



**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

**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

**Salads**

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

**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 Original \$55pp**

Bread rolls

Beef Sausages

Scotch Fillet Steak

Marinated Chicken Drumsticks

Baked Potato with Garlic Butter

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:** 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