

BUFFET DINNER MENU

USING YOUR MENU PLANNING GUIDE

STEP ONE: Choose one of our recommended menus **OR** design your own from the selection below.
STEP TWO: Fill out the order form and return it to your event manager - remember to include beverages.

V = Vegetarian GF = Gluten free DF = Dairy free

RECOMMENDED MENUS

BUFFET DINNER MENU 1

BREAD SELECTION

- Selection of dinner rolls and condiments

FROM THE CARVERY

- Masterstock pork belly, apple, red onion (GF)

FROM THE GRILL

- Chicken roulade, sweet corn velouté, chorizo

FARINACEOUS

- Rice pilaf, peas, spices (GF)

VEGETABLES

- Sautéed broccoli and green beans, parmesan crumb

SALAD

- Green salad, seasonal green leaves, vegetables, herbs, olive oil dressing (GF)

DESSERT

- White chocolate and mango cheesecake, crisp tuile

BEVERAGES

- Tea selection, filter coffee and water station

BUFFET DINNER MENU 2

BREAD SELECTION

- Selection of dinner rolls and condiments

FROM THE CARVERY

- Maple and honey mustard glazed ham (GF)

FROM THE GRILL

- Braised lamb shoulder, rogan josh sauce (GF)

FARINACEOUS

- Roast potatoes, oregano, garlic (GF)

VEGETABLES

- Pumpkin, chilli, maple, feta (GF)

SALAD

- Farro and roast vegetable salad, toasted walnuts, lemon dressing

DESSERT

- Milk chocolate mousse, hazelnut praline (GF)

BEVERAGES

- Tea selection, filter coffee and water station

BUFFET DINNER MENU 3

BREAD SELECTION

- Selection of dinner rolls and condiments

FROM THE CARVERY

- Roast lamb shoulder, balsamic glaze (GF)

FROM THE GRILL

- Lemon pepper chicken thigh fillet, romesco sauce (GF)

FARINACEOUS

- Steamed potatoes, olive oil, mint (GF)

VEGETABLES

- Roast vegetables, sage crisps (GF)

SALAD

- Curried cauliflower salad, pistachios, raisins, yoghurt dressing (GF)

DESSERT

- Sticky toffee and pecan pudding, rum anglaise

BEVERAGES

- Tea selection, filter coffee and water station

Menu content is subject to change due to market or seasonal availability.

DESIGN YOUR OWN MENU

BREAD SELECTION

- Selection of breads

FROM THE CARVERY

- Maple and honey mustard glazed ham (GF)
- Moroccan spiced whole chicken, ras el hanout (GF)
- Masterstock pork belly, apple, red onion (GF)
- Roast lamb shoulder, balsamic glaze (GF)
- Beef scotch fillet, wholegrain mustard crust, thyme, garlic (GF)
- Thyme roasted eye fillet of beef, salsa verde (GF)

FROM THE GRILL

- Sirloin medallions, chimichurri (GF)
- Chicken roulade, sweet corn velouté, chorizo
- Braised lamb shoulder, rogan josh sauce (GF)
- Lemon pepper chicken thigh fillet, romesco (GF)

CASSEROLES

- Beef panang curry (GF)
- Roman style chicken with tomato and artichokes (GF)
- Lamb saagwala, coconut yoghurt (GF)
- Mongolian soy beef, spring onions, carrots
- Chicken tikka masala, coriander, tomato (GF)

FARINACEOUS

- Rice pilaf, peas, spices (GF)
- Roast potatoes, oregano, garlic (GF)
- Steamed potatoes, olive oil, mint (GF)
- Dauphinoise potato (GF)
- Fondant potato beurre noisette (GF)

VEGETABLES

- Sautéed broccoli and green beans, parmesan crumb
- Roast baby vegetables, balsamic reduction (GF)
- Asian greens, sesame oil, crispy shallots (GF)
- Roast vegetables, crisp sage (GF)
- Pumpkin, chilli, maple, feta (GF)

SALAD

- Farro salad, roast vegetables, toasted walnuts, lemon dressing
- Sweet potato salad, crispy chickpeas, pumpkin seeds, tahini dressing (GF)
- Curried cauliflower salad, pistachios, raisins, yoghurt dressing (GF)
- Pasta salad, peas, lemon, toasted almonds, herbs
- Pumpkin salad, feta, pine nuts, rocket, honey sage dressing (GF)
- Green salad, seasonal green leaves, vegetables, herbs, olive oil dressing (GF)

DESSERT

- Pacific fruit platter, unsweetened yoghurt (GF)
- White chocolate and mango cheesecake, crisp tuile
- Chocolate and stout cake, coffee cream
- Milk chocolate mousse, hazelnut praline (GF)
- Warm apple and rhubarb slice, Chantilly cream
- Sticky toffee and pecan pudding, rum anglaise
- Rice pudding, blueberry compote, coconut yoghurt (GF)
- Baklava, lemon cream
- Lemon curd verrine, toasted meringue

BEVERAGES

- Tea selection and filter coffee from beverage buffet

ORDER FORM

EVENT DETAILS

CONTACT DETAILS

YOUR NAME

COMPANY
(IF APPLICABLE)

EMAIL

PHONE

ADDRESS

FUNCTION INFORMATION

FUNCTION ID

DATE OF FUNCTION

TIME OF SERVICE

VENUE NAME

NUMBER OF PEOPLE

CATERING REQUIREMENTS

RECOMMENDED MENUS

BUFFET DINNER MENU 1



BUFFET DINNER MENU 2



BUFFET DINNER MENU 3



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OTHER NOTES (INCLUDE DIETARY REQUIREMENTS)

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MONTANA
FOOD AND EVENTS

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CLAUDELANDS, GATE 6, BROOKLYN ROAD, HAMILTON. 07 839 3459.

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