



Buffet Breakfast

\$18.50 per person
Minimum 20 people

Croissants and Assorted Danish pastries

Fresh Fruit Platter

Mixed Cereals e.g. Home Style Muesli, Cornflakes, Special K

Honeyed Natural Yoghurt

Preserved Fruit

Poached Eggs with Hollandaise Sauce

OR

Scrambled Eggs

Crispy Cooked Bacon

Gourmet Sausages

Sautéed Herb Potatoes

Grilled Mushrooms

Grilled Pepper Tomato

Sliced Fresh Breads, Preserves & Spreads

Freshly Brewed Coffee, Tea and Fruit Juice



Morning Tea

\$8.50 per person

Freshly Brewed Coffee, Teas and Fruit Juice
Fresh Fruit Bowl

With 2 of the following;

Carrot, Spice and Sour Cream Cake
Apple and Walnut Muffins
Lemon and Poppy Seed Muffins
Date Scones
Camembert and Ham Scones
Banana Bran Loaf
Mini Club Sandwiches
Croissant Halves with Gourmet Fillings
Mini Savory Quiches
Mushroom and Herb Pastry Roulades
Apricot Loaf

Afternoon Tea

\$8.50 per person

Freshly Brewed Coffee, Teas and Fruit Juice
Fresh Fruit Bowl

With 2 of the following;

Chocolate Coconut Slice
Bran Biscuits
Ginger Crisp
Chocolate Chip and Walnut Cookies
Lemon Sour Cream Cake
Chocolate Mud Cake
Almond Cherry Cake
Cheese Scones
Sultana Scones
Hazelnut Squares
Cheese board and Crackers



Working Lunch 'A'

Finger Food

\$22.50 per person

Gourmet Filled Croissant Halves with Shaved Meats and Vegetarian Fillings

Marjoram Chili Cider Vinegar Chicken Nibbles

Grilled Mussel Halves topped with a Parmesan Herb Crust

Roasted Vegetable Risotto Cakes with Tangy Cucumber Yoghurt Dip

Mixed Sushi Rolls

Homemade Rich Chocolate Cake

OR

Mini Lemon Meringue Pies

Sliced Fresh Fruit Platter

All served with Freshly Brewed Coffee, Teas and Fruit Juice



Working Lunch 'B' (1) Buffet

\$25.00 per person

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Delicious Whitianga Seafood Chowder with Hot Crusty Bread Rolls

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Turkish Spiced Lamb (or Beef) with Nuts and Fruity Rice

Zesty Grilled Chicken with Coriander Egg Plant Relish

Walnut, Spinach & Blue Cheese Quiche

Your choice of 3 salads from the following;

Caesar

Mixed Leaf

Orange Poppy Seed and Roasted Vegetable

Warm Potato and Crispy Bacon

Red Lentil Taboulhi

Traditional Greek Village

Marinated Tofu, Carrot and Sesame Seed

Italian Pear

Chefs Garden

Bacon Peach & Blue Cheese

Mexican Warm

Sweet n Sour Broccoli

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Banana Crepes with Butterscotch Sauce

OR

Hot Apple and Cinnamon Pie with Fresh Whipped Cream

Fresh Fruit Platter

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All served with Freshly Brewed Coffee, Teas and Fruit Juice



Working Lunch 'B' (2) Buffet

\$25.00 per person

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Selection of Home-style Breads

Fresh Steamed Mussels with a Tasty Tomato Herb Sauce

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Spanish Styled Chicken Majorcan Simmered in White Wine and Orange with Black Olives

Spiced Vegetarian Moussaka Topped with a Parmesan Crust

Lamb Kofta Kebabs with Peanut Sauce and Cucumber Yoghurt Dipping Sauce

Traditional Bacon and Egg Pie

Your choice of 3 salads from the following;

Caesar

Mixed Leaf

Orange Poppy Seed and Roasted Vegetable

Warm Potato and Crispy Bacon

Red Lentil Taboulhi

Traditional Greek Village

Marinated Tofu, Carrot and Sesame Seed

Italian Pear

Chefs Garden

Bacon Peach & Blue Cheese

Mexican Warm

Sweet n Sour Broccoli

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Sticky Date Pudding with Butterscotch Sauce

Fresh Fruit Platter

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All served with Freshly Brewed Coffee, Teas and Fruit Juice



