

# Buffet Selections



Elmwood

<b>Carved Meats</b>	Baked Leg Ham	Glazed with honey, studded with cloves and pineapple & served with cranberry jus
	Beef Ribeye	Prime hereford beef ribeye, rubbed with dijon and thyme, roasted & served with merlot jus
	Leg of Lamb	Boned lamb leg, scented with rosemary and served with mint sauce & gravy
	Pork Loin	Striploin of pork, roasted, served with apple puree and cider flavoured gravy
	Beef Sirloin	Prime hereford beef rubbed with cracked pepper, served with mushroom sauce
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<b>Hot Dishes</b>	Teriyaki Salmon	Filletts of salmon, glazed with soy, honey, ginger, garlic & a dash of chilli, then grilled
	Thai Chicken	Sliced breast of chicken topped with a mild red curry, green bean & red pepper sauce
	Lamb Cutlet	Grilled, then braised with courgette, onion, garlic, tomato and kalamata olives
	Chicken Breast	Sliced & grilled lemon & rosemary marinated chicken breast
	Grilled Fish	Fish of the day with courgettes and green pea salsa verde
	Beef Ragout	Slow cooked beef, root vegetable and red wine casserole
	Vegetarian Lasagne	Fresh seasonal vegetables layered with spinach, tomato concasse, bechamel and pasta
	Barbeque Pork	Pork sirloin, roasted, sliced and glazed with bbq sauce, served on kumara puree with orange
	Seafood Pasta	Penne pasta with a selection of seafood in a wine and cream veloute
	Hoisen Beef	Marinated, roasted & sliced beef sirloin with a celery, green bean, capsicum & hoisen sauce
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<b>Chilled Platters</b>	Sliced Meat Selection	Seasoned pork, silverside, lamb, pastrami, salamis with pickles, chutneys & relishes
	Chicken Selection	Smoked breast, apricot rolled, Thai satay & marinated drums with a variety of fruit & chutneys
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<b>Chilled Seafood Platters</b>	Seafood Selection	Marinated mussels, prawns, smoked salmon, surimi with seafood sauce
	Smoked Salmon Platter	Manuka smoked side of salmon with horseradish sauce, red onion, capers & lemon
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<b>Salads</b>	Broccoli & Cashew	Blanched broccoli, red onion, capsicum, toasted cashews & vinaigrette
	Tossed Green	Iceberg lettuce & seasonal salad vegetables with french dressing & mayonnaise
	Cous Cous	Cous cous with roasted root vegetables, semi dried tomato & parsley
	Caesar	Cos lettuce, croutons, bacon, parmesan & dressing
	Potato	Potato with spring onion, gherkins and horseradish mayonnaise
	Waldorf	Red apples, celery, walnuts & yoghurt dressing
	Mesclun with Pear & Blue Vein	Mesclun salad leaves, spanish onion, kikorangi blue vein & poached pear
	Brown Rice	Brown rice, adzuki beans, bean sprouts, celery, peanuts & raisins
	Tossed Italian	Tossed green salad with black olives & crumbled feta and balsamic dressing
	Coleslaw	Always popular
	Penne Pasta	Pasta with leg ham, pepperoni, cherry tomato, parsley & vinaigrette
	Greek	Cucumber, tomato, capsicum, red onion & kalamata olive
	Fresh Vegetable Vinaigrette	Blanched fresh vegetables with cherry tomato & vinaigrette
	Pasta	Spiral pasta with cheese, pineapple & spring onion in a creamy mayonnaise

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## Vegetables

Always fresh seasonal

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## Desserts

Fruit Salad	The best of seasonal and tropical fresh fruits
Pavlova	Decorated with fresh fruits
Apple Shortcake	Sweetened apple, baked in shortcrust pastry. Also with apple & boysenberries
Baked New York Cheesecake	Light cheesecake, served with a variety of fruits
Apple & Sultana Strudel	Apples & raisins, with spices and citrus zest, baked in a light pastry
Chocolate Demise	Layered chocolate cake with dark & light chocolate mousse
Citrus Tart	Sweet pastry, with tangy lemon curd
Banoffie Pie	Biscuit base, with caramel, banana and coffee cream
Mississippi Mudcake	Chocolate mud cake, covered in chocolate ganache
Cheesecake	Passionfruit, boysenberry or cookies & cream
Plum Pudding & Brandy Sauce	Served with brandied custard
Sticky Date Pudding	With butterscotch sauce
Lemon Meringue Pie	A sweet base with lemon curd & meringue
Fresh Strawberries	Available in season
Mousse & Mudcake	Mudcake with chocolate mousse, then covered with dark chocolate
Apple & Rhubarb Crumble	Served with custard
Ice Cream	Complimentary with all buffets

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*Served breads, soups and entrees may be added to compliment this selection.*

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