

Westpac | STADIUM
FUNCTION CENTRE



Menu Pack 2011
Dinners

All prices exclude GST
Minimum of 24 guests

Set Menu From \$65.00

Each Set Menu is individually created by our Executive Chef suit your function's needs

This menu consists of three courses (entrée, main, dessert), includes rustic bread rolls with butter for each table and a tea & coffee station.

Sample Menu 1

Wild mushroom and white truffle oil cappuccino
Croque-monsieur

Pan roasted fillet of line caught snapper
Waikanae crab, crushed new potato, basil foam

“Rhubarb & Custard”
A modern twist on an old favourite



Sample Menu 2

Tian of hand dived scallops and Waikanae crab
Lemongrass and ginger sauce

Meli-melo of Canterbury lamb on minted pea puree
Shoestring vegetables, confit potato cake, Pinot Noir reduction

Rose petal & pistachio panna cotta
Feijoa, mango & kiwi fruit salad

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Buffet Menu 1 **\$55.00**

Rustic dinner rolls & butter for each table

Pot roasted Rangitikei chicken, roasted root vegetables, café au lait sauce
Braised shoulder of Hawke's Bay lamb, pea fritter, redcurrant & Pinot Noir jus
Colcannon potatoes

Vine, plum and cherry tomato salad with red onion and chopped chives
Green salad of mixed lettuces, soft boiled eggs & spring onions

Chef's display of house made desserts



Buffet Menu 2 **\$65.00**

Rustic dinner rolls & butter for each table

Dukkah dusted prawns with aioli dip

Char grilled rib roast, mushroom and penny onion garnish, pink peppercorn sauce
Pan fried Freedom Farms pork loin, apple and prune compote with cider cream sauce

Rosemary roasted new potato, melted butter

Steamed carrots and garden peas

Green salad of mixed lettuces, soft boiled eggs & spring onions

Balsamic and beetroot salad with chopped feta

Chef's display of house made desserts

Dinner/Carvery

Minimum of 24 guests
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Buffet Menu 3 **\$75.00**

Rustic dinner rolls & butter for each table

Mini beef burger with gruyere cheese and cherry tomato ketchup

Individual salmon & prawn fish pie with parmesan and potato crust

Slow cooked shoulder of venison, juniper berry & red wine sauce

Lyonnais potato

Sautéed green cabbage with caraway seeds

Green salad of mixed lettuces, soft boiled eggs & spring onions

Roasted kumara & pear salad with apple cider vinaigrette

Chef's display of house made desserts

Artisan cheeseboard of New Zealand cheeses with walnut and sultana bread



Carvery addition for your buffet **\$10.50 pp per selection**

Asian char-siew pork served with apple relish

Roasted shoulder of lamb served minted jelly

Fallow venison served sweet onion jam with blackberry infusion

Sirloin of beef served horseradish sour cream