

BALL BUFFET MENU

\$30 PER PERSON

Freshly baked Zaidas bread basket
Roast baby potatoes with garlic and balsamic reduction (v)
Pumpkin and ricotta tortellini with tomato basil sauce and parmesan cheese (v)

Mains

(choose two)

Manuka honey glaze ham on the bone with orange mustard sauce (gf)
Moroccan spiced lamb with honey glazed roasted carrots and parsnip (gf)
Mustard and rosemary chicken with ginger sautéed bok choy (gf)
Paprika spiced pork loin with pear and fig chutney (gf)
Herb crusted roast sirloin with caramelised red onion red wine jus (gf)
Beef rump with mushrooms and onions
Seafood mornay on buttered leeks
Fish of the day with pesto and roasted peppers

Vegetables

(choose two)

Honey glazed roast seasonal vegetables with rosemary (v,gf)
Steamed freshly picked seasonal vegetables with herb butter (v,gf)
Cauliflower with cheese sauce
Broccoli with herb butter
Honey glazed baby carrot and green beans

Salads

(choose two)

Caesar salad with cos lettuce, bacon, parmesan and croutons (v, gf)
Mixed green leaf salad with pear, orange, walnuts and cherry tomatoes (v,gf)
Baby potato salad with egg, gherkin, red onion and garlic mayonnaise (v,gf)
Chargrilled vegetable and pasta salad with pesto (v)
Coleslaw with herb aioli

Dessert

(choose three)

Fresh fruit salad (gf)
Chocolate mousse with berry coulis
Chocolate mud slice
Strawberry cheesecake
Chocolate brownie with whipped cream
Mini chocolate eclairs and cream puffs
Banoffee pie
Mini pavlova topped with whipped cream and tropical compote (gf)