

FUNCTION MENU

CANAPÉS

Choose between 3 Options for \$10 per head.

- × Vegetarian spring rolls.
- × Smoked Salmon on garlic croute with lemon crème fraiche and fried capers.
- × Deep Fried Prawn twisters.
- × Poached tomato with soft Bocconcini and fresh basil on a savoury sable.
- × Chicken and Bacon Roulade with spinach and drunken cranberries.
- × Deep fried Chili, coriander and Shrimp won-tons.
- × Marinated calamari with fresh herbs, olive oil, and lemon zest & juice.

CUISINE

SAVOURY

- × Roasted Kumara, Bacon, and egg Salad.
- × Poppy seed hand crafted Dinner rolls.
- × Moroccan Chickpea Salad.
- × Beetroot & Feta orange Salad.
- × Crisp Garden Salad.
- × Herb & Mustard crust whole Sirloin with a Béarnaise sauce.
- × Honey glazed Champagne Ham accompanied by Pineapple puree.
- × Rum & Maple syrup Baked Salmon Fillet with Saffron Caper Aioli.
- × Pan Roasted Snapper.
- × Tuscan style Roasted Seasonal Vegetables.
- × Roasted Gourmet Potatoes with Rosemary and Thyme Butter.
- × Lemon scented Chicken with Thyme jus.

DESSERT

- × Steamed Pudding dressed with Butterscotch sauce.
- × New Zealand Pavlova dressed with Fresh Fruit.
- × Seasonal Fresh Fruit Salad.
- × Whipped Chantilly cream with Chocolate shards.
- × Italian Lemon Meringue Pie.

\$25.0 PER PERSON: Choose 1 Meat, 1 Seafood, 2 Salads, 1 Vegetable option, 1 Dessert.

\$30.0 PER PERSON: Choose 1 Meat, 1 Seafood, 2 Vegetable options, 1 Dessert.

\$35.0 PER PERSON: Choose 1 Meat, 1 Seafood, 2 Vegetable options, 2 Desserts.

\$45.0 PER PERSON: Choose 2 Meats, 1 Seafood, 2 Vegetable options, 2 Desserts.

\$55.0 PER PERSON: Choose 2 Meats, 1 Salads, 2 Vegetable options, 2 Desserts.

\$65.0 PER PERSON: All Savoury options, All Desserts.

\$75.0 PER PERSON: All Savoury options, All Desserts, & 3 Canapes.