

# PACIFIC ISLAND

## BUFFET MENU

**\$84.00 per person (GST inclusive)**

*Children 4-12 years old \$49.00. Children 3 and under are Complimentary*

**Minimum 80 guests.**

### CARVERY

**Whole Roasted Pig (GF,DF)**

*Served with crushed Granny Smith apple sauce and roast meat gravy*

### HOT DISHES

**Sweet and Sour Chicken**

*Crispy chicken pieces in a sweet and sour sauce, with julienne vegetables and pineapple chunks*

**Beef Chop Suey**

*New Zealand beef strips fried with garlic and ginger, served with vermicelli noodles and thick soy sauce*

**Fried Rice (DF,V,GF)**

*Fluffy rice, fried with vegetables, free-range eggs and seasoning*

**Steamed Taro with Coconut Cream (DF,VE,GF)**

*Imported fresh taro, drizzled with coconut cream and garnished with spring onions*

**Honey Soy marinated Chicken Pieces (DF)** *Chicken pieces*

*marinated in our Chef's special honey soy sauce*

**Steamed Green Banana with Coconut Cream (DF,VE,GF)**

*Steamed green bananas served with coconut cream*

### SEAFOOD DISHES

**Traditional Raw Fish (GF)**

*Market fresh fish, marinated in coconut cream, seasoned and served with diced tomato, cucumber and spring onions*

**Whole King Prawns (V,GF)**

*Steamed and blast-chilled whole prawns, served with chipotle mayonnaise and lemon wedges*

**New Zealand Green Lipped Half-shell Mussels (V,GF)**

*New Zealand half-shell mussels, served with Thousand Island dressing and lemon wedges*

**Surimi Salad (GF)**

*Shredded surimi meat, whole egg mayonnaise, served with diced tomato, cucumber and spring onions*

### SALADS

**Hawaiian Coleslaw (V,GF)**

*Shredded green and red cabbages, crushed pineapple, whole egg mayonnaise*

**Potato Salad with egg and creamy mayonnaise (V,GF)**

*Locally grown potatoes, with free-range eggs, whole egg mayonnaise, seasoned with Himalayan salt*

**Tossed Garden Salad with Italian dressing**

*Fresh mesculin, tomatoes, cucumber, red onions, capsicums, bean sprouts, served with Italian dressing*

**Freshly baked breads and rolls served with New Zealand butter**

### DESSERTS

**Fresh Fruit Salad (DF,GF,VE)**

*Tropical fruit salad in a sweet juice*

**Specialty Ice Cream (V,GF)**

*Your choice of vanilla bean or double chocolate*

**Steamed Chocolate Cake**

*Hot chocolate cake drizzled with chocolate sauce*

**Apple Crumble and custard**

*Cinnamon and brown sugar marinated apples, topped with a delicious oat and nutmeg crumble*

**Chef's selection of sweet treats**

*Assortment of sweet treats created especially by our Chef*

Whilst the best intentions are taken to ensure dietary requirements are met, our kitchens cater for all cuisines so there may be traces of dairy, gluten and nuts in the dishes. If you have a severe allergy, then you should talk to our team about arranging alternative options.

GF = gluten-free

V = vegetarian

DF = dairy-free

VE = vegan

