



Christmas Menu

- **BUFFET STYLE** -

MEATS

CHOOSE 2

Maple mustard orange glazed whole ham
Blade beef bolar, mustard and rosemary
Slow cooked lamb shoulder, apple jus
Apricot cream cheese stuffed chicken breast, wrapped in bacon
Akaroa salmon portions, dill and lemon (add \$5pp)
Add additional meat option \$7pp

VEGETABLES

CHOOSE 2

Classic roasted potato, coconut oil, tuscan seasoning
Creamy potato gratin
Steamed seasonal vegetables
Cauliflower and broccoli, smoky cheese sauce
Garlic sautéed green beans, rosemary oil

SALADS

CHOOSE 2

Broccoli, bacon, smoked cheddar crumble, chipotle mayonnaise
Shredded fennel, carrot, cabbage slaw, dill & lemon ranch dressing
Honey roasted peanuts, hokkien noodle, capsicum, sweet chilli
Curried potato salad, bacon, spring onion
Smoky maple roasted pumpkin, quinoa, green tomato, caramelised onion, mesclun
Fresh green garden salad, seasonal toppings, pumpkin seeds, citrus vinaigrette

DESSERT

CHOOSE 2

Individual pavlova, cream, seasonal berries
Brandy baskets, custard cream, berries
Salted caramel cheesecake
Lemon tart, plain yoghurt
Sticky date pudding, caramel sauce
Chocolate & rum trifle

\$60pp





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- DETAILS -

\$60pp includes catering and equipment required to serve at a location of your choosing for a minimum of 30 people. Service fees will apply for numbers less than this.

Additional add-ons are available upon request:

- canapés on arrival
- drinks package
- basic christmas table decor
- entertainment

A \$500 deposit is required upon booking. Final numbers are due at least 7 days in advance and full payment is required within 7 days of your event.

We looking forward to catering your christmas celebrations!

