



**Caveau Group Limited**  
**07 575 2613**  
**www.foodgurus.co.nz**  
**justask@foodgurus.co.nz**  
**PO Box 4596 Mount Maunganui 3149**

## **Christmas Menu Samples**

### **Decadent Christmas Banquet**

*A selection of cocktail Hors d'oeuvres to begin...*

Oysters on the half shell, Tortilla with Cajun chicken, salad and sour cream, Black olive, anchovy and feta tartlets, Salmon and herb mousse canapés  
Vol au vent cases filled with smoked fish, Mini bacon and egg tarts with sweet onion marmalade,  
Crumbed prawn cutlets, pesto'd ½ shell mussels, bite sized chicken satays

Fresh and herbed garlic breads to your table

*You choose your main of either;*

Sage and onion Turkey & Ham off the bone platter  
With all the trimmings

Or

Roast of beef scotch fillet & Yorkshire pudding with mustard gravy

Or

Breast of chicken filled with cranberry and camembert, wrapped in streaky bacon

Or

Fresh grilled fillet of salmon with dill and caper sour cream and grilled prawns

Accompanied by: hot roast baby potatoes, steamed and sauced seasonal green vegetables, garden fresh salad.

*Then, indulge yourself at the dessert buffet or platters to your table*

Fresh cut fruit, brandy snaps, Christmas mince tarts, rich chocolate cake, brandied fruit pudding with custard,

\$75 per person, children under 12yrs \$45.  
(served menu, includes Christmas themed party favours)

**All prices are inclusive of GST at the standard rate**  
**All menus are the copyright© of Caveau Group Limited**

## **Christmas Buffet or served menu**

### **Salads:**

- Red and green cabbage slaw
- Tossed garden fresh salad
- 'Greek' style green salad
- Selection of mini loaves and soft butter

### **Vegetables:**

- Hot Roast Vegetables in fresh herbs and butter
- Rosemary and sea salt gourmet potatoes
- Roast kumara
- Roast pumpkin

### **Roast Meats:**

- Champagne ham
- Apricot and walnut stuffed turkey breast
- Wholegrain mustard rubbed roast beef scotch fillet

Gravy and accompanying sauces and condiments

### **Desserts:**

- rich steamed fruit pudding and custard
- fresh fruit platter
- pavlova, berry compote and cream
- homemade sherry trifle

\$58.00 per person

## **Simple Christmas Buffet or served menu**

Fresh bread rolls  
Tossed garden salad  
Red and green coleslaw  
Roast kumara and pumpkin  
Rosemary and sea salt gourmet potatoes

Baked ham with pineapple salsa  
Roast beef with horseradish sauce & gravy

### **DESSERT**

Pavlova with berry compote  
Steamed pudding with fresh whipped cream and Custard

Tea and coffee  
\$39.50 per guest

**All prices are inclusive of GST at the standard rate  
All menus are the copyright© of Caveau Group Limited**

# **Christmas Buffet Menu**

## **Finger foods**

- Mini chicken drum sticks
- Mushroom Vol au vent cases
- Puff pastries with smoked fish
- Crisp bread with tomato confit
- Hot selection of mini loaves

## **Salads**

- Red and green cabbage slaw
- Fresh garden salad
- Thai Noodle and spinach salad
- 'Greek' style green salad

## **Hot Roast Vegetables**

- Gourmet potatoes in parsley butter
- Kumara roast
- Garlic pumpkin

## **Roast Meats**

- Champagne ham
- Steamed fresh mussels in tomato & basil sauce
- Sage and onion stuffed turkey breast
- Wholegrain mustard roast beef

## **Fresh Vegetable Mornay**

- Broccoli
- Cauliflower
- Carrots

Gravy and accompanying sauces and condiments etc

## **Desserts**

- Rich steamed fruit pudding and custard
- Fresh seasonal fruit platter
- Pavlova, kiwifruit and cream
- Homemade sherry trifle

\$63.00 per guest