

### **Buffet Dinner Selection List**

(minimum 20 guests)

\$49.00 per person Select 1 x Carvery, 3 x Hot Vegetables, 1 x Hot Main, 3 x Salads, 2 x Dessert

\$59.00 per person Select 1 x Carvery, 3 x Hot Vegetables, 1 x Hot Main, 4 x Salads, 3 x Dessert

\$69.00 per person Select 1 x Carvery, 3 x Hot Vegetables, 1 x Hot Main, 4 x Salads, 1 x Ice Bowl, 4 x Dessert

All buffet options served with tea and filter coffee

*Should you wish to add extra item(s) to your menu, please note each section has the additional item charge indicated.*

#### **Buffet soup options** (All soups are made in house and are accompanied by fresh dinner rolls)

\$4.50 per person

- Kumara and coconut soup
- Minestrone soup
- Crème of bacon 'n' potato
- Crème of tomato
- Crème of mushroom
- Gumbo soup
- Bacon 'n' corn chowder
- Crème of pumpkin and pine nut
- Roasted vegetable
- Chicken and sweet corn
- French onion broth
- Thai styled mushroom and shanghai cabbage

#### **Buffet Roasts from the Carvery**

\$9.50 per head, per option

All items from the Carvery are individually sliced to order and served personally by the chef, to provide the utmost in both service and quality.

- Glazed ham, honey, seeded mustard and cointreau glazed ham on the bone served with a red wine jus.
- Lamb balantine, tunnel boned and stuffed leg of lamb, served with mint jelly, mustard and a rosemary jus.
- Pork loin, roasted loin of pork, seasoned with caraway and cracked pepper, served with crackling and home made applesauce.
- Beef fillet, prime beef scotch fillet rolled in fresh rosemary and garlic, roasted to medium-rare and served with a green pepper corn jus.
- Turkey breasts, succulent turkey breast, slow roasted under streaky bacon and complimented with cranberry sauce.

#### **Hot vegetable options**

\$4.00 per head, per option

- Steamed vegetables, seasonal steamed vegetables tossed in butter and finished with cracked pepper.
- Wok tossed greens, asian styled green vegetables wok tossed with fresh ginger and honey soy sauce.
- Rice pilaf, braised basmati rice with bay leaves, Spanish onions and garlic.
- Roasted gourmet potatoes, scented with rosemary, cracked pepper, virgin oil and garlic.
- Roasted kumara rubbed in brown sugar, cumin and cardamom.
- Baby carrots, lightly steamed then finished with an almond butter.
- Roasted medley of pumpkin, carrots and Kumara finished with pine nuts
- Vegetable Mornay, steamed seasonal vegetables topped with a rich blue cheese Mornay sauce.
- Grilled pumpkin coated with maple syrup and sesame seeds.
- Fried mushrooms, dark field mushrooms simmered in a rich cream and red wine sauce.
- New potatoes steamed and served with garlic and parsley butter.



### Hot mains

\$9.00 per head, per option

- Authentic Hungarian styled beef goulash, tender beef served in a rich smoked paprika scented sauce.
- Chicken tetchier, whole chicken pieces braised in an Italian styled white wine sauce with roasted garlic, chili and rosemary.
- Lamb and fig caselle, diced lamb slow cooked in a port base with figs and fresh marjoram.
- Butter chicken, sautéed strips of chicken thigh served in a mildly spiced mekhani and almond cream sauce.
- Beef osso bucco, beef shanks braised in a rich balsamic and caramelized onion jus.
- Green curry, Thai styled lamb green curry with green chili and lemon grass in a coconut cream sauce.
- Steamed snapper, market fresh fish steamed in white wine and finished in a light burre Blanc. (Subject to availability)
- Beef stroganoff, an old favorite made in the traditional style with gherkins, field mushrooms, seeded mustard and sour cream.
- Seafood laksa, a mildly spiced variety of seafood in a Singaporean styled curry sauce.
- Mediterranean styled lamb cassolet with olives, peppers and lemon thyme.
- Corned beef served in a rich mustard and white wine sauce.
- Beef olives, stuffed beef parcels braised in a chasseur sauce.
- Chicken satay, chicken pieces served in a peanut and coconut sauce.
- Lamb vindaloo, traditionally made authentic curry, made mild and served with minted yoghurt.
- Garlic mussels, shelled mussels served in a garlic and white wine cream sauce.

### Buffet salad options

\$3.50 per head, per option

- Greek salad, leaf greens tossed in virgin olive oil with black olives, feta cheese, cucumber and tomatoes.
- Caesar salad, crisp cos lettuce, bacon, croutons and parmesan cheese served in your own anchovy mayo.
- Smoked chicken, shavings of smoked chicken dressed with dill, honey and seeded mustard, tossed in al dente pasta.
- Potato 'n' cabaña, steamed potatoes tossed with caramelized onions and grilled cabaña sausage in a gherkin and caper mayo.
- Rocket & proscuitto, strips of grilled proscuitto tossed with rocket, rosemary and pine nuts. Dressed with balsamic vinaigrette.
- Roasted vegetable salad, spice rubbed vegetables, roasted with pumpkin seeds and garlic.
- Waldorf salad, salad greens tossed with apple and walnut.
- Mediterranean salad, sun dried tomatoes, artichoke hearts, roasted peppers, olives and capers tossed with leaf greens.
- Red cabbage and caraway salad, red cabbage chiffonard tossed in a spiced vinegar reduction with caraway.
- Rock melon and mint, salad greens tossed with rock melon and mint salsa.

