

## **Buffet**

### **Cold**

Garth's special citrus marmalade glazed ham with mustard and relish

Whole salmon glazed with sweet chilli and lime

Rare roast eye fillet sliced and served with horseradish and béarnaise

Harissa spiced boneless leg of lamb with a mint & preserved lemon yoghurt

### **Hot (all require Garth's staff to assist at event)**

Slow baked shoulder of lamb, garlic herb marinade, rosemary jus, roasted onions

Herb crusted roasted sirloin with horseradish

Slow braised lamb tagine with fig & preserved lemon (gf)

Harissa chicken and truss tomatoes served with a fresh gremolata

Frenched lamb cutlets drizzled with lashings of chermoula dressing (gf)

Jungle curry of chicken and sweet potato & steamed jasmine rice

Vegetarian lemongrass & root vegetable curry (v)

Pumpkin, spinach and ricotta cannelloni (v)

Chicken lasagne with fresh basil (serves 10)

Beef, basil and parmesan lasagne (serves 10)

\$28.75 for 2 servings

\$36.80 for 3 servings

\$45.40 for 4 servings

### **Salads**

Salad of roasted kumara, pumpkin and beetroot tossed in orange and balsamic dressing

Gourmet baby potato salad with a creamy ravigote dressing

Candied walnut, kumara, plum & spinach salad

Quinoa with chickpea & grilled vegetables

Tomato, rocket and buffalo mozzarella salad with balsamic and virgin olive oil dressing

Crunchy Asian slaw salad

Cumin roasted pumpkin & couscous salad with fresh herbs, currants & preserved lemon

Greek salad with feta, cucumber, tomatoes, olives & a balsamic dressing

Salad of green beans with toasted almond & parmesan

Pea, prosciutto, green bean, cherry tomato and hazelnut salad with a lemon mustard vinaigrette

\$11.5 for 2 servings

\$17.25 for 3 servings

### **Hot Sides**

Creamy potato and thyme gratin

Steamed green vegetable medley with lemon dressing

Baby new potatoes with a mint and butter sauce

\$11.50 for 2 servings

\$17.25 for 3 servings

(all prices include gst)