

**Sample  
Dinner Menus**

Sample menus and  
are subject to change

Minimum numbers of  
25 people apply for all  
buffet dinner menus.

Prices include GST.

**Sample Buffet Dinner Menu 1**

**To Start**

Warm bread rolls  
Chefs' soup bowl  
Antipasto platter of chilled meats and condiments

**Hot Dishes**

Roast beef, red wine jus  
Honey and soy glazed chicken with sauteed vegetables and cashew  
Baked fish in creamy coconut leeks, fried parsley  
Rice pilaf with red onion, roasted garlic  
Roast potatoes  
Market vegetable selection

**Salads**

Tossed salad  
Two, Chefs' choice salads

**To Finish**

Chefs' Choice hot dessert  
Pavlova with kiwifruit  
Assorted cake selection  
Fruit salad  
Tea and coffee

**Sample Buffet Dinner Menu 2**

**To Start**

Warm bread rolls  
Chefs' soup bowl  
Antipasto platter of chilled meats and condiments  
Poached salmon with shrimps, lemon sour cream

**Hot Dishes**

Roasted Pork Scotch Fillet, apple compote, thyme jus  
Chicken baked in Thai green curry sauce, jasmine rice.  
Baked fish with pea smash, citrus butter sauce  
Pad Thai noodles with roasted peanuts, stir fry greens  
Broken potatoes with rosemary butter  
Sautéed vegetables

**Salads**

Tossed salad  
Three, Chefs' choice salads

**To Finish**

Warm chocolate pudding  
Pannacotta  
Meringues  
Gateau  
Fresh fruit platter  
Cheeseboard and crackers  
Tea and coffee



*Our people are the difference*

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### Sample Buffet Dinner Menu 3

#### To Start

Chefs' daily soup creation with fine breads  
Platter of fresh and smoked seafood with condiments  
Antipasto selection of chilled meats and cheeses

#### Hot Dishes

Roast leg of Lamb, mint pesto  
Roasted Pork Scotch Fillet, apple compote, thyme jus  
Fresh fish with fragrant dry rub, cucumber, and dill  
Lamb navarin with creamy polenta, cherry tomato, and olive oil  
Vegetable biryani  
Herb roasted gourmet potatoes  
Steamed vegetables

#### Salads

Tossed salad  
Three, Chefs' choice salads

#### To Finish

Fresh fruit salad  
Apple and cherry crumble  
Individual mini pavlova  
Gateau, panna cotta and tart grazing board  
Cheeseboard and accompaniments  
Tea and coffee

### Sample Buffet Dinner Menu Plant Based

#### To Start

Black bean and tomato soup  
Grilled vegetable platter with hummus

#### Hot Dishes

Puy lentil and mushroom ragout with bulgur  
Baked pumpkin in coconut cream  
Vegetable biryani  
Olive oil poached vine tomatoes on crushed edamame  
Sauteed cabbage with roasted cashews, chilli, and herb oil  
Roast potatoes

#### Salads

Quinoa salad  
Roasted cauliflower and pea salad  
Curried chickpea salad  
Fresh garden salad

#### To Finish

Almond milk and vanilla panna cotta  
Sliced fresh fruit  
Warm red rice coconut pudding with berries  
Tea and coffee



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