

buffet style events

PRICING & DETAILS

Buffet Style 1 - \$70 + GST per person Buffet Style 2 - \$35 + GST per person Buffet Style 3 - \$57 + GST per person

All buffet menu events are fully serviced by our staff with crockery, cutlery, and napkins included.

Minimum number of 40 guests for all buffet style events

An additional travel fee may be added for events outside of Ashburton.

Prices do include waiting staff.

All prices and menu items are subject to change and seasonal availability.





buffet style 1

Starters

Mixed Montadito
(Spanish tapas style bread)
Tomato, basil, prosciutto
Olive tapenade, blistered cherry tomato & goats' cheese
Crab meat salad w/ avocado

Mains

Asian Style Twice Cooked Pork Belly served w/ a Citrus Caramel Glaze

Crispy Skinned Baked Salmon w/ smoked paprika hollandaise & roasted lemon

Seared Fillet of Beef served medium rare w/ chimichurri herb sauce & red wine jus

Sides

Herb buttered gourmet potatoes Green beans w/ shallots, citrus butter and almonds Honey glazed baby carrots

Dessert

1 choice from our individual dessert menu





buffet style 2

Carvery

served w/ condiments and fresh artisan breads

Honey glazed baked ham French mustard and pepper crusted roast beef

Sides

Roast potatoes w/ sea salt & thyme
Cauliflower Au gratin
Roast Carrot & pea medley
Garden Salad
Ranch Slaw

Dessert

1 choice from our individual dessert menu





buffet style 3

Starters

Kumara fritters topped w/ hot smoked salmon & lemon caper crème fraiche Mushroom, parmesan & truffle oil arancini w/ pesto

Mains

Chicken thigh Tuscan style w/ spinach & sundried tomato in a creamy rose sauce

Tagine of lamb with dates, apricots and flaked almonds

Pulled pork shoulder in Smokey bourbon BBQ sauce

Sides

Pilaf rice Green beans, broccoli & bok choy Stir-fried sesame carrots

Dessert

1 choice from our individual dessert menu

