



MAXWELL'S
EAT. PLAY. STAY



FUNCTION OPTIONS FOR GROUPS

Maxwell's Ploughmans \$27pp 1 meat or \$33 for 2 meats

Cold meat platter of Ham off the bone and tender Roast Chicken. Selection of rolls with lettuce, sliced tomatoes, sliced cheese, gherkins, sliced beetroot Condiments: Wholegrain mustard, mayo, caramelised onion and salad dressing.

Dessert: Chocolate Caramel Brownie Platter- Tea and Coffee

Maxwell's Kiwi Classic Grill \$49pp

Scotch Fillet Steak, with marinated Chicken drumsticks and sausages with jacket potato and sour cream, baby beetroot, coleslaw and tossed salad. A selection of rolls. Condiments: horseradish sauce, wholegrain mustard, mayo, French dressing, tomato sauce and caramelised onions.

Dessert: Chocolate log & cream with fresh fruit salad (desserts can be swapped) - Tea & Coffee

Maxwell's No. 1 Buffet \$40pp

Glazed Ham off the bone, Gourmet potatoes tossed in butter & parsley, tossed green salad. A selection of bread rolls. Condiments: Wholegrain mustard, mayo and French dressing

Dessert: Chocolate Brownie platter. Tea & Coffee

Maxwell's No. 2 Buffet \$60pp

Roast Scotch Fillet. Tender baked Chicken Breasts, roasted gourmet potatoes in garlic, rosemary and olive oil. Seasonal vegetable medley, Moroccan orzo vegetable salad. Tossed salad. A selection of dinner rolls. Condiments: Wholegrain mustard, horseradish sauce, mayo & French dressing.

Dessert: Homemade Cheesecake & Cream with Fruit Salad. Tea & Coffee.

Maxwell's No.3 Buffet \$75pp

Champagne Ham off the bone, Roast Lamb with mint sauce and tender baked Chicken Breasts with spicy apricot sauce. Cauliflower, carrots, broccoli and cheese sauce, baby potatoes with butter and parsley, kumara bacon & orange salad, beetroot & feta and fresh green salad.

Dessert: Plum Pudding with Custard & Kiwifruit Pavlova with Cream. Tea & Coffee