Working Lunch 'B' (3) Buffet

\$25.00 per person

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Bruschetta Bits Topped with Anchovy, Tomato and Oregano
OR
Black Olive Pate, Rocket and Feta

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Mixed Mushroom and Pumpkin Rissotto

Warm Thai Beef Salad

Paprika Spiced Roasted Chicken Pieces with Mango Chutney

Pink Salmon and Dill Frittata

Your choice of 3 salads from the following;

Italian Potato Salad

Walnut and Apple Coleslaw

Caesar

Mixed Leaf

Orange Poppy Seed and Roasted Vegetable

Warm Potato and Crispy Bacon

Red Lentil Taboulhi

Traditional Greek Village

Marinated Tofu, Carrot and Sesame Seed

Italian Pear

Chefs Garden

Bacon Peach & Blue Cheese

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Summer Berry Almond Tart

Fresh Fruit with Ginger Syrup

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All served with Freshly Brewed Coffee, Teas and Fruit Juice



Working Lunch 'C' Buffet

\$30.00 per person

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Antipasto Platter

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Seared South Island Salmon Flavoured with Lemon and Crack Pepper on Juicy Bok Choy

OR

A twist on a classic Spanish Pilau Dish Using the Best Local Seafood with Specialty Chorizo Sausage

Individual Herb Crumbed Chicken Breast stuffed with garlic butter and pan fried

OR

Tarragon Rubbed Chicken Wrapped in Crispy Prosciutto

Masala Dosa – Pancakes Filled with Spiced Potatoes, Roasted Tomato and Goats Cheese

Your choice of 3 salads from the following;

Caesar

Mixed Leaf

Orange Poppy Seed and Roasted Vegetable

Warm Potato and Crispy Bacon

Red Lentil Taboulhi

Traditional Greek Village

Marinated Tofu, Carrot and Sesame Seed

Italian Pear

Chefs Garden

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Lemon Meringue Pie

OR

Fruit Flan

OR

Hot Blueberry and Apple Crumble with Fresh Whipped Cream

Sliced Fruit Platter

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All served with Freshly Brewed Coffee, Teas and Fruit Juice



Whitianga BBQ

\$35.00 per person

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Selection of Breads

Fresh Steamed Mussels in a Creamy White Wine Sauce

Asian Braised Pork Belly

Three Pepper Minute Steaks

Lamb Kofta Patties with Tasty Peanut Sauce

Sweet Soy Chicken, Mushroom and Pineapple Kebabs Drizzled with Chilli Lime Dressing

Prawn & Scallop Kebabs with Honey Dressing

Coriander and Chick Pea Tamerre Cakes with Cucumber Yoghurt

Your choice of 4 salads from the following;

Caesar

Mixed Leaf

Orange Poppy Seed and Roasted Vegetable

Warm Potato and Crispy Bacon

Red Lentil Taboulhi

Traditional Greek Village

Marinated Tofu, Carrot and Sesame Seed

Italian Pear

Chefs Garden

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Classic Chocolate Profiteroles

Almond Meringue Cake

Spicy Fresh Fruit Salad



Cocktail Hour

Minimum 15 people

2 Hot and 2 Cold Choices \$15.00 per person

3 Hot and 3 Cold Choices \$20.00 per person

4 Hot and 4 Cold Choices \$25.00 per person

Hot

Seared Scallop Wrapped in Crispy Bacon
Pacific Oysters Kilpatrick
Pacific Oyster Rockefeller (Spinach & Cheese)
Chorizo Sausage and Kumara Mash
Goats Cheese Tartlet with Roasted Tomato
Sweet Corn Fritters with Smoked Chicken Mousse
Stuffed Mushroom and Blue Cheese
Mussel Half with Parmesan Herb Crust
Ginger Glazed Chicken Wings
Herb and Feta Pastry Rolls

Cold

Pickled Salmon on Pumpernickel
Oysters Natural
Oysters with Lime and Chilli
Smoked Salmon Blinis with Cream Cheese
Mixed Sushi Rolls
Deville Mixed Nuts
Mixed Spiced Olives
Prawn and Dill Puffs
Gingered Fruit Kebabs
Canapés - Chicken Parfait and Orange
- Ham and Gruyere
- Prawn and Melon
- Smoked Beef