



## **Buffet Menu 1**

### **\$50.00 a Head Incl**

**Carvery** - Roast Rolled Pork Loin with Gooseberry & Sage Glaze

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NZ Lamb & Rhubarb Pie

Baked Whiting Fillets with Blueberry Salsa

Minted New Potatoes

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Fresh Bread Rolls

Pasta Salad with tomato, olives, feta and homemade Pesto

Coleslaw tossed with a Spiced Gooseberry Dressing

Tossed Salad with Mamaku Blueberry vinaigrette

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Kiwi Pavlova with Blueberry Liqueur Compote

Gooseberry Frangipane

Fruit Salad



## **Buffet Menu 2**

### **\$60.00 a Head Incl**

**Carvery** - Chef Carved Ham with Gooseberry and Honey Glaze

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Roast Chicken with Blueberry & Apricot Stuffing

Braised Steak with Mushrooms finished with Gooseberry Wine

Seasonal Roast Vegetables

Steamed Broccoli with Almond Butter

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Fresh Bread Rolls

Cold Roast Turkey Platter with Blueberry Chutney

Prawn Platter with Mango Mayo

Roast Beetroot Feta & Walnut Salad Dressed with Gooseberry Juice

Tossed Salad with Mamaku Blueberry vinaigrette

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Rhubarb Oat & Pecan Crumble with a Caramel Custard

Blueberry Pastry Cream filled Profiteroles with Rich Chocolate Sauce

Fresh Fruit Salad



## **Buffet Menu 3**

### **\$70.00 a Head Incl**

**Carvery** - Horopito rubbed Scotch Fillet

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Hearty NZ Venison Stew finished with Braised Rhubarb

Baked Salmon Fillets with Blueberry Balsamic Glaze on Mediterranean Vegetables

Rhubarb & Goats cheese stuffed Chicken with a hazelnut Basil Pesto

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Fresh Bread Rolls

Prawn Platters with Homemade Mango Mayo

Greek Salad

Blueberry Corn Quinoa Salad

Tossed Salad with Mamaku Blueberry vinaigrette

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#### **Table Dessert Platters of Individual Desserts**

Blueberry Panna Cotta Shot, Chocolate Walnut Cup , Rhubarb Meringue Pie,  
Blueberry & Almond Triangle

Fruit Kebabs

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New Zealand Cheeseboard with a Selection of Chutneys