

# Coast Coast

CATERING  
AND EVENTS

## Buffet Menu

ONE TO THREE COURSE MEAL



### Canapés (Choose 4)

- Crostini layered with Cold smoked Salmon and a dill cream mousse *Alternative option with Wafer Cracker (GF)*
- Mini Honey Soy Chicken kebabs (GF/DF)
- Mini Garlic and herb Prawn Kebabs (GF/DF)
- Mini grilled tangy meatballs with BBQ and sweet chilli sauce
- Mini savoury pikelets with selection of cream cheese/salmon/caper or Roast Lamb/aioli
- Mini gourmet sliders, choose from Beef patties/Glazed Ham/Pulled Pork/Vegetarian pattie
- Devils on Horseback (Bacon and Dates) (GF/DF)
- Crumbed butterflied Prawn tails with sweet chilli sauce (DF)
- Mini Spring rolls, Samosas (DF/V)
- Mushroom arancini with aioli (V)
- Parmesan and chives churros with smoked paprika salt (V)
- Seared Scallop with cauliflower and crispy shallots (GF/V)
- Cured Tuna on wonton crisp with Japanese mayo and sesame crumbs (DF)
- Tomato Burrato Crostini  
*Alternative option on Cucumber (DF/GF/V)*
- Mac and Cheese Bites (V)
- Jalapeno and Cream Cheese Poppers (V)

### Main Meal (Choose 2) GF/DF

- Spit roast chicken stuffed and seasoned
- Spit roast pork with awesome crackling
- Spit roasted beef
- Spit roasted lamb
- Optional Brisket also slow cooked 14 hours
- All meats can be smoked. Meat garnished with red wine, garlic, mixed herbs
- Ham on the bone glazed
- Lemon Pepper Baked Salmon fillets
- Appropriate condiments for meats

### Potatoes

- Served with hot gourmet potatoes minted and buttered OR
- Gourmet Potato with sour cream, seeded mustard and chives (GF/V)
- Freshly baked dinner rolls

### Fresh Salads (Choose 3)

PLEASE CHOOSE AT LEAST ONE GREEN/LETTUCE SALAD

- Asian vegetables & noodle salad or Rice Noodles GF/DF/V
- Baby beetroot & toasted sesame (GF/DF/V)
- Creamy coleslaw in creamy mayo dressing (GF/DF/V)
- Curried egg and celery (GF/DF/V)
- Orange Kumara with honey and green beans (V)
- Penne pasta with feta, tomato and spinach (V)
- Spiral pasta with sundried tomato pesto and tuna
- Roasted broccoli, cauliflower, cabbage and almonds (GF/DF/V)
- Roasted pumpkin, carrot with feta cheese and roast cashews (V)
- Waldorf salad with crunchy apples/celery/walnut/raisins (GF/DF/V)
- Creamy Ranch slaw (GF/DF)
- Raw Broccoli Salad (GF/DF/V)
- Roasted Kumara with Glaze ham and red onion with sweet honey dressing
- Caesar salad with Parmesan cheese and Bacon
- Greek garden salad with mesclun lettuce (GF/V)

### Desserts (Choose 2)

- Chocolate Slice
- Pavlova with cream and fruit (GF)
- Homemade Brandy Trifle
- Cheese Boards and Crackers & Fresh Fruits platter (depending on fruits in season)  
*Alternative option with Wafer Cracker (GF)*
- Belgium Chocolate Mousse
- Fruit crumble (GF/DF)
- Strawberry /passion fruit cheesecake or lemon/ lime cheesecake
- Kaffir lime panna cotta (GF)
- Blueberry and lemon curd filoettes
- Caramel and Walnut Chocolate Brownie with Cream