



Morning/afternoon tea options

Apricot & sage sausage rolls

Freshly baked and buttered date scones.

Freshly baked and buttered cheese & herb scones

Fresh fruit platter

Fresh buttered savoury muffins

Fresh buttered blueberry muffins

Gourmet club sandwiches

Warm smoked ham and gouda croissants

Classic bacon & egg pie

Variety of fresh Danish pastries

Chef's quiche

Assortment of biscuits

Sweet slice selection

Gourmet savouries with tomato relish

Club sandwiches



Finger food & canape options

Gourmet club sandwich platters
Savoury muffins
Freshly baked cheese & herb scones
Kiwi classic Asparagus rolls
Free-range chicken rolls
Selection of hot savouries with tomato sauce
Cook-strait fish goujons with tartare & lemon wedges
Vegetarian spring rolls with sweet chilli dipping sauce
Battered mussels with lemon & confit garlic aioli
Salt & pepper squid with ginger lime dipping sauce
Honey, sesame & soy chicken nibbles
Platters of sweet slice bites
Sweet muffins
Fresh & seasonal fruit platters
Chicken satay kebabs
Selection of artisan breads, olive oil & Dukkah
Marlborough smoked salmon blinis with lemon & dill crème fraiche
Marlborough green lipped mussels, grilled with parmesan & pesto
BBQ pulled pork & chipotle slaw sliders
Apricot & sage sausage rolls
'Cloudy Bay' popcorn clams with fresh lemon mayo
Spiced corn croquettes with chipotle mayo
'Premium Game' venison pepperoni, brie & gherkin



Plated & plattered options

To Start

Chef's soup, crusty roll & whipped butter

Marlborough green-lipped mussels, garlic, white wine, parsley & cream

Chicken liver pate, rye toast & Kamokamo chutney

Smoked salmon, roasted beets, baby spinach & toasted seeds

Antipasto platters of cured meats, cheeses, fruit & nuts, crackers & breads, olives & pickles

To Follow

Marlborough King Salmon fillet, sauteed potatoes, asparagus & hollandaise

Free-range chicken breast, roasted baby potatoes, thyme-buttered corn & romesco

Grass-fed beef fillet, potato & parsnip rösti & Marlborough Pinot noir jus

Wild Marlborough Venison, confit potatoes & pickled cherries

Slow roasted lamb shoulder, confit garlic crushed potatoes, redcurrant & rosemary jus

Cook-Strait Hapuku fillet, roasted carrots, green beans and lemon butter sauce

Slow roasted rib of beef, duck fat roast potatoes, broccolini & horseradish

12-hour pork belly, potato gratin, smoked crackle & red apple butter

To the table

Steamed and buttered seasonal vegetables

Tossed mesclun salad with honey mustard vinaigrette

Freshly baked dinner rolls with butter

To Finish

New York baked cheesecake and blueberries

Cream filled profiteroles with salted butterscotch sauce & vanilla-bean icecream

Lemon tart, local strawberries & meringue

Triple chocolate brownie, crème anglaise & summer berries



Buffet options

Entrees

Home-made soup of your choice, with bread rolls & butter
Classic prawn cocktail with iceberg & Thousand island dressing
Honey, sesame & soy chicken nibbles
Salt & pepper squid with ginger lime dipping sauce

Main dishes

Honey glazed ham, carved off the bone
Free-range whole chicken, sage & onion stuffing
Roasted lamb shoulder with rosemary & garlic
Whole sirloin roast with horseradish
Slow roasted pork shoulder with crackling & apple sauce
Roasted turkey breast & cranberry sauce
Whole hog spit roast
Beef or vegetable lasagne

Hot Accompaniments

Roast potatoes
Roasted pumpkin & kumara
Baby peas with mint butter
Steamed seasonal greens
Baby carrots & green beans
Cauliflower & broccoli cheese bake

Salads

Baby potato, bacon & chive salad
Mediterranean pesto, olive & orzo pasta salad
Pumpkin and kumara salad
Greek salad of peppers, cucumber, tomatoes, olives, feta & red onions
Vietnamese noodle salad
Beetroot, feta & walnut salad
Tossed mesclun salad with honey mustard vinaigrette

Breads and sauces

Selection of artisan breads, olive oil & dukkah

Garlic focaccia bread
Freshly baked dinner rolls
Buttered soft baps or crusty rolls
Gravy, mustards, pickles & sauces

Desserts

Kiwi Pavlova. Strawberries, passionfruit & kiwi on fresh cream pavlova
Summer berry trifle
Apple and forest berry crumble & icecream
Tiramisu