



## **PROPOSED CHRISTMAS COCKTAIL MENU**

### **COLD STATION**

ASSORTMENT OF SUSHI PLATTER  
*California maki, Tamago, ebiko and Kani*  
*Accompanied with shoyu and gari*

TORTILLA WRAPPED WITH TURKEY BREAST AND FRESH GREENS

MUSHROOM ESPUMA ON BILINI

### **HOT MAIN**

BEEF AND CHICKEN MEAT BALLS WITH CANBERRY AND MUSTARD SAUCE  
BAKED NZ GREEN MUSSEL LIP WITH KIRKPATRICK  
MARINATED THAI BONELESS CHICKEN WRAPPED IN FRAGRANT LEAF  
SHRIMP PATTIE WITH GARLIC AOILI  
KUMARA MASHED WRAPPED IN FILO SKIN  
TURKEY AND HAM QUICHE  
BREADED FISH FINGER WITH LIME MAYO

### **DESSERT**

FRESH FRUIT PLATTER  
TRADITIONAL CHRISTMAS LOG CAKE  
MANGO PUDDING

### **BEVERAGE**

FRUIT PUNCH

**PRICE PER PAX: \$18.00**

MINIMUM 30PAX



## **PROPOSED INTERNATIONAL CHRISTMAS BUFFET MENU A**

### **APPITEZER AND SALAD**

MIXED GARDEN GREENS LEAFS

*Fresh cherry tomato, cucumber and bell pepper*

*Accompanied with balsamic and Thousand Island dressing*

ASSORTED CHEF MEAT PLATTER

*Turkey breast roll, chicken salami and smoked chicken breast*

### **SOUP STATION**

VICHYSOISE WITH PINE NUTS

*Served with bread and butter*

### **HOT MAIN**

PAN-MAPLE BROILED BUTTERFISH WITH ORANGE BUTTER

ROAST TURKEY BREAST STUFFING MUSHROOM AND CHESTNUT WITH CANBERRY SAUCE

POTATO GRATIN WITH MELTED CHEESE

LEMON AND DILL PILAF BUTTER RICE

SAUTEED BRUSSEL SPROUT WITH ONION AND TURKEY BACON

### **DESSERT**

FRESH FRUIT PLATTER

VINTAGE CHRISTMAS LOG CAKE

ASSORTED CRISTMAS COOKIES'S

### **BEVERAGE**

FRUIT PUNCH

**PRICE PER PAX: \$25.00**

**MINIMUM 30PAX**



## **PROPOSED INTERNATIONAL CHRISTMAS BUFFET MENU B**

### **APPITIZER AND SALAD**

MIXED AUSTRALIA MESCULAN SALAD  
Cherry tomato, bell pepper, cucumber and pickles

CHILLED PENNE PASTA SALAD WITH PESTO

APPLE AND CELERY SALAD

ASSORTED CHEF MEAT PLATTER  
*Turkey breast roll, chicken salami and smoked chicken breast*

### **CARVING STATION**

TRADITIONAL WHOLE HONEY ROASTED TURKEY  
*Accompanied with chestnut stuffing, angelica gravy and cranberry sauce*  
**\*\* chef on site for carving is at \$120.00 – 3 hours duration \*\***

### **HOT MAIN**

BAKED TURKEY LASAGNE  
LAMB STEW WITH GARDEN VEGETABLES  
ESCALOPE OVEN ROAST BONELESS CHICKEN WITH ROSEMARY JUS  
LEMON NAGE POACHED NORWEGIAN SALMON WITH BUERRE BLANC CITRUS SAUCE  
WINTER MEDLEY RATATOUILE  
BUTTER RICE WITH WALNUTS AND GREEN PEA

### **DESSERT**

TRADITIONAL CHRISTMAS PUDDING WITH BUTTERSCOTCH SAUCE  
CHOCOLATE BARAVIAN MOUSE LOG CAKE  
ASSORTED CHRISTMAS COOKIES

### **BEVERAGE**

FRUIT PUNCH

**PRICE PER PAX: \$35.00**  
MINIMUM 30PAX

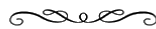


## **FESTIVE CARVERY ADD-ON**

### TRADITIONAL WHOLE HONEY ROASTED TURKEY

*Accompanied with chestnut stuffing, angelica gravy and cranberry sauce*

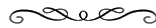
PRICE PER PAX: \$5.00  
CHEF ON SITE: \$120.00  
**up to 3 hours duration**



### ROASTED LAMB LEG

*With brown gravy and mint sauce*

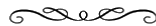
PRICE PER PAX: \$5.00  
CHEF ON SITE: \$120.00  
**up to 3 hours duration**



### ROASTED AUSTRALIAN BEEF TENDERLOIN

*Served with mushroom jus*

PRICE PER PAX: \$5.00  
CHEF ON SITE: \$120.00  
**up to 3 hours duration**



### MAPLE PINEAPPLE BAKED HAM

PRICE PER PAX: \$4.00  
CHEF ON SITE: \$120.00  
**up to 3 hours duration**