+](#)
- Vegetable ratatouille w/ fresh herbs [GF V V+](#)
- Baby roasted potato salad w/ sun-dried tomatoes & cracked olives [GF V](#)
- Creamy 3-cheese macaroni & cheese [V](#)
- Roasted vegetable salad w/ feta & fresh herbs [V V+](#)
- String beans tossed w/ a lemony walnut pesto [V](#)
- Platter of vegetables drizzled w/ a fresh herb-infused olive oil [GF V V+](#)
- Fresh roasted baby red beetroot served on a bed of organic greens with candied walnuts, crumbled goat cheese drizzled with a balsamic vinaigrette [GF](#)
- Classic Caesar salad w/ homemade parmesan croutons [V](#)
- Country salad w/ blue cheese, sweet roasted baby garlic & crispy pancetta [GF V options](#)
- Baby greens w/ dried cranberries & candied walnuts [GF V](#)



Pricing

x2 mains, x2 sides with rolls & sweets | \$45.00pp

All pricing includes GST

