

## Christmas BBQ Buffet drop off

### Christmas Package Includes:

Full buffet set up  
Disposable cutlery and crockery  
Serviettes  
Christmas buffet decorations

### Menu Includes:

Selection of four BBQ items  
Condiments  
Selection of six salads  
Fresh bread  
Selection of four desserts

### BBQ Items select four:

Teriyaki pork chops  
Chicken satay skewer (choice of plain, satay, tandoori or honey soy marinade)  
Pumpkin, feta & spinach fritters  
Gourmet prime beef patties – make your own burger  
Vegetarian Beetroot burger – make your own burger  
Aged rump steak  
Gourmet sausages  
Honey soy chicken wings  
Ham on the bone (baked)

Bread Display  
Condiments

### Salads select six:

Greek garden salad -olives on side <sup>GF</sup>  
Baby beetroot, baby carrots, baby spinach with honey and sesame <sup>GF</sup>  
Roast pumpkin, celery, sun dried tomato, sultanas, feta with aioli dressing <sup>GF</sup> Not available Dec- Feb  
Potato with chives, sour cream mayo and wholegrain mustard <sup>GF</sup>  
Kumara, walnuts, pumpkin seeds light curry and orange mayo <sup>GF</sup>  
Broccoli, mandarin and toasted cashew nuts <sup>GF</sup>  
Ranch coleslaw <sup>GF</sup>  
Asian slaw salad <sup>GF</sup>  
Israeli vegetable couscous <sup>GF</sup>  
Spicy chickpeas, cucumber and green beans <sup>GF</sup>  
Nutty vegetable rice <sup>GF</sup>  
Roasted cauliflower and spiced chickpea with tahini dressing <sup>GF</sup>  
Green beans, chickpeas, tomato with coriander dressing <sup>GF</sup>  
Shell pasta with sweet chilli and mayo dressing <sup>GF</sup>  
Penn pasta with feta, tomato and spinach <sup>GF</sup>  
Roasted kumara, baby spinach, sliced apple, red onion with balsamic dressing <sup>GF</sup>  
Asparagus, red peppers, avocado dressing <sup>GF</sup> seasonal Nov –Jan  
Watermelon summer salad, grapes, cucumber, feta with mint and lime juice dressing <sup>GF</sup> seasonal



**Desserts select four:** served with fresh cream

Warm sliced Christmas pudding with custard

Tropical fruit salad

Christmas Pavlova roulade

Raspberry and white chocolate brownie

Christmas mince tarts

**\$37.50** per person including dessert      **\$29.50** per person without dessert

Inclusive of GST

Note that some travel conditions or extra travel charge may apply

*We can cater for all special dietary requirements with prior notice*

**Optional extras for that special touch**

King Prawns with Roasted Garlic Aioli      \$4.00 per person

BBQ Prawn on a skewer      \$4.00 per person

Small Mussel and kumara fritters      \$3.00 each

BBQ Salmon kebabs      \$5.50 each

BBQ terakihi fillet parcel      \$5.50 each

Shrimps in seafood sauce      \$2.50 per person

Whole steamed mussels      \$1.50 per person

