

19th Hole Cafe – Buffet Menus

Menu 1

\$28.00 per head

- ❖ Champagne Ham with whole grain mustard glaze
- ❖ Thai green Chicken curry with steamed jasmine rice
- ❖ Roast rosemary potatoes
- ❖ Steamed green vegetables with fresh ginger
- ❖ Carrots with orange glaze
- ❖ Tossed salad – sprouts, tomato, cucumber, carrot with balsamic salad dressing

Desserts

- ❖ Homemade Chocolate Brownie
- ❖ Steamed Pudding
- ❖ Anglaise
- ❖ Chocolate Sauce
- ❖ Cream
- ❖ Tea & Filter coffee

Menu 2

\$34.00 per head

Entrée Tasting Platter in Centre of each table

Tasting Platter ~ Roast beef & horseradish

Smoked Chicken & garlic mayo

Roast vegetable puffs with a light chilli dressing

Gourmet breads

Main

- ❖ Roast Leg of Lamb with mint jelly and gravy
- ❖ Champagne Ham with whole grain mustard glaze
- ❖ Roast rosemary potatoes
- ❖ Pumpkin honey glazed
- ❖ Steamed green vegetables with fresh ginger
- ❖ Carrots with orange glaze
- ❖ Roast Kumara with maple
- ❖ Tossed salad – sprouts, tomato, cucumber, carrot with balsamic salad dressing

Desserts

- ❖ Homemade Chocolate Brownie
- ❖ Pavlova topped with fresh fruit
- ❖ Steamed Pudding
- ❖ Anglaise
- ❖ Chocolate Sauce
- ❖ Cream
- ❖ Tea & Filter coffee

Menu 3

\$38.00 per head

Entrée

Tasting Platter in Centre of each table

Tasting Platter ~ Smoked Salmon with wasabi mayo

Roast beef & horseradish

Smoked Chicken & garlic mayo

Roast vegetable puffs with a light chilli dressing

Gourmet breads

Main

- ❖ Butter Chicken with steamed basmati rice
- ❖ Roast Leg of Lamb with mint jelly and gravy
- ❖ Champagne Ham with whole grain mustard glaze
- ❖ Roast rosemary potatoes
- ❖ Pumpkin honey glazed
- ❖ Steamed green vegetable with fresh ginger
- ❖ Carrots with orange glaze
- ❖ Roast Kumara with maple
- ❖ Tossed salad – sprouts, tomato, cucumber, carrot with balsamic salad dressing

Desserts

- ❖ Chocolate Eclairs
- ❖ Homemade Chocolate Brownie
- ❖ Pavlova topped with fresh fruit
- ❖ Steamed Pudding
- ❖ Anglaise
- ❖ Chocolate Sauce
- ❖ Cream
- ❖ Tea & Filter coffee

Menu 4

\$40.00 per head

Finger Food ~ Smoked Salmon with wasabi mayo

Roast beef & horseradish

Green Goddess Canapé

Main

- ❖ Butter Chicken with steamed basmati rice (served hot)
- ❖ Glazed Champagne Ham with grainy mustard (served hot)
- ❖ Roast rosemary potatoes (served hot)
- ❖ Steamed green vegetable with fresh ginger (served hot)
- ❖ Carrots with orange glaze (served hot)
- ❖ Shrimp, Golden Kumara & Mango salad tossed in orange dressing (served chilled)
- ❖ Bacon, Spinach Salad with sun dried tomato, bocconcini, sun dried tomato vinaigrette (served chilled)

Selection of Condiments

Desserts

- ❖ Wedding Cake
- ❖ Fresh Exotic fruit Salad
- ❖ Soft whipped Cream
- ❖ Tea & Filter Coffee

