



# 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 80 persons applies to our Buffet Menus. Buffets are delivered ready for you to present and serve yourself, please note that catering staff are not provided standard with the Buffet. If you do require wait staff for your event, please get in touch and this will be quoted for you.

## 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
- Apple slice with 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:**

\$69.99+GST

**Per person no dessert:**

\$60.00+GST

Thanks for downloading our menu.

Please call Pip on 027 607 6959 or email [mini.gourmet@yahoo.co.nz](mailto:mini.gourmet@yahoo.co.nz) to place your order.



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## 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
- Apple slice with 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:**

\$49.99+GST

**Per person no dessert:**

\$40.00+GST

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