

## Choose your own Buffet menu

Bread buns or rolls with every menu
Choice of 1 meat dish \$45 1 salad, 1 hot veg, 1 dessert, tea and coffee
Choice of 2 meat dishes \$65, 2 salads, 2 hot veges, 1 dessert, tea and coffee
Choice of 3 meat dishes \$80, 2 salads, 2 hot veges, 2 desserts, tea and coffee

#### Meats

Roast beef with gravy
Roast lamb with mint sauce
Roast pork with apple sauce
Roast chicken with spicy apricot sauce
Champagne ham with pineapple relish
Honey, garlic salmon
Sweet Chicken Curry with Rice

#### Salads

Green Beans
3 beans
Green mixed salad
Seafood salad
Potato salad
Broccoli salad
Beetroot and feta
Kumara, bacon and orange

#### **Hot sides**

Stir fried rice
Scalloped potatoes
Vegetables ratatouille
Roast vegetables medley
Baked jacket potatoes or kumara
Cauliflower, broccoli, carrots & cheese sauce
Gourmet potatoes tossed in garlic parsley butter

## Desserts

Cheese cake
Fresh fruit salad
Pavlova with fresh cream
Plum Pudding with custard
gooey chocolate and caramel brownie
Sticky date pudding with caramel sauce
homemade lemon tart with fresh cream

# **Choose your own Platter Selections**

2 x Samosas \$2.50 2 x Wontons \$3.00 1 x Meat balls \$3.00 2 x Spring rolls \$2.50 Cheese board \$30 (2pp) 1 x Chicken nibble \$3.00 Fresh fish bites & chips \$45 (4pp)

## Maxwell's Ploughman's \$28pp 1 meat or \$34 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. Chocolate Caramel Brownie Platter – tea and coffee

# Casual Graze \$40 For Groups of 10 and Over

Succulent Steak Thinly Sliced
Great Sausages on The Grill
Platter of Lettuce, Tomato, Onions, Cheese
Buttered Bread
Tomato Sauce
Bowl of fries

Make your Own Steak Sandwich or Wrap the Sausage in your Bread and Enjoy

## Maxwell's No. 1 Buffet \$45pp

A selection of bread rolls
Honey Mustard Glazed Ham with Pineapple Chilli
Gourmet Potatoes Tossed in Garlic Butter & Parsley
Tossed Green Salad
. Condiments: Wholegrain Mustard, Mayo, Own Salad Dressing

**Dessert:** Sweet Treats Platter, Tea & Coffee

## Maxwell's Kiwi BBQ Grill \$55pp

Fresh Buttered Bread
Beef Sausages
Scotch Fillet Steak
Marinated Chicken Drumsticks
Baked Potato with Garlic Butter
Home made Coleslaw

**Condiments:** Mayo, , Tomato Sauce and Caramelised Onions **Dessert:** Chocolate Log & Cream—Tea & Coffee

#### Maxwell's No. 2 Buffet \$65

A Selection of Dinner Rolls
Slow Roasted Scotch Fillet and Gravy
Succulent baked Chicken Breast with Apricot Sauce on the Side
Roasted Potatoes in Garlic, rosemary and olive oil
Roasted Kumara, Pumpkin, Carrots
Lemon Herb Couscous Salad
Tossed Fresh Green Salad with Home Made Dressing

**Condiments:** Wholegrain Mustard, Mayo **Dessert:** Homemade Cheesecake & Cream with Fruit Salad, Tea & Coffee

# Maxwell's No.3 Buffet \$80

A Selection of Dinner Rolls

Honey Mustard Glazed Champagne Ham with Pineapple Chilli

Slow Roasted Lamb Leg with Mint Sauce

Sweet Chicken Curry Served with Rice

Cauliflower, Carrots, Broccoli and Cheese Sauce

Baby Potatoes with Garlic Butter and Parsley

Seafood Salad with Home Made Sauce

Kumara Bacon & Orange Salad

Dessert: Plum Pudding with custard & Kiwifruit Pavlova with Cream. Tea & coffee