

MT SMART FUNCTION CENTRE BUFFET MENU

BUFFET MENU OPTION ONE

\$57.50 per person

SALAD SELECTION

Panzanella – A mix of tomato, cucumber, red onion & feta with garlic croutons drizzled in olive oil

Kumara & date with a curry mayonnaise

Green salad with semi-dried tomato, herbs, pine nuts & sprouts drizzled with raspberry vinaigrette

HOT SELECTION

Lamb tagine with apricot & almond couscous

Chilli-glazed salmon on wilted bok choy & wasabi mash

Butter chicken served with fragrant rice

SIDE DISHES

Scallop potato with cream & parmesan

Panache of seasonal vegetables

Israeli couscous with apricots, dates, coriander and seasonal citrus

DESSERTS

Pavlova with passionfruit syrup

Chocolate mud cake with fresh fruit salad & ice cream

Fresh fruit salad

All prices are exclusive of GST

Additional Labour charges may be incurred if less than 20 guests

Room hire is not included in the buffet price

All menus subject to price and selection changes

Hand crafted menus available at request

MT SMART FUNCTION CENTRE BUFFET MENU

BUFFET MENU OPTION TWO

\$57.50 per person



SALAD SELECTION

A mixture of roasted & char-grilled vegetable bell peppers, mushrooms, courgettes, eggplant, and potato accompanied with a balsamic dressing

Roasted potato & bacon, accompanied by a chives & sour cream dressing

Caesar Salad – crisp lettuce, bacon, egg, garlic croutons and parmesan cheese, accompanied by a Caesar dressing

HOT SELECTION

Chicken korma with fragrant steamed rice

Pan-seared market fish with lemon, parsley & caper infused butter

Oven roasted beef fillet with kikorangi on a white truffle oil mash accompanied by bitter chocolate & port jus

SIDE DISHES

Baked Delmonico potato with garlic cream & breadcrumbs

Cheese & herb tortellini with a tarragon & pesto cream

Sautéed green vegetables with sesame oil & oyster sauce

DESSERTS

Traditional trifle with fruit, custard, jelly and sherry

Lemon meringue pie with crème anglaise

Petite profiteroles with bourbon-infused vanilla cream & chocolate sauce

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MT SMART FUNCTION CENTRE BUFFET MENU

BUFFET MENU OPTION THREE

\$57.50 per person

SALAD SELECTION

Panzanella – A mix of tomato, cucumber, red onion & feta with garlic croutons drizzled in olive oil

Green salad with semi-dried tomato, herbs, pine nuts & sprouts drizzled with raspberry vinaigrette

Pasta Salad – Italian salami, capsicums, olives, flat parsley

HOT SELECTION

Chicken korma with fragrant steamed rice

Pan-seared market fish with lemon, parsley & caper infused butter

Prosciutto wrapped breast of chicken filled with crab & chive stuffing on a bed of lemon & thyme risotto

SIDE DISHES

Roasted gourmet potatoes with garlic, sun dried tomato & rosemary

Cheese & herb tortellini with a tarragon & pesto cream

Sautéed green vegetables with sesame oil & oyster sauce

DESSERTS

Pavlova with passionfruit syrup

Fresh fruit salad

Petite profiteroles with bourbon-infused vanilla cream & chocolate sauce

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MT SMART FUNCTION CENTRE

BUFFET MENU

CARVERY SELECTION

Additional \$7.50 per person per selection



Beef sirloin roasted with mustard and herbs

Lamb with rosemary and roasted garlic

Chicken roasted whole with pinenut, spinach and gruyere stuffing

Champagne ham glazed with manuka honey and Dijon

Pork loin whole roasted with extra crispy crackling

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