

---

## **Celebration Buffet**

Apricot and Mustard Glazed Ham *with apple sauce*

Slow Roasted Lamb Shoulder *with garlic and rosemary, served with pan juices*

Chilled Seafood Medley – *individual portions of mussels on the half shell, prawns, smoked fish, raw fish and surimi salad*

Smokey and Mildly Spiced Chicken *with chimichurri sauce*

---

Gourmet Potatoes *with garlic herb butter*

Roasted Glazed Carrots *with orange maple dressing*

Kumara Gratin *thinly sliced kumara, layered with caramelised onions, baked with cream*

Couscous Salad *with dried fruit and fresh herbs, and tahini dressing*

Green Salad *with balsamic dressing*

Cabbage and Fennel Slaw *with peas and herbs, dressed with lemon and olive oil*

***(Or your choice of 3 salads from our salad options)***

Selection of breads and rolls *with butter*

---

### **Dessert Grazing Table**

Mini Meringues, Tartlets, Individual Mousse, Fresh Fruit, Truffles and Chocolates  
*A selection of flavours, and something for everyone, designed to be grazed throughout the celebrations after the main meal*

*\$59/head*