

SOUL KITCHEN

Celebration Buffet

Apricot and Mustard Glazed Ham *with apple sauce*

Slow Roasted Lamb Leg *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*

Gourmet Potatoes *with garlic herb butter*

Roasted Glazed Carrots *with orange maple dressing*

Kumara and Pumpkin Gratin *thinly sliced kumara and pumpkin, 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

\$73/hd, including serving staff

\$56/hd, as a drop-off only