

TEE TO TABLE BISTRO

BY CHEF GAVIN

BUFFET MENU

STANDARD BUFFET

\$25.00 per person
with your choice of:
1 carvery and 3 vegetables

Carvery

Roast pork belly with apple sauce & gravy
Ham carved off the bone with mustard & gravy
Herbed beef with horseradish cream & gravy
Herbed chicken breast with gravy

Vegetables

Honey glazed carrots
Roasted beans with almonds and beurre noisette
Stir fry medley with asian flavors
Garlic and rosemary roasted potatoes
Honey roasted baby carrots
Roasted pumpkin
Roasted kumara and sesame (when in season)
Roasted pumpkin
Medley of broccoli, cauliflower, peas, carrots, corn

ADD ONS (Pricing is per person / per item)

Seafood \$8
Salt and pepper squid
Tempura battered fish goujons & tartare sauce
Prawns with cocktail sauce
Roasted side of salmon

Hot dishes \$7
Indian chicken curry with rice
Beef stroganoff with rice
Lamb rogan josh with rice
Thai beef curry with rice
Honey soy glazed chicken pieces

Salads \$5
Tossed seasonal greens
Mediterranean pasta
Homemade potato salad
Classic caesar
Chicken and pesto pasta salad

Dessert \$5
Sticky date pudding with sticky date sauce
Cheese cake with berry compote
Bread and butter pudding with custard
Apple crumble with custard
Kiwi fruit Pavlova With whipped cream

MORE ADD ON OPTIONS (Pricing is per person / per item)

Vegetarian options (per item) \$6
Roasted vegetable frittata served with tomato chutney
Mediterranean veggie pilaff
Vegetable ratatouille
Mixed vegetables lasagne
Thai green curry

Cheese platter \$8
Mixed Local cheeses served with crackers and dried fruit

Fruit platter \$6
Selection of fresh fruit of the season served with yoghurt

Bread and dips \$5
Selection of breads with a selection dips and tapenades

Soup \$4
Cream of roasted pumpkin with dinner roll
Creamy tomato and basil with dinner roll

All food will be Buffet style with chef serving the Carvery, complimentary warm dinner rolls, coffee & tea provided