



# BROOKFIELDS

VINEYARDS

**Sample Buffet Menu \$60.00 per person** *(incl. GST)*

## **Sample Canapé Menu**

*(Please choose 4)*

Chicken & corn dim Sims w/ soy and ginger dipping sauce

Mini crab cakes topped w/ coriander paste

Spiced tiger prawns w/ lime aioli

Watermelon & verjus granita shots

Duck & spring onion rice paper rolls w/ Hoi sin dip

Asian style duck & ginger wontons w/ chilli dips

Chicken liver pate on herb crisps

Seared Nelson scallops topped w/ chilli jam

Tandoori chicken kebabs w/ mango chutney

Blue cheese & vegetable tartlets

Prawn cones with yakitory glaze

Natural oysters in the ½ shell and with champagne vinaigrette

Garlic toasts topped with rare beef and horseradish cream

Fried risotto balls with an apple glaze

Bilinis with smoked salmon and lime mascarpone



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## **Buffet Style**

Crusty bread selection and butter

*(Please choose two meats)*

Scotch fillet of beef with cabernet glaze

Rolled pork loin with crispy crackling and apple confit

Roasted leg of lamb with rosemary and red wine jus

Roasted chicken pieces with thyme, preserved lemon and smoked eggplant relish

Carved honey glazed leg of ham on the bone with seeded mustard and port wine jelly

Seared deep sea fish fillet on a rocket leaves with a chermoula dressing

**Or** *(if fish unavailable)*

House smoked salmon fillet with coconut lime and ginger drizzle

## **Roasted Vegetable Selection**

*(Individually roasted and served separately)*

Beets, fennel, carrots, peppers, red onions

Smashed gourmet new potatoes with crispy sage and olive oil

**Or**

## **Summer Salad Alternative**

Roasted pumpkin, feta, and pine nut with crispy pancetta

Green bean, shaved parmesan and cherry tomato

Gourmet potato salad with creamy dressing

Fresh steamed asparagus with lemon dressing



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## To Finish

**These desserts are plated and served to the guests at the table**

*(Please choose two)*

Tiramisu

*(Italian trifle)*

Chocolate and ginger cheesecake with whipped cream and berry compote

Mini pavlova, whipped cream and fresh strawberries with passion-fruit coulis

Individual crème brulee with fresh berries and biscotti

Summer berry pudding with mascarpone cream

Rich chocolate tart with berry coulis and French custard

***Or***

A selection of small sweets served on platters to the table

Kaimai cheese selection, crackers and grapes

**&**

Selection of Teas and freshly brewed Coffee available.