



NAPIER
war memorial
CONFERENCE CENTRE

menu

buffet menu with seafood

Minimum of 25 guests

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

\$57.50 incl. GST per guest

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.

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