

BUFFET STYLE DINNER / LUNCHEON

MAINS:

GLAZED CHAMPAGNE HAM / MUSTARD
PEPPER-CRUSTED RUMP OF BEEF / HORSERADISH / GRAVY
TRADITIONAL ROAST CHICKEN / GRAVY
ROLLED PORK LOIN / APPLE SAUCE / GRAVY
ROASTED VEGETABLE & FETA LASAGNE

ACCOMPANIMENTS:

ROASTED POTATOES
ROASTED PUMPKIN, PARSNIP, KUMARA, CARROT, ONION
COLESLAW
SEASONAL VEGETABLE SALAD
CRUSTY BREADS / ROLLS

DESSERT:

choose 3 from the following:

- * TROPICAL FRUIT SALAD
- * KIWIFRUIT PAVLOVA
- * APPLE CRUMBLE / PIE
- * GLAZED CITRON TART
- * PASSIONFRUIT CHEESECAKE

all served with CHANTILLY CREAM

COST PER PERSON: WITH 3 MEATS....\$35.00

WITH 2 MEATS....\$30.00

SIT-DOWN, PLATED & SERVED DINNER / LUNCHEON

Warm dinner rolls / butter on tables

MAIN : guests offered a choice of 2 of the following:

- * AGED SCOTCH FILLET / WILD MUSHROOM SAUCE
- * CHICKEN MOUSSELINE / WHITE WINE VELOUTE SAUCE
- * ROASTED SOUTH ISLAND SALMON FILLET / WILTED SPINACH, BACON, RED WINE SAUCE
- * CHICKEN APRICOTINE (ch, breast w cheddar & blue vein cheeses in filo pastry) / SPICED APRICOT COULIS

all served w POTATO GRATIN & SEASONAL VEGETABLES

DESSERT: choose one (cost is higher if guests are to be offered a choice)

- * MINI PAVLOVA / SEASONAL FRUIT TOPPING & COULIS
- * TIRAMISU
- * CREME BRULEE
- * POACHED CITRON PEAR / LEMON SYRUP / ICECREAM

COST PER PERSON: \$45.00....

with choice of 2 desserts...\$50.00

These are simply to give an indication of what is available and the cost structure. Please feel free to contact our caterer Gay Lerner ph 09 425 5724, Mobile 021 776 701 or email ggl@slingshot.co.nz Gay will be happy to discuss your requirements.