



Christmas Buffet Menu 2021

Meats Choose two of the following

African Autumn Glazed Ham with Orange and Brown Sugar (GF) (DF)

Chilli Chicken Thighs w Salsa Verde (GF) (DF)

Habanero Lamb ribs with Jalapeno mayo (GF)(DF)

Vegetarian options available upon request

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Accompaniments Choose 3 of the following

Green Beans, Broccoli and Baby Cos with Toasted Sesame and Ranch Dressing (GF) (DF)

Roasted Potatoes with House made Chili Butter (V) (GF)

Seasonal Green Salad with Balsamic Dressing (V) (GF) (DF)

Roasted Capsicum w summer vegetables with Miso Mayo (V) (GF)

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Dessert Platter A platter filled with these delicious treats

Cinnamon oysters with Strawberry Cream

White and Dark Chocolate, Dipped Strawberries (GF)

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Please advise our team if you have any specific allergies

\$50+gst per person

Excludes Staff, hireage and Travelling

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Wedding Buffet/Banquet

Mains

African Autumn Tea Crusted Ham on the Bone (DF)(GF)

Apple Cider, Maple Braised Pork Belly with Apple Ketchup (DF)(GF)

Star Anise Chili Lamb with Lemon and Mint Sauce (DF)(GF)

Habanero Mustard Lamb Ribs with Jalapeno Mayo (DF)(GF)

Tom Yum and Lime Salmon Fillet (GF)(DF)

Pistachio and Pine Nut Crusted Salmon Fillet (DF)(GF) +\$5 per head

Jungle Curry Rubbed Beef Ribeye with Peanut Satay (GF)

Beef Ribeye with Habanero Mustard and Red Wine Jus (GF)(DF)

Chili Chicken Thighs with Salsa Verde and Avocado (GF)(DF)

Chicken Thighs with Rosemary, Lemon and Feta (GF)

Asian Fried Chicken with Wasabi Mayo (DF)(GF)

Thai Green Fish Curry

Falafel with Beetroot Kasundi and Coconut and Mint Yoghurt (GF) (DF)

Confit Duck Legs with Jalapeno and Cheddar + \$5 per head

Accompaniments

Roasted Gourmet Potatoes with Smoky Chili Butter and Lime (GF)

Crushed Potatoes with Popped Capers, Pink Peppercorns and Roasted Garlic (DF)(GF)

Seasonal Green Salad with a Sherry Vinegar Dressing

Oven Roasted Seasonal Vegetables with Miso Mayo (GF)(DF)

Fresh Baked Breads with Confit Garlic Butter

Carrot and Mungbean Salad with Mint and Lemon Yoghurt (GF)(V)



Organic Sprout, Kale, Apple Salad with a Jalapeno and Lime

Dressing (VG)(DF)

Pasta salad with Feta, Corn and Coriander (V)

Green Beans, Broccoli and Baby Cos with a Ranch Dressing (V)

Kumara and Wild Rice Salad with Golden Raisins and Green Chili (GF)(VG)

Watermelon and Feta Salad with Black Olives and Lemon Dressing
(VG)(GF)

Buffet

3 mains 3 accompaniments + fresh breads \$45+ per person

Excludes Staff, Hireage and Travelling

Banquet (Family Style Sharing) at \$48+ gst per person

Excludes Staff, Hireage and Travelling



CANAPES MENU

3 items from our canape menu \$ 12 + GST per person

4 items from our canape menu \$ 15 + GST per person

5 items from our canape menu \$ 18 + GST per person

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Southern Fried Chicken Nibbles with chilli mayo dipping sauce

Asian inspired fried chicken with a wasabi mayo dipping sauce

Salmon & cream cheese Blinis with Capers

Falafel Balls with tahini dipping sauce

Arancini Balls with chipotle Aioli

Rare Roast Beef Rosti with Beetroot kasundi

Beef Skewers, Mustard, Green Chimichurri

Lolly Pork Belly with Apple Ketchup (on a stick)

Habanero Crusted Lamb Fillets on Crostini with Onion jam

Duck, Jalapeno & Lime Poppas with jalapeno mayo dipping sauce

Prosciutto, Ricotta & Lemon Crostini

Field Mushroom & Pea Pesto Crostini

Fresh Mozzarella, Tomato & pesto on Crostini

Stuffed Peppa Jew peppers

Cauliflower Florets with Aioli

Hard shell pulled pork taco bites

Prawn & salmon gravalax with tamarind

Half Shell Mussels with Pesto

Half Shell Mussels with Olives & Orange

Half Shell Mussels with Sundried Tomatoes & Pinenuts

Dark chocolate brownie with vanilla mascapone



HAZEL'S GRAZING PLATTERS

Breads & dips – \$60 each A selection of Hazel's breads and three dips

Cheese & fruit platter – \$150 each A selection of handcrafted New Zealand cheeses, toasted sour dough, chutney, grapes and crackers

Sweet platter – \$150 each A selection of Hazel's mini sweets and slices

Deli platter – \$165 each A selection of cured meats, sausages, chutneys, olives and Volare breads

Ploughman's platter – \$165 each Champagne ham, gouda, beetroot kasundi, mustard, pickles and Volare bread

Vegan Sweet platter – \$165 each A selection of Hazel's mini sweets and slices

Gluten free deli platter – \$180 each A selection of cured meats, sausages, chutneys, olives and Volare breads 0

Small fresh fruit platter – \$80 each A selection of in season fresh fruits

Large fresh fruit platter – \$150 each A selection of in season fresh fruits

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Price Excludes gst

If Client wants to discuss Bigger Grazing tables option

Please do let us know and we will work out a custom quote



Plated Meals

Alternate Drop Entrees at \$19+gst

Alternate Drop Plated Meals at \$39+gst

Alternate Drop Dessert at \$15+gst

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Sample Menu

Entrée

Lemon & prawn arancini on wilted spinach & a goats cheese mousse
Oven roasted chicken thighs & grilled haloumi topped with sumac, mint
& lemon (GF)
Seared duck breast bruschetta with kasundi & lime juice (GF)
Roasted peach, prosciutto & blue cheese skewers (V)
Roasted tomato and artichoke salad with polenta chips, field
mushrooms, sunflower sprouts & black beans sauce (VG)

Mains

Chicken Kakoras accompanied with Mash Potato, Mushroom and Jus (GF)
Lebanese Grilled Chicken accompanied with Tabouli, Garlic Dip, Grilled
Vegetables and Hummus (H)(DF)(GF*)
Jordanian Lamb Shank Chickpeas Tajine with Saffran Rice, Preserved
Lemon Yogurt (GF)(DF*)(H)
Beef Cheeks accompanied with Garlic Mash, Carrot, Bletz Tomato,
Spinach and Port Wine Jus (GF)(DF*)(H*)
Pork Belly, Celeriac Purée, kale, Apple Ketchup, Jus (GF)
Catch of The Day with Three way Beetroot: Beetroot Couscous, Beetroot
Chips, Beetroot Dressing or Green Salad



Hazel's Pistachio and Pine nut Crusted Salmon with New Seasoned Potatoes, Green Beans and Citric Salsa

Dessert

Chocolate fondant with raspberry & pistachio ganache

Date & chocolate torte with greek yoghurt (GF)

Lemon curd tart topped with Italian meringue

Mini apple & currant pies

Cinnamon oysters with lemon honey cream

Strawberry & almond tart with vanilla sugar syrup

Dark chocolate brownie with berry coulis (VG)

Excludes Staff, hireage and Travel