

Buffet Lunch



Available from 10am till 2pm

STARTER

selection of finger sandwich and wraps
open faced crostinis and bagels
cold smoked salmon, capers, red onion and crème fraiche
prawn cocktail with crisp cos lettuce
iced green lip mussels and american cocktail sauce
smoked duck salad with roast beetroot and goats cheese
spiced lamb rump, green bean salad and chive vinaigrette
penne pasta, smoked salmon, pea and mint salad
roast pumpkin, orange and walnut salad
mesclun salad with seasonal crudité and sherry vinaigrette

MAIN

baked penne with spinach ricotta and nutmeg
lamb shish kebab, cous cous, and warm eggplant salad
chicken satay, spicy peanut sauce, stir fried vegetables and sesame
korean style beef, cellophane noodles (chap chea)
oven roasted snapper, mild coconut curry and jasmine rice
leek and smoked gouda tartlets
vegetable lasagne
rump of lamb, roast gourmet potatoes and rosemary jus
vegetable skewers, smoked tomato compote and cardamom pilaf
new zealand king salmon, pesto orzo and saffron veloute

Wainui

BANQUETS



Buffet Lunch



DESSERT

fijian vanilla bean crème brulee
lemon tarte
mini red fruit pavlova
carrot cake with pineapple cream cheese
dark chocolate brownie
blueberry cheesecake
baked NY style cheesecake
vanilla panacotta and freeze dried raspberries
fresh seasonal fruit platter [\$4 supplement]
dark chocolate tartlet

choice of 4 starters, 4 mains and 2 desserts \$ 52.00 per person

choice of 2 starters, 3 mains and 2 desserts \$ 44.00 per person

minimum numbers required . sample menu, subject to change . please advise if there are any dietary requirements

Wainui

BANQUETS

