

BUFFET CATERING MENU



TO ORDER: Send your order no later than 14 days prior to your booking (unless by prior arrangement) to: functions@cashmereclub.org.nz with your name/company, contact number, delivery date and serve time(s).

We'll send a confirmation of order within 24hrs. As all food is prepared in-house, we can happily accommodate most dietary needs with some notice. Please advise us of any dietary needs at the time of placing your order.'

The following denotes what our menu covers

(v) vegetarian (ve) vegan (gf) gluten free (gf*) gluten free available \$1 extra pp

PRICING Minimum 30 people.

Includes all service staff and equipment necessary to service the menu chosen. Canapés or pre-dinner nibbles are additional. Every menu includes breads and butters.

| Choices | Lunch 1 | Lunch 2 | Dinner A | Dinner B | Dinner C | Dinner D |
|----------|---------|---------|----------|----------|----------------|----------------|
| Meat | 1 | 2 | 1 | 2 | 2 incl Carvery | 3 incl Carvery |
| Vege | - | - | 1 | 2 | 3 | 3 |
| Salad | 2 | 3 | 2 | 2 | 3 | 4 |
| Dessert | - | - | 1 | 2 | 2 | 3 |
| Price pp | \$28 | \$35 | \$35 | \$48 | \$60 | \$71 |

Children under 5 are free. Children 5-12yrs are half the above adult prices. 12yrs+ are adult price.

Please select your menu options from the choices below.

MEATS

- Slow roast beef with a garlic, rosemary and rock salt crust with red wine jus
- Pomegranate and mint marinated boneless lamb leg with jus
- Honey, riesling and mustard marinated champagne ham with a duo of mustards
- Chunky apricot and sweet mustard chicken thighs
- Rolled roast pork with spiced apple sauce and crackling
- Sweet and sour pork with Asian vege
- Thai green chicken curry with beans and spinach (can be vegetarian with chickpeas instead of chicken)

VEGETABLES

- Roast agria potatoes with rock salt
- Roast vegetable medley with fresh herbs
- Creamy garlic potato gratin
- Broccoli and cauliflower in a creamy cheese sauce
- Steamed seasonal vege with sesame
- Fried noodles with Asian vege and soy

SALAD

- Broccoli Caesar salad with all the trimmings
- Fresh green salad with cucumber, cherry tomato, sprouts and citrus vinaigrette
- Sesame, ginger and carrot slaw with cranberries
- Mediterranean pasta salad with cucumber, sundried tomato and basil pesto
- Seasonal balsamic roast vegetable salad with spinach and feta
- Roast pumpkin, quinoa, rocket and parmesan salad with citrus dressing
- Creamy coleslaw with fresh mint and mayo
- Carrot and beetroot salad with pumpkin seeds and mesclun
- Kumara, orange and coriander salad with natural juices

DESSERT

- Decadent Chocolate Torte with natural yoghurt
- Fresh Strawberry Cheesecake squares with whipped cream
- Homemade Apple Shortcake with freshly whipped cream
- Individual Chocolate Mousse jars
- Toffee Pop Truffles
- Fresh Fruit Salad
- Lemon and Lime Cupcakes