The logo for Huka Falls Resort features the text "HUKA FALLS" in a bold, black, serif font, with "Resort" in a blue, cursive script font below it. To the right of the text is a stylized graphic of three wavy, overlapping lines in shades of blue and teal, resembling water or a landscape feature.

# HUKA FALLS *Resort*

- Taboulis, bulgur wheat tossed with fresh mint, diced tomatoes and red onion with chopped parsley. Finished with virgin oil.
- Roasted red pepper salad, fire roasted capsicum tossed in choral lettuce.
- Turmeric scented rice and raisin salad, marinated basmati rice scented with turmeric and tossed with macerated raisins.

## **Buffet seafood**

- Pacific rock oysters, large juicy oysters shucked and served in the half shell, on ice, with citrus wedges. @ Market price per head
- Seafood ice shockel, mixed seafood such as shrimp and crab served in a magnificent ice bowl. @ \$9.50 per head
- Mussels on the half shell, green lip mussels marinated in coriander, garlic, spanish onions and white wine. @ \$7.50 per head
- Whole cooked prawns served in an ice bowl with citrus wedges and home made cocktail sauce. @ Market price per head

It is also worth noting that if required, specialty items such a crayfish and large tiger prawns can be prepared as you wish and will be priced accordingly.

## **Buffet desserts**

\$4.00 per head, per option

- Tiramisu – a deliciously rich dessert, of chocolate coffee sponge marinated in Tia Maria, Galliano and Advocaat – served with lashings of sweetened mascarpone and chocolate.
- Passion fruit and white chocolate cheesecake cold set, with biscuit and almond base .
- Fresh fruit salad – prepared from fresh seasonal fruits.
- Pavlova – an old traditional dessert.
- Black Forest Gateaux – served with maraschino cherries and shaved chocolate.
- Profiteroles – custard filled with white chocolate ganache .
- Citrus Mousse Tartlets – sweet pastry cases individually filled with fresh lemon and lime curd – with sweet mascarpone.
- Chocolate Gateaux – a rich dark chocolate cake – layered with clotted crème and shaved chocolate.
- Hot apple pie – a short pastry pie served hot – with sweet-spiced apple filling.
- Forrest berry mousse tart – fresh forest berries set in rich mousse and served in a tart shell.
- Summer fruit flan – summer fruits served on crème patisserie and presented in a pastry base.
- Apricot pie – served from the oven and accompanied by clotted cream.
- Chocolate roulade – chocolate sponge filled with whipped cream and coveture then rolled.
- White chocolate mousse tort – white chocolate mousse set on mud cake base and finished with dark chocolate fondue.
- Apple and cinnamon sponge cake – layers of apple and cinnamon puree in vanilla sponge.
- Chantilly cream filled brandy snaps – an old favourite.
- Apple and apricot crumble – served hot with whipped cream.



### **Buffet deli platters**

\$9.00 per head, per option

- Cold cuts and cured meats, slices of smoked lamb, prosciutto, peppered beef, honey glazed pork and cabaña sausages. Presented with olives, gherkins and pickled onions.
- Smoked salmon, succulent south island salmon house smoked and thinly sliced on to a mirror, finished with roe.
- Kapiti cheese, a selection of the finest Kapiti cheeses served with fresh fruit, crackers and home made ginger bread. (Generally a dessert option)
- Chicken pieces, roasted chicken pieces glazed with honey and sesame, served cold.
- Small goods, a variety of small goods sliced on to a mirror and served with a selection of cheese and condiments.
- Sushi selection, fresh home made sushi selection with soy, pickled ginger and wasabi.

Other items such as spit roasted meats and game such as venison can also be prepared if required. These will be priced accordingly.



### **Buffet Menu Creation Sheet**

Below is a menu creation sheet that will allow you to design your own custom buffet. Fill in the ‘selection’ column with the items that you prefer. You can add extra items to any selection area in the buffet additions section. Every buffet meal is served with fresh dinner rolls and a full range of condiments, dressings and sauces. You can, if you wish, make additional selections, perhaps a second meat from the carvery, another vegetable option or another salad. Maybe even one of the seafood options could be used and would make a wonderful centerpiece.

<b>Selection Type</b>	<b>Number</b>	<b>Selection</b>	<b>Price per head</b>
<b>Carvery</b>	(i)		
<b>Hot Vegetables</b>	(i)		
	(ii)		
	(iii)		
<b>Hot Main</b>	(i)		
<b>Salads</b>	(i)		
	(ii)		
	(iii)		
	(iv)		
<b>Ice Bowl</b>	(i)		
<b>Desert</b>	(i)		
	(ii)		
	(iii)		
	(iv)		
		Total Base Buffet price per person	\$
		<b>Buffet additions</b>	
<b>Selection Type</b>	<b>Number</b>		<b>Price per head</b>
	(i)		
	(ii)		
	(iii)		
	(ix)		
	(x)		
	(xi)		
	(xii)		
	(xiii)		
		Total additions price per person	\$
		Total Base Buffet price per person	\$
		Total Buffet Package Price Per Person	\$