

SPECIAL OCCASION CATERING MENU – ALL PRICES PLUS GST

BUFFET STYLE

Served in trays or on platters for Bain Marie and buffet service. Includes gravy, condiments.

\$27.00 per head

Choice of 2 proteins from roast pork, roast chicken, beef rissoles, cottage pie, bbq pork hock, beef lasagne, vegetarian lasagne, chickpea curry.

Choice of 5 vegetables from:

Hot: Roast potato, roast kumara, potato mash, cauliflower broccoli cheese, cabbage in mustard sauce, braised cabbage, carrots, peas, mixed vegetable bake, seasoned potato wedges, broccoli, macaroni cheese, rice.

Cold: German potato salad, minted potato salad, curried rice salad, rainbow coleslaw, Asian noodle salad, Mediterranean pasta salad, loaded tossed salad.

\$32.00 per head

Choice of 2 proteins from roast pork, roast chicken, apricot chicken, pulled pork, lamb shanks, honey soy glazed chicken drumsticks, chickpea curry

1 protein from roast lamb, roast beef, glazed ham

6 vegetables from:

Hot: Roast potato, roast kumara, roast pumpkin, potato bake, cauliflower broccoli cheese, cabbage in mustard sauce, pickled red cabbage, honey carrots, peas, mixed vegetable bake, broccoli, bubble and squeak cakes, creamy fettucine, rice.

Cold: German potato salad, minted potato salad, Waldorf salad, curried rice salad, roast vegetable and spinach salad, Greek salad, rainbow coleslaw, Asian noodle salad, Mediterranean pasta salad, loaded tossed salad.

Includes Yorkshire pudding and stuffing balls

BBQ MENU

\$40.00 per head

Choice of 2 proteins from chicken satay, ham steak and pineapple, beef rissoles, sausages
Choice of 1 protein from steak, bbq ribs, marinated chicken breast, lamb chops
Choice of 5 salads – see above
Selection of breads, bbq onions



INDIVIDUAL PICNIC BOXES

Starts at \$20 per person, see our special menu

FOR PLATTER OPTIONS REFER TO FINGER FOOD PLATTER MENU

\$60.00 Cold meat and salad platter, serves 6 people

DESSERTS

Dessert platter – refer to Finger Food Platter Menu

Trays of **hot pudding**, serves 10, \$70.00 each. Choices such as apple crumble, apple boysenberry crumble, butterscotch pudding, chocolate pudding, sticky date pudding, lemon or raspberry queen of puddings, apple bread and butter pudding, rice pudding with stewed apples

Cold dessert choices: Trays of fruit trifle, sherry trifle, Eton mess, loaded blondie, tiramisu cheesecake, \$70.00 each, serves 10

Cheesecakes, \$45.00, serves 12. Oreo caramilk chocolate, boysenberry, raspberry white chocolate, peach passionfruit, caramilk white chocolate, Crunchie

ICE CREAM SUNDAE STATION

\$12.00 per head – see our special menu

ALL PRICES ARE PLUS GST

We accept bartercard

MINIMUM 7 DAYS' NOTICE
gluten free, dairy free available

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