

\*MINIMUM OF 50 PEOPLE

## THE BLUE PUB

# BUFFET MENU

### OPTION #1

- X One hot choice
- X Gourmet roasted potatoes
- X Two Salad or Vegetable choices
- X Fresh Bread Rolls w/ butter

**PER HEAD \$29**

### OPTION #2

- X One hot choice
- X Gourmet roasted potatoes
- X Two salad or vegetable choices
- X Fresh Bread Rolls w/ butter
- X One dessert choice

**PER HEAD \$35**

Above all else, we aim to please. If you would like to add or subtract choices from these suggestions please don't hesitate to ask.

#### AS AN EXAMPLE

*Additional Dessert* - \$6 per person | *Additional Hot Choice* - \$7 per person

*Additional Salad or Vegetable Choice* - \$4 per person

## HOT BUFFET OPTIONS

#### GLUTEN FREE :

*Carved Champagne Ham with seeded mustard*  
*Beef Rump Roast with horseradish cream*  
*Roast Lamb with mint sauce gf*  
*Boned and Rolled Pork Shoulder with apple sauce*  
*Boneless Roast Chicken with sage & onion stuffing*  
*Traditional Chicken Curry*

#### AVAILABLE GLUTEN FREE :

*Boneless Roast Chicken with sage & onion stuffing*  
*Baked Seafood Gratin*  
*Sauté Chicken with tomato penne pasta, olives, basil pesto & fresh herbs*  
*Beef Casserole and Guinness stew*

# BUFFET MENU

## VEGETABLE OPTIONS

- ✗ *Minted peas*
- ✗ *Roasted pumpkin & kumara with rosemary & thyme*
- ✗ *Steamed cauliflower & broccoli with a cheese mornay sauce*
- ✗ *Buttered spinach & silver beet with toasted sesame*
- ✗ *Honey glazed carrots*
- ✗ *Corn on the Cob*

## SALAD OPTIONS

- ✗ *Thai noodles with peanuts, coriander, crisp vegetables & sweet chilli vinaigrette*
- ✗ *Roasted Mediterranean vegetables with a balsamic reduction*
- ✗ *Red cabbage coleslaw with a homemade aioli dressing*
- ✗ *Mixed green leaves with vinaigrette*
- ✗ *Baby beetroot, roast pumpkin, spinach & feta*
- ✗ *Penne pasta, basil pesto & red peppers*
- ✗ *Mexican Quinoa Salad w/ black beans, roast corn, fresh salsa & baby spinach*

## DESSERTS

- ✗ *Chocolate brownies with whipped cream*
- ✗ *Fresh fruit salad with ice cream (gf)*
- ✗ *Sticky date pudding with butterscotch sauce*
- ✗ *Mixed berry pavlova eton mess (gf)*
- ✗ *Apple and blueberry crumble with custard (agf)*
- ✗ *Bite Size Platters with chocolate brownie, fresh fruit, mini donuts & brandy snaps*

WE AIM TO  
**PLEASE**

**Please, don't hesitate to ask us for any modification**