OHARIU FARM

Wedding Buffet Selection

Available for minimum of 30 guests
Surcharge applicable for smaller numbers

$97.00 inclusive venue hire and 15% GST

Breads and Butter ***(inclusive)*** A selection of fresh baked breads from Pandora Bakery including focaccia, 5 grain, baguette and ciabatta		**Cold meats and condiments** ***(inclusive)*** Roast beef, roast chicken, shaved ham, stuffing, salami, pastrami, pepper dews, gherkins, olives, mustard, horseradish & olives
Seafood ***(inclusive)*** Green lipped mussels Shrimp salad Smoked fish Marinated calamari and ceviché salad. Accompanied by thousand island dressing and cocktail sauce		**Hot meat dish** ***(choose 1) Extra choice $4 per person*** □ Beef stroganoff □ Chicken tikka masala □ Ohariu lamb navarin □ Venison & juniper casserole □ Chicken and olive el forno □ Pork & sage □ Lamb tagine □ Slow cooked beef goulash □ Farmer style braised pork & bean □ Veal blanquette
Salads ***(choose 3) Extra choice $2.50 per person*** □ Roast beetroot and balsamic □ Greek salad □ Rocket and parmesan □ Coleslaw □ Potato & honey mustard □ Kumara & bacon □ Green leaf salad □ Pasta salad □ Caesar salad		**Farinaceous dish** ***(choose 1)*** □ Potato gnocchi with gorgonzola cream sauce □ Penne pasta & basil pesto □ Creamy mashed potatoes with gruyère cheese □ Steamed fragrant jasmine rice □ Pumpkin & spinach risotto □ Classic German spatzel □ Roasted van rosa potatoes with thyme & duck fat
Carvery item and condiments ***(choose 1)*** □ Roast pork loin with sage & lemon, gravy & apple sauce □ Roast prime rib of beef with gravy and horseradish □ Glazed champagne ham with pineapple and mustard □ Rolled & stuffed shoulder of Ohariu lamb with gravy and mint sauce □ Whole roast and stuffed free range chicken with gravy □ Marinated & glazed turkey breast with cranberry sauce & gravy		**Vegetables** ***(choose 2) Extra choice $2.50 per person*** □ Buttered broccoli with almonds □ Vegetable medley with hollandaise □ Roasted root vegetables with rosemary & garlic □ Green beans with nutmeg □ Glazed sesame carrots □ Buttered new seasons asparagus (subject to availability) □ Courgette & eggplant ratatouille □ Corn & capsicum succotash
Hot dessert ***(choose 1) Extra choice $5 per person*** □ Apple & cinnamon crumble □ Rhubarb & strawberry strudel □ Chocolate self saucing pudding □ Danish bread & butter pudding □ Sticky date & caramel sponge		**Dessert** ***(choose 1) Extra choice $3 per person*** □ Cream dessert □ Profiterole □ Pavlova □ Fruit □ Cheese
Enhancements Canapes – selection of 4 $15.35 per person Breads & dips on sitting $4.75 per person Platter menu available on request		Champagne & lemon sorbet $1.50 per person *- to cleanse the palate between courses* Selection of Kapiti cheeses with crackers & grapes $4.75 per person