Menu 5

\$45.00 per head

Finger food to be passed around to guests

Finger Food ~ Smoked Salmon with wasabi mayo

Roast beef & horseradish

Smoked Chicken & garlic mayo

Main

- ❖ Butter Chicken with steamed basmati rice (served hot)
- ❖ Glazed Champagne Ham with grainy mustard (served hot)
- ❖ Roast rosemary potatoes (served hot)
- ❖ Steamed green vegetable with fresh ginger (served hot)
- ❖ Carrots with orange glaze (served hot)
- ❖ Shrimp, Golden Kumara & Mango salad tossed in orange dressing (served chilled)
- ❖ Bacon, Spinach Salad with sun dried tomato, boconccini, sun dried tomato vinaigrette (served chilled)
- ❖ Tossed salad – sprouts, tomato, cucumber, carrot with balsamic salad dressing (served chilled)

Selection of Condiments

Desserts

- ❖ Wedding Cake
- ❖ Fresh Exotic fruit Salad
- ❖ Anglaise (English egg custard)
- ❖ Soft whipped Cream
- ❖ Tea & Filter Coffee

Menu 6

\$45.00 per head

Entrée (Bread Platter in Centre of each table)

- ❖ Selection of Fresh gourmet Breads with 2 home made dips

Main (all served hot)

- ❖ Mustard & honey Glazed Champagne Ham on the bone
- ❖ Butter Chicken with steamed basmati rice
- ❖ Roast Leg of Lamb with mint jelly and gravy
- ❖ Roast rosemary baby potatoes

Salads (all served chilled)

- ❖ Snow Pea, capsicum & green leaf salad
- ❖ Rice Noodle & Julienne Vegetable salad with wasabi dressing
- ❖ Prosciutto, Spinach Salad with sun dried tomato, bocconcini, sun dried tomato vinaigrette
- ❖ Tossed salad – sprouts, tomato, cucumber, carrot with balsamic salad dressing

Selection of Condiments

After Dinner

- ❖ Pavlova
- ❖ Bread & butter pudding
- ❖ Fruit Salad

❖ Anglaise (English egg custard)

❖ Soft whipped Cream

Menu 7

\$50.00 per head

Entrée (Bread Platter in Centre of each table)

❖ Selection of Fresh gourmet Breads with 2 home made dips

Main (All served hot)

❖ Roast Pork carved at the Buffet table with apple sauce

❖ Chicken with steamed basmati rice

❖ Roast Leg of Lamb with mint jelly and gravy

❖ Roast rosemary baby potatoes

Salads (All served chilled)

❖ Prawn, Golden Kumara & Mango salad tossed in orange dressing

❖ Rice Noodle & Julienne Vegetable salad with wasabi dressing
Prosciutto, Spinach Salad with sun dried tomato, bocconcini,
sun dried tomato vinaigrette

❖ Rocket, poached Pear & creamy blue cheese salad with
Balsamic vinaigrette

Selection of Condiments

Dessert

Apple & Berry Crumble

Pavlova topped with fresh fruit & cream

Bread & Butter Pudding

Anglaise (egg custard sauce)

Whipped Cream

Menu 8

\$55.00 per head

Entrée

Tasting Platter in Centre of each table

Tasting Platter ~ Smoked Salmon with wasabi mayo

Roast beef & horseradish

Smoked Chicken & garlic mayo

Roast vegetable puffs with a light chilli dressing

Main

- ❖ Butter Chicken with steamed basmati rice (served hot)
- ❖ Roast Leg of Lamb with mint jelly and gravy (served hot)
- ❖ Glazed Champagne Ham with grainy mustard (served hot)
- ❖ Roast rosemary potatoes (served hot)
- ❖ Steamed green vegetable with fresh ginger (served hot)
- ❖ Carrots with orange glaze (served hot)
- ❖ Prosciutto, Spinach Salad with sun dried tomato, bocconcini, sun dried tomato vinaigrette (served chilled)
- ❖ Tossed salad – sprouts, tomato, cucumber, carrot with balsamic salad dressing (served chilled)

Selection of Condiments

Desserts

- ❖ Homemade Chocolate Brownie served in bite sized pieces
- ❖ Pavlova topped with fresh fruit & cream
- ❖ Fresh Summer fruit Salad
- ❖ Anglaise (English egg custard)
- ❖ Warm Chocolate Sauce
- ❖ Soft whipped Cream