



Banquet Menus

Banquet Menu One \$40.00 + GST

Cane Baskets of Fresh French Breads

Hot Meats

Roast Beef with Tarragon & Mushroom Gravy

Hot Buffet

Buttered Chicken with Jasmine Rice

Minted Gourmet Potatoes

Honey Glazed Baby Carrots and Green Beans

From the Sea

Half shell New Zealand mussels finished with a tomato karengo & capsicum salsa

Glazed Ham off the Bone with Cranberry Sauce and Mustard

Salads

Tossed Lettuce Salad with Dressing

Classic Coleslaw

Penne Pasta Salad with Sundried Tomatoes, Salami and Feta

Homemade Chocolate Decadence Mud Cake

Cheesecake Selection

Whipped Cream



Banquet Menus

Banquet Menu Two \$50.00 + GST

Cane Baskets of Fresh French Breads

Hot Meats

Roasted & Seasoned Leg of Pork served with Apple Sauce and Gravy

Stuffed Chicken Breast with Apricot, Raisin and Mushrooms with Chargrilled Vegetable Relish

Hot Buffet

Teriyaki Beef served with Steamed Rice

Roasted Baby Potatoes

Tuscan Seasoned Roasted Vegetables

From the Sea

Prawn Platters drizzled in Zesty Lemon & Ginger Marinade

Cold Buffet

Fresh Mesclun Salad with Balsamic Vinaigrette

Kumara and Orange Salad with Lemon Coconut Dressing

Tomato and Cucumber Salad

Penne Pasta Salad with Sundried Tomatoes, Salami and Feta

Dessert

Homemade pavlova with cream & berries

Seasonal Fresh Fruit Salad

Whipped Cream