



CATERING | COFFEE | EVENTS

Buffet Menu 75.00pp

Assorted breads

Deli meat selection (salmon, pate, relish, chutneys)

Choose 2

Leg of lamb – mint sauce
Champagne Ham – selection of mustards
Chicken breast w cranberry stuffing – selection of sauces

Choose 3

Honey glazed kumara, pumpkin and carrots
Rosemary & thyme roasted potatoes
Seasonal green vegetable salad
Potato salad
Pasta salad
Beetroot, toasted walnuts, blue cheese and rocket

Choose 3

Lemon tart w raspberry
Meringue w fruit compote
Christmas mince pies
Triple chocolate brownie
OR

Shared desserts for the table

Add on – 5.00pp per item

-Glass of bubbles
-2 canapes to start
-Seafood Chowder
-Company branded cupcakes
-Trio Christmas mince tart packs





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Set Menu

2 course - 45.00pp

3 course - 60.00pp

Canapes on arrival

Choose 4

Smoked salmon fish cakes | Arancini balls | mac n cheese balls | Haloumi fritters | lamb koftas | Scallop spoons | mini beef rosti | pork & apple bites

Choose on arrival – Plated Mains

Beef short **Ribs** w smoked BBQ sauce, rocket slaw and potato kumara crisps

OR

Braised **Duck** leg w beetroot, pinenuts and kale

OR

Pork belly w pumpkin puree and gems served w apple sauce and jus

OR

Roasted **Pumpkin** w goats cheese, honey cashew nuts and beetroot salad

Lemon tart w raspberry

OR

Meringue w fruit compote

OR

Triple chocolate brownie

Add on – 5.00pp per item

-Glass of bubbles

-Grazing board to start (selection of cheese, crackers, fresh fruit, antipasto, deli meats)

-Company branded cupcakes

-Trio Christmas mince tart packs

