



MORNING TEAS

\$10.00 PER HEAD

Tea/Coffee

Fresh Muffins or Date Scones

Assorted biscuits

AFTERNOON TEAS

\$10.00 PER HEAD

Tea/Coffee

Savoury Scones or Pastries

FINGER FOODS

\$20.00 PER HEAD

Sausage Rolls

Triangle Sandwiches

Honey/Soya Chicken Wings

Battered Fish Bites

Rare Roast beef en croute

\$23.00 PER HEAD

Chicken Skewer with Peanut Sauce

Rare Roast Beef en croute

Salmon Crostini

Tempura Beer battered Prawns

Blue Cheese and Mushroom Melt

Note: Tea & Coffee is included with these options

CHEESE PLATTERS

FROM \$150.00 EACH (APPROX. 45/50 PEOPLE)

Selection of New Zealand Cheese

Grapes, Dried Fruits, Breads & Crackers

ADD FRUIT TO YOUR CHEESE PLATTERS \$70.00

HOT BUFFET SELECTIONS

OPTION # 1 \$27 PER HEAD

Roast Beef

Baked Potato and Pumpkin and Seasonal Green Veg

3 Assorted Salads with Assorted Condiments

ADD *1 x Hot Pudding, Fresh fruit Salad, and Cream \$4 per head*

ADD *Breads and Dips \$4 per head*

OPTION # 2 \$38.00 PER HEAD

Choice of Roast Beef or Lamb

Hot Seasonal Veg

3 x Assorted Salads & Condiments

1 x Hot Pudding, Fresh fruit Salad, Cream

Assorted Slices

OPTION #3 \$46.00 PER HEAD

Roast Sirloin

Chefs Choice Chicken or Leg Ham

Chefs Salad

Seafood Salad

Potato Salad

1 Hot Pudding, Fresh fruit Salad, Cream

Cheese and Crackers