



Buffet Menu

Our buffet options are perfect for larger groups complete with meat options, seasonal vegetables, salads and your choice of desserts. Please note a minimum order of 50 persons applies to our Buffet Menus.

Mini Executive

Your Choice of Three Meats

- Lemon and thyme roast chicken
- Honey glazed champagne ham
- Roast pork with fresh herbs and apple sauce
- Garlic and mint roast lamb and mint sauce
- Roast beef with rosemary and rich brown gravy
- Pan fried fish fillets with fresh herbs and lemon
- Chicken with white wine, bacon and mushrooms
- Thai chicken curry (rice separate)
- Lamb tagine with chickpeas and kumera (rice separate)

Your Choice of Three Large Salads

- Homemade traditional coleslaw
- Fresh green salad with mesclun, tomatoes and cucumber (gf)
- Brown rice salad with spring onions, capsicum, raisins and peanuts
- Potato salad with bacon, spinach and beans (gf)
- Pasta salad with peppers, olives, pine nuts, rocket and feta
- Roasted pumpkin salad with spinach feta and pumpkin seeds (gf)
- Orzo salad with cucumber, corn and sweet chilli
- Baby beetroot salad with spinach, feta, red onion and rosemary
- Roasted Mediterranean vegetable pasta salad with creamy pesto dressing
- Curried potato and egg salad
- Thai noodle salad with carrot and cucumber and roasted peanuts
- Broccoli and bacon salad (seasonal)
- Mediterranean salad with cherry tomatoes, bulghur wheat, olives and feta
- Traditional Caesar salad with bacon and egg

Your Choice of Two Hot Veges

- Mix of roasted pumpkin and kumara
- Baby potatoes with herbs and butter
- Honey carrot
- Minted peas
- Jasmine rice

Your Choice of Three Deserts

- Fruit platter with yoghurt
- Rich chocolate cake with rich chocolate icing
- Traditional apple crumble with fresh cream
- Mini pavlovas topped with cream and fresh fruit
- Platters of mini chocolate and plum and frangipane tarts
- Triple chocolate brownie
- Platters of homemade slices
- Platters of homemade cakes with cream or yoghurt
- Antipasto board, selection of cheeses etc.
- Mixture of Danishes
- Apple pie with cream

Pricing (Includes bread & butter, cutlery & plates.)

Per person with dessert:

\$54.99+GST

Per person no dessert:

\$49.99+GST

Extra staff for clearing:

\$25.00+GST / hour

Thanks for downloading our menu.

Please call Pip on 027 607 6959 or email mini.gourmet@yahoo.co.nz to place your order.



Buffet Menu

Mini Express

Your Choice of Two Meats

- Lemon and thyme roast chicken
- Honey glazed champagne ham
- Roast pork with fresh herbs and apple sauce
- Garlic and mint roast lamb and mint sauce
- Roast beef with rosemary and rich brown gravy
- Thai chicken curry (rice separate)
- Lamb tagine with chickpeas and kumera (rice separate)

Your Choice of Two Large Salads

- Homemade traditional coleslaw
- Fresh green salad with mesclun, tomatoes and cucumber (gf)
- Brown rice salad with spring onions, capsicum, raisins and peanuts
- Potato salad with bacon, spinach and beans (gf)
- Pasta salad with peppers, olives, pine nuts, rocket and feta
- Roasted pumpkin salad with spinach feta and pumpkin seeds (gf)
- Orzo salad with cucumber, corn and sweet chilli
- Baby beetroot salad with spinach, feta, red onion and rosemary
- Roasted Mediterranean vegetable pasta salad with creamy pesto dressing
- Curried potato and egg salad
- Thai noodle salad with carrot and cucumber and roasted peanuts
- Broccoli and bacon salad (seasonal)
- Mediterranean salad with cherry tomatoes, bulghur wheat, olives and feta
- Traditional Caesar salad with bacon and egg

Your Choice of Two Hot Veges

- Mix of roasted pumpkin and kumara
- Baby potatoes with herbs and butter
- Honey carrot
- Minted peas
- Jasmine rice

Your Choice of Two Deserts

- Fruit platter with yoghurt
- Rich chocolate cake with rich chocolate icing
- Traditional apple crumble with fresh cream
- Mini pavlovas topped with cream and fresh fruit
- Platters of mini chocolate and plum and frangipane tarts
- Triple chocolate brownie
- Platters of homemade slices
- Platters of homemade cakes with cream or yoghurt
- Antipasto board, selection of cheeses etc.
- Mixture of Danishes
- Apple pie with cream

Pricing (Includes bread & butter, cutlery & plates.)

Per person with dessert:

\$44.99+GST

Per person no dessert:

\$39.99+GST

Extra staff for clearing:

\$25.00+GST / hour

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