

Serviced buffet Minimum 30 people all prices are per person

## Packages



All our prices  
Include GST

### Celebration dinner \$59.50

To Start - handed around to you and your guests (up to 1 hour prior to dinner)

- **Mountain wraps** filled with smoked chicken, salad and sun-dried tomato cream cheese
- **Triple cheese** filo
- **Salami** and blue cheese roll ups
- **Beef** and gherkin rolls
- **Gourmet** club sandwiches
- **Pepperdews** filled with feta and lemon

#### Spit roasted mains

- **Pork loin** with apricot and cashew stuffing
- **Chicken breasts** rolled with mushrooms, sun-dried tomato and bacon
- **Smoky whole porterhouse** with our aioli
- **Manuka smoked ham** with wholegrain mustard
- **New Zealand lamb** (hogget) with herb seasoning and mint jelly

#### Select 8 salads or hot vegetables from the Connoisseurs Spit Roast selections

Served with gourmet potatoes tossed in herb butter, Fresh bread rolls and rich gravy

#### Dessert

- Pavlova with passion fruit couli
- Fresh fruit salad
- Lemon meringue pie
- Black forest gâteau

Served with filter coffee and a variety of teas

### The Classic package \$34.50

#### To start

- **Assorted** club sandwiches
- **Mountain wraps** filled with smoked chicken, salad and sun-dried tomato cream cheese
- **Smoked salmon** pinwheel

#### Spit roasted mains

- **Roasted whole beef** rump with American pepper and wholegrain mustard
- **New Zealand lamb** (hogget) with garlic mint rub and mint jelly
- **Manuka smoked ham** with wholegrain mustard
- **Semi boneless chicken** with traditional seasoning

Served with gourmet potatoes tossed in herb butter, fresh bread rolls, gravy and condiments

#### Gourmet salads

- Mesclun salad (v)
- Kumara and bacon salad
- Pickled vegetable salad (v)
- Potato salad with capsicum, sour cream and chives (v)
- Roast carrot & watercress salad, saffron mayo (v)
- Couscous salad with lemon, almonds, olives and capsicum, and dried apricot (v)

Gourmet potatoes tossed in herb butter  
Fresh bread, gravy and condiments

#### Winter special (May-Aug)

Replace any salad for minted peas and carrots

### Executive Dinner \$79.95

To Start - handed around to you and your guests (up to 3 hours prior to dinner)

- **Marinated tuna** with coconut cream, lime and chilli
- **Prawn** skewers with thai style marinade
- **Pork yakatori** with ginger soy dip
- **Pepperdews** filled with feta and lemon
- **Blini** topped with pumpkin and feta cheese
- **Salami** and blue cheese bites

#### Main Course

- **Spit roasted New Zealand lamb** with herb seasoning and mint jelly
- **Spit roasted pork loin** with apricot & cashew nut stuffing
- **Bbq'ed salmon fillet** with our own Kaikoura Spice
- **Chicken breast filets** with Skippers canyon seasoning & chive creme fraiche

#### Select 8 salads or hot vegetables from the Connoisseurs Spit Roast selections.

Served with gourmet potatoes tossed in herb butter  
Variety of freshly baked breads and rich gravy

#### Sweets

Platters of individual sweet treats delivered to each table.  
Served with lightly whipped cream and chunky berry couli  
Each table of 8 would be served the chef's selection of the following:

- Bitter chocolate crème brulee tart
- Caramelised lime tart
- Assorted french pastries
- Chocolate truffle cake
- Manuka honey and roasted pecan cheesecake
- Citrus and almond cake with zesti cream cheese icing (gluten free)

#### To finish

Filter coffee and a variety of premium teas  
Variety of New Zealand cheeses, crackers and fresh grapes

### Festive dinner \$37.95

#### Spit roasted mains

- **Semi boneless chicken** with traditional seasoning
- **New Zealand lamb** (hogget) with garlic mint rub and mint jelly
- **Manuka smoked ham** with wholegrain mustard
- **Seafood platter:** smoked salmon, marinated calamari, marinated mussels, mussels in the half shell, shrimp and surimi cocktail

- Potato salad with sour cream and chives (v)
- Kumara and bacon salad
- Country style coleslaw (v)
- Greek salad (v)
- Broccoli, toasted almond and red pepper salad
- Pickled vegetable salad (v)

Gourmet potatoes tossed in herb butter  
Fresh bread, gravy and condiments

#### Dessert

- Pavlova with passionfruit couli
- Fresh fruit salad
- Our home made trifle
- Christmas pudding and fresh custard

#### Free Swap with Festive dinner!

Replace Christmas pudding for Black Forest gâteau



Full  
range of  
glassware  
available  
to hire

Available with any main course - Minimum 40 people  
Smaller numbers by arrangement

## Desserts



Looking for  
something  
different?  
Ask about  
our Hangi  
menus

### The Traditional dessert \$10.95

- Pavlova with passion fruit couli
- Fresh fruit salad (g)
- Chocolate mousse

#### And select one from this list:

- Berry cheesecake (g)
- Black forest gâteau
- Baileys gâteau
- Lemon meringue pie
- Tiramisu
- Our home made trifle
- Christmas pudding with fresh custard

Looking for something different – ask about our plated and table buffet options

(g) = gluten free

### Tea and coffee (min 40 people)

Tea and coffee (instant)	\$1.95
Filter coffee and a variety of premium teas	\$2.95

### Finger food dessert Serviced \$9.95

#### Handed around to you and your guests

- Chocolate truffles
- Mini Chocolate éclairs
- Mini fruit kebabs
- Petit fours
- Sponge roulade
- Fudge slice

### The Pavlova \$7.95

Pavlova with whipped cream, passion fruit couli and fresh fruit salad

### Cheese Board (POA)

A selection of local or cheeses with water crackers, and grapes

- Served as a buffet with your tea and coffee
- Served as a table buffet – 1 or 2 platters to each table
- Served as an extra with dessert