



Full Buffet Breakfast
\$19.50 p/p

Minimum 15 people

Croissants

Seasonal Fresh Fruit Platter

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

Natural and Fruit Yoghurts

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



Continental Only Buffet Breakfast Option
\$16.50 p/p

Minimum 15 people

Croissants

Seasonal Fresh Fruit Platter

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

Natural and Fruit Yoghurts

Preserved Fruit

Sliced Fresh Breads, Preserves & Spreads

Freshly Brewed Coffee, Tea and Fruit Juice



Morning and Afternoon Tea
\$9.50 p/p

Choice of 2 options from the following;

Scones – *Cheese and Bacon or Date*

Muffins – *Crunchy Lemon or Blueberry or Orange Honey*

Biscuits – *Chocolate Button Shortbread or Afghans or Ginger Crunch*

Cake – *Lemon Yoghurt or Carrot or Fruit Loaf*

Savory – *Sausage Rolls or Mini Meat Pies or Quiche*

All served with a Fresh Fruit Bowl, Specialised Teas, Coffee and Fruit Juice

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Specialised Tea and Coffee **ONLY** \$4.50 p/p



Lunch Menu A
\$18.50 p/p

Soup of the Day with Baguette and Butter

e.g Whitianga Seafood Chowder, Spicy Herb Tomato, Nutty Pumpkin

Home Style Quiche

e.g Roasted vegetable and cheese

Choice of 2 Salads

Choose from the salad menu

Price includes specialised teas, coffee and fruit juice



Lunch Menu B (Finger Food)
\$22.50 p/p

Mixed Sushi Rolls (v)

Mini Chicken Souvlaki

Tasty lemon chicken pieces served skewered with fresh herbs.

Mini Quiches (v)

Home baked quiches e.g smoked salmon or vegetable.

Cannellini Bean and Rosemary Bruschetta (v)

A sophisticated Italian variation on the theme of beans on toast.

Glamorgan Sausages (v)

A Welsh dish of tasty sausages filled with cheese, leek and fresh herbs smothered in breadcrumbs.

Mussels in Black Bean Sauce

Delicious mussels served in their shell soaked in a delicious ginger, garlic, chilli and black bean sauce.

Price includes specialised teas, coffee and fruit juice

(v) denotes vegetarian option



Lunch Menu C
\$22.50 p/p

Choice of 1 Main from Selection Below

Choice of 3 Salads from Salad Selection Menu

Baguette and Butter

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Chicken with Lemon and Garlic

Chicken strips seasoned with shallots, garlic and paprika, topped with fresh lemon juice and parsley.

Aromatic Tandoori Chicken

Marinated skewered chicken with coriander yoghurt.

Smoky Mexican Minute Steaks

Mild chilli combines well with garlic in this marinade on minute beef steaks to give a fruity, smoky flavour.

Beef Bourguignonne

A classic French dish of beef cooked in Burgundy style with red wine, bacon, baby onions and mushrooms.

Tagine of Lamb

A classic Moroccan stew with warm fruity flavourings. (Great with the roasted vegetable couscous salad!)

Grilled Fish Brochettes

Fresh fish pieces skewered with strips of pepper, potatoes and aubergine slices.

Price includes specialised teas, coffee and fruit juice

Upgrade Alternatives e.g Seafood Paella, Beef Wellington P.O.A

Please advise if Vegetarian option is required



Salad Selection Menu

Garden Mixed Leaf

A fresh garden salad of mixed leaves, carrot, tomato, cucumber with a balsamic dressing;

Herb and Mixed Leaves with Toasted Nuts

Fresh garden herbs, mixed lettuce leaves with toasted nuts and a balsamic dressing;

New York Deli Coleslaw

A traditional style coleslaw of cabbage, carrots, peppers, celery, onion, raisins with a zesty mayonnaise dressing;

Potato Salad

A creamy mustard mayonnaise with chopped eggs, olives, onions, potatoes and herbs;

Peruvian Salad

Layers of rice and green salad leaves, topped by the bright colours of the peppers, corn, eggs and olives;

Roasted Vegetable Couscous

Roasted seasonal vegetables with fluffy couscous topped with finely chopped herbs;

Chickpea and Silver Beet Salad

Chickpeas with fresh silver beet, spring onions and bell peppers combine beautifully with a delicious paprika dressing;

Smoked Fish Pasta Salad

A delicious creamy pasta salad with smoked fish and fresh herbs;

Mediterranean Pasta Salad

Colourful, tasty and nutritious; pasta combined with tomatoes, spring onions, olives, capers and parmesan cheese;

Greek Salad

A traditional Greek salad, with feta, red onion, tomato, cucumber, olives and lettuce;



Add to any Lunch Menu

Sweets Selection Menu
\$3.50 p/p

Chocolate Mud Cake

Moist, rich chocolate cake served with fresh fruit and whipped cream.

Tart au Citron

Classic lemon French tart served with fresh fruit and whipped cream

Apple Strudel

Golden baked apples in a crispy light pastry served with fresh fruit and whipped cream.

Seasonal Fresh Fruit Platter

Charosets

Date and raisin balls dipped in chocolate and smothered in chopped nuts. (*Great with Lunch Menu 'B'*)



Individual Takeaway Lunch Option
\$19.50 p/p

Chicken or Ham Salad Sandwich Served in a Wrap or Roll

Home Made Muffin or Slice Option

Potato or Pasta Salad

Serve of Fresh Fruit

Fruit Juice or Bottled Water

Served in individual bags/containers – ideal for group field trips.



Platters

<i>Mixed Club Sandwiches</i>	<i>\$30.00</i>
<i>Assorted Dips & Bread</i>	<i>\$30.00</i>
<i>Hot Savory Pastries</i>	<i>\$35.00</i>
<i>Mediterranean Antipasto Platter</i>	<i>\$45.00</i>
<i>Cheese Selection with Crackers, Pickles and Fruit</i>	<i>\$60.00</i>

Each platter serves between 8 – 10 people

Individual hors d'œuvres options are available on request