



NAPIER
war memorial
CONFERENCE CENTRE

menu buffet with hors d'oeuvres

Minimum of 25 guests

Pre Dinner

Hot hors d'oeuvres *Chef's choice of two - tray served to guests on arrival*

Breads

Basket of Fresh Dinner Buns

Mains - *please choose TWO:*

- **A Rich Thai Style Green Curry Chicken** bound in coconut & served with lemon grass & rice
- **Beef Bourguignon** hand diced beef cooked in a Hawkes Bay red wine with garlic, mushrooms & bacon
- **Sweet & Sour Pork** served on fluffy white rice
- **Lamb Rogan Josh** with basmati rice
- **Linguini Marinara** fresh seasonal seafood in a napolitana sauce
- **Venison Ragout** braised cuts of venison in Hawkes Bay cabernet with potato gnocchi
- **Chicken with Almonds & Fresh Vegetables** on egg noodles
- **Vegetable Korma Curry** with rice

From the Sea - *please choose ONE:*

- **Fresh Steamed Mussels** in pernod cream sauce
- **Decorated Seafood Platter** shrimps, New Zealand mussels, surimi, smoked salmon
- **Grilled Fish of the Day** with a mango salsa
- **Garlic King Prawns**



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Roasts and Carvery - please choose TWO:

- Spit Roasted Whole Marinated Pig with apple sauce (*Minimum 50 guests*)
- Arataki Honey Baked Ham on the Bone
- Roasted Rib Eye of Beef medium rare & coated in seeded mustard

For smaller functions, legs of the selected meats will be used

Vegetables - please choose ONE:

- Thai Style Stir Fried Vegetables
- Hot Roasted Vegetables - parsnips, red onion, pumpkin, kumara
- Choice of Two Fresh Seasonal Vegetables from the Markets

Potatoes - please choose ONE:

- Scalloped with fresh herbs, cheese & cream
- Jacket oven baked with sour cream & chives
- Gourmet Potatoes with mint sauce
- Roast Potatoes baked in rosemary & olive oil

Salads - please choose THREE:

- Creamy Potato Salad in a roasted red pepper mayonnaise, topped with bacon & shallots
- Mesculin Salad with cherry tomatoes, feta & lemon & ginger vinaigrette
- Red & Green Coleslaw with a pineapple mayonnaise
- Mushroom & Celery bound in a blue cheese & yoghurt mayo
- Orzo (rice shaped pasta) with mushrooms, garlic & rocket
- Spicy Basmati Rice, Cashew & Green Pea Salad
- Tabouleh with parsley, burghul, tomato & lemon seasoning
- Tomato & Cucumber in a vinaigre
- Shredded Carrot & Tofu Salad



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Sweet Treats - *please choose THREE:*

- **Mississippi Mud Cake** served with crème anglaise
- **Hot Apple Shortcake** served with butterscotch sauce
- **Citrus Meringue Pie**
- **Pavlova** decorated with fresh fruits
- **Homemade Apple & Apricot Crumble**
- **Baileys Cream Filled Profiteroles & Chocolate Sauce Tower**
- **Tropical Fruit Salad**
- **Cheesecake of the Day**

To Finish

Freshly Brewed Coffee & a Selection of Dilmah & Specialty Teas

\$61.50 incl. GST per guest

*Menu prices may be subject to change.
Please check prices prior to your function.*

Please Note: *Should you wish to choose an item that is not listed above, do not worry!*

Please feel free to contact our staff to discuss your individual requirements.

We support responsible drinking so if you are having pre-dinner drinks we recommend our Cocktail Party Selection