



menu buffet menu

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

Roasts and Carvery - please choose TWO:

- **Spit Roasted Whole Marinated Pig** with apple sauce (*Minimum 50 guests*)
- **Arataki Honey Baked Ham** on the bone
- **Basted Loin of Beef** 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 with rosemary & olive oil



NAPIER
war memorial
CONFERENCE CENTRE

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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 mayonnaise
- **Orzo** (a 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**

Sweet Treats - please choose **THREE**:

- **Mississippi Mud Cake** served with crème anglaise
- **Hot Apple Shortcake**
- **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

\$53.00 incl. GST per guest

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

Please 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.

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