

ANNDIONCE CARVERY BUFFET SELECTION MENU

Our Carvery Buffets consist of freshly baked breads, chutneys, pickles and homemade delicacies. Start with a table served entree, a choice of roast meats and hot dishes, vegetables, salads and a dessert buffet to finish.

This menu is available any day for a luncheon or evening Buffet with a minimum of 20 Adults

| Cost | Starter | Carvery | Hot Dish | Vegetables | Salad | Dessert |
|-----------------|---------|---------|----------|------------|-------|---------|
| \$25 (Luncheon) | | | 2 | 2 | 2 | 2 |
| \$30 | 1 | 1 | 1 | 2 | 2 | 3 |
| \$35 | 1 | 1 | 2 | 2 | 3 | 3 |
| \$40 | 2 | 2 | 2 | 2 | 3 | 4 |
| \$45 | 2 | 2 | 3 | 3 | 3 | 4 |

6-12 Years 1/2 price; 5 and under \$10.00

Items marked with this * come standard on all menus

To **START:**

- Chef's Soup of the Day, Table Served in Demitasse Bowls
- Classic Shrimp Cocktail, Table Served in Demitasse Bowls

BREADS:

- * Selection of Freshly Baked Dinner Rolls and Assorted Breads

Off the **CARVERY:**

- Hot Glazed Ham with Grain Mustards & Chutneys
- Roast of Beef with Horseradish Cream & a Red Wine Jus
- Rosemary Roasted Lamb with Mint Sauce & Gravy
- Crisp Pork Belly with a Spiced Apple Sauce & Gravy
- Roasted whole chicken with old fashioned stuffing & gravy

And **HOT DISHES:**

- Pork Fried Rice
- Sweet and Sour Pork with Steamed Rice
 - Stir Fried Beef with Vegetables
- Thai Curry Chicken with Steamed Rice
- Chicken Baked with Mushrooms in a White Wine Volute Sauce
- Creamy Garlic Mixed Seafood Mornay
- NZ Green Lip Mussels Lightly Steamed in Garlic and White Wine

Served with **HOT VEGETABLES:**

- Herb & Garlic Roasted Potatoes
- Gourmet Minted Potatoes
- Honey Glazed Roasted Root Vegetable Medley
- Fresh Steamed Seasonal Vegetable Mélange
- Asian Style Stir-fry Vegetables

And **SALADS:**

- Tossed Green Salad Served with House Vinaigrette Dressings
- Seasonal Slaw – traditional Red and Green Cabbage Slaw
 - Pasta Seafood salad – Pasta, Surimi, Capsicum, Seafood Dressing
- Greek Salad – Tomato, Cucumber, Red Onion, Olives and Feta
- Caesar Salad of Cos Leaves, Parmesan, Eggs, Anchovies and Croutons

A Buffet of **Desserts** to finish:

- Pavlova Creamed with Fresh Fruit
- Chocolate Slice with Goopy Caramel and Walnut
 - Traditional Trifle
 - Hot Fruit Crumble and Custard
 - Seasonal Fresh Fruit Salad
 - Individual Chocolate Mousse Shots
- *Fresh Whipped Cream *Berry Coulis *Chocolate Sauce
- NZ Cheeses with Crackers and Home-made Chutneys
for \$4.00 per person

* Tea, coffee or Hot chocolate to finish!

Bon Appetite! - The Anndionce Team

Final Numbers:

Final numbers and menu choices must be confirmed at least two days prior to your function date. This will be the number catered for and will become the minimum number charged for your function. We will also require a guest list if guests are paying for their own meals.

Event Date: _____ Number: _____

Contact Name: _____

Signature: _____ Date: _____