



Staglands Roaster Menu

(Minimum 40 people)

Main Meal \$33.00 per head

\$18 per Child (12 years and under)

☞ Succulent Roast Pork, Beef, OR Lamb ☞

☞ Ham on the Bone glazed with honey and mustard ☞

Please select 4 salads from the following selection:

- ☞ Greek Salad - lettuce with chunks of tomatoes and cucumber, feta and olives ☞
- ☞ Pasta and Tuna Salad - spiral pasta, tuna and herbs with a lemon dressing ☞
- ☞ Coleslaw - classic kiwi with coleslaw red and green cabbage, carrots and cheese ☞
- ☞ Roast Vegetable Salad - medley of roast vegetables tossed with a vinaigrette ☞
- ☞ Green Vegetables and Sesame Seed - a mix of seasonal vegetables, cooked but still chunky, tossed with olive oil and toasted sesame seeds ☞
- ☞ Potato Salad - potato with bacon, egg and a creamy dressing ☞
- ☞ Mediterranean Bean Salad - an interesting mix of beans in a slightly sweet marinade ☞
- ☞ Lettuce Salad - a mix of fresh salad leaves drizzled with an orange vinaigrette ☞
- ☞ Chick Pea, Pumpkin and Kumara - roast kumara pumpkin with chick peas and a Moroccan sauce ☞

Accompanied by a basket of fresh bread

All meat is served with a selection of condiments

Desserts \$8.50 per head

Please select 2 desserts (3 options for \$12.00 per head)

- ☞ Cheesecake - lets talk about some of the flavours you might enjoy ☞
 - ☞ Meringues - individual meringues served with cream ☞
 - ☞ Pecan Pies - filled with pecan nuts bedded in a rich caramel sauce ☞
 - ☞ Chocolate Mud Cake - layered with a chocolate ganache, this is a decadent cake for chocolate lovers ☞
 - ☞ Fruit Salad – with delicious seasonal selections ☞
 - ☞ Lemon tartlets - tangy lemon flavour in a sweet pastry case-good with cream or yogurt ☞
- ☞ Please note: The main meal and dessert are served from the buffet table ☞
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Cheeseboards etc

- ☞ Fresh Fruit Platter \$4.50 per head ☞

Platter of fresh in season fruits cut to bite size pieces

- ☞ Cheese Board \$7.00 per head ☞

Two soft cheeses and one firm cheese served with crackers

- ☞ Cheese Board with Fresh Fruit \$10.00 per head ☞

A lovely way to round off your meal is a combination of the cheese board and fresh fruit platter

Complimentary Tea and coffee served after the meal