

**Chez Cuisine**  
**James Merton Ph: 021 400 139 or**  
**email: kjays25@ihug.co.nz**

## *Buffet Menu*

*\$35 per person*

### **Seafood** Please select *Two*

- Chilli fried squid with coriander and pineapple
- Fresh oysters in the shell with lemon
- Crumbed fish fillets with tartare sauce
- Cream and garlic steamed mussels

### **Carvery** Please select *One*

- Roast pork with apple sauce
- Apricot stuffed turkey with cranberry
- Champagne Ham with mustard
- Herbed beef with horseradish cream
- Lamb shoulder with mint sauce

### **Hot dishes** Please select *One*

- Malaysian chicken kebabs
- Beef stroganoff with rice
- Lamb Rogan josh with rice
- Rustic mushroom casserole
- Butter chicken with rice
- Honey soy glazed chicken pieces

### **Vegetables** Please select *Three*

- Honey glazed carrots
- Buttered beans
- Stir fry medley with Asian flavours
- Roasted pumpkin
- Roasted kumara and sesame
- Broccoli and cauliflower bake

**Buttered gourmet potatoes included**

### **Salads** Please select *Three*

- Tossed seasonal greens
- Mediterranean pasta
- Potato, bacon, sour cream and chives
- Curried egg
- Classic Caesar
- Marinated mushroom and spring vegetables

### **Add**

Soup of the day  
Served with fresh dinner rolls \$4.50 p/p

### **Add**

NZ cheese selection with dried  
fruits and crackers. \$8.00 p/p

# Buffet Menu

*\$40 per person*

## **Seafood** Please select *Two*

- Chilli fried squid with coriander and pineapple
- Fresh oysters in the shell with lemon
- Crumbed fish fillets with tartare sauce
- Cream and garlic steamed mussels

## **Carvery** Please select *One*

- Roast pork with apple sauce
- Apricot stuffed turkey with cranberry
- Champagne Ham with mustard
- Herbed beef with horseradish cream
- Lamb shoulder with mint sauce

## **Hot dishes** Please select *One*

- Malaysian chicken kebabs
- Beef stroganoff with rice
- Lamb Rogan josh with rice
- Rustic mushroom casserole
- Butter chicken with rice
- Honey soy glazed chicken pieces

## **Vegetables** Please select *Three*

- Honey glazed carrots
- Buttered beans
- Stir fry medley with Asian flavours
- Roasted pumpkin
- Roasted kumara and sesame
- Broccoli and cauliflower bake

**Buttered gourmet potatoes included**

## **Salads** Please select *Three*

- Tossed seasonal greens
- Mediterranean pasta
- Potato, bacon, sour cream and chives
- Curried egg
- Classic Caesar
- Marinated mushroom and spring vegetables

## **Desserts** Please select *Two*

- Pavlova dressed with fresh fruit
- Cheese cake with berry coulis
- Fresh fruit cocktail
- Cream filled brandy snaps
- Chocolate log with fresh cream
- Traditional apple crumble
- Steamed pudding with brandy sauce
- Chocolate mud cake

## **Add**

Soup of the day  
Served with fresh dinner rolls \$4.50 p/p

## **Add**

NZ cheese selection with dried fruits and crackers. \$8.00 p/p

# Buffet Menu

*\$50 per person*

## **Seafood** Please select *Two*

- Chilli fried squid with coriander and pineapple
- Fresh oysters in the shell with lemon
- Sashimi cocktail
- Crumbed fish fillets with tartare sauce
- Cream and garlic steamed mussels
- Prawn tails in Cajun garlic sauce

## **Carvery** Please select *Two*

- Roast pork with apple sauce
- Apricot stuffed turkey with cranberry
- Champagne Ham with mustard
- Herbed beef with horseradish cream
- Lamb shoulder with mint sauce

## **Hot dishes** Please select *Two*

- Malaysian chicken kebabs
- Beef stroganoff with rice
- Lamb Rogan josh with rice
- Rustic mushroom casserole
- Butter chicken with rice
- Honey soy glazed chicken pieces

## **Vegetables** Please select *Three*

- Honey glazed carrots
- Buttered beans
- Stir fry medley with Asian flavours
- Roasted pumpkin
- Roasted kumara and sesame
- Broccoli and cauliflower bake

**Buttered gourmet potatoes included**

## **Salads** Please select *Three*

- Tossed seasonal greens
- Mediterranean pasta
- Potato, bacon, sour cream and chive
- Curried egg
- Classic Caesar
- Marinated mushroom and spring vegetables

## **Desserts** Please select *Three*

- Pavlova dressed with fresh fruit
- Cheese cake with berry coulis
- Fresh fruit cocktail
- Cream filled brandy snaps
- Chocolate log with fresh cream
- Traditional apple crumble
- Steamed pudding with brandy sauce
- Chocolate mud cake

## **Add**

Soup of the day  
Served with a fresh dinner roll \$4.50 p/p

## **Add**

NZ cheese selection with dried fruits and crackers. \$8.00 p/p

# Buffet Menu

\$60 per person

## **Seafood** Please select *Three*

- Chilli fried squid with coriander and pineapple
- Fresh oysters in the shell with lemon
- Sashimi cocktail
- Crumbed fish fillets with tartare sauce
- Whole roasted salmon
- Prawn tails in Cajun garlic sauce

## **Carvery** Please select *Two*

- Roast pork with apple sauce
- Apricot stuffed turkey with cranberry
- Champagne Ham with mustard
- Herbed beef with horseradish cream
- Lamb shoulder with mint sauce

## **Hot dishes** Please select *three*

- Malaysian chicken kebabs
- Beef stroganoff with rice
- Lamb Rogan josh with rice
- Rustic mushroom casserole
- Butter chicken with rice
- Honey soy glazed chicken pieces

## **Vegetables** Please select *Four*

- Honey glazed carrots
- Buttered beans
- Stir fry medley with Asian flavours
- Roasted pumpkin
- Roasted kumara and sesame
- Broccoli and cauliflower bake

**Buttered gourmet potatoes included**

## **Salads** Please select *Four*

- Tossed seasonal greens
- Mediterranean pasta
- Potato, bacon, sour cream and chive
- Curried egg
- Classic Caesar
- Marinated mushroom and spring vegetables

## **Desserts** Please select *Four*

- Pavlova dressed with fresh fruit
- Cheese cake with berry coulis
- Fresh fruit cocktail
- Cream filled brandy snaps
- Chocolate log with fresh cream
- Traditional apple crumble
- Steamed pudding with brandy sauce
- Chocolate mud cake

## **Add**

Soup of the day  
Served with a fresh dinner roll \$4.50 p/p

## **Add**

NZ cheese selection with dried fruits  
and crackers. \$8.00 p/p