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EVENT CATERING

# CHRISTMAS BUFFET MENU ONE

## To Start

Artisan bread selection  
served with butter and spreads

## Festive Carvery

Manuka honey and spice baked champagne ham

## From the Buffet

Roast Turkey, Chicken and Bacon Roulade  
on roast vegetables with cranberry and pinot jus

Mint simmered new potatoes

Crisp garden salad with radish and cucumber served with a  
balsamic vinaigrette

Salad of green beans, borlotti,  
balsamic tomatoes and roasted courgettes

Farfelle pasta with a pacific salsa and seafood selection

Medley of steamed asparagus, peas and broccoli with  
citrus hollandaise with hazelnut crumble

Condiments to include:  
mustard, cranberry jelly, apple sauce and fruit chutney

## Dessert

Berry and passionfruit topped pavlova

Fresh seasonal fruit salad

Vanilla scented whipped cream

Selection of Dilmah Teas and Robert Harris Coffee  
with Christmas mince pies

\$57.50 per person plus GST

(Based on a minimum of 60 guests)

*This menu price includes buffet tables, cloths for the buffet, crockery,  
cutlery, chefs and staff to look after the buffet.*

# CHRISTMAS DINNER BUFFET MENU TWO

## To Start

Artisan Bread Selection  
served with butter and spreads

## Festive Carvery

Manuka honey and spice baked champagne ham

## From the Buffet

Sea run salmon delice served on a vegetable julienne,  
drizzled with a Pernod and dill hollandaise

Mint simmered new potatoes

Medley of steamed asparagus, peas and broccoli with  
citrus hollandaise with hazelnut crumble

Crisp garden salad with radish and cucumber served with a  
balsamic vinaigrette

Vietnamese Noodle Salad  
with smoked chicken, mango and peanuts

Roast vegetable salad with feta and fresh basil

Condiments to include:  
mustard, apple sauce and fruit chutney

## Dessert

Steamed Christmas pudding with brandy  
custard and freshly whipped cream

Selection of Dilmah Teas and Robert Harris Coffee  
with chocolate truffles

\$60.00 per person plus GST  
(Based on a minimum of 60 guests)

*This menu price includes buffet tables, cloths for the buffet, crockery,  
cutlery, chefs and staff to look after the buffet.*



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# CHRISTMAS DINNER BUFFET MENU THREE

## To Start

Artisan Bread Selection  
served with butter and spreads

## Festive Carvery

Pineapple and Demerara Sugar Baked Champagne Ham

Mustard Crusted Prime Roast Beef  
with roast gravy

## From the Buffet

Roast Turkey, Chicken and Bacon Roulade  
on a roast vegetable bake with orange and rosemary jus

Mint simmered new potatoes

Medley of steamed asparagus, peas and broccoli with  
citrus hollandaise with hazelnut crumble

Crisp garden salad with radish and cucumber served with a  
balsamic vinaigrette

Salad of green and borlotti beans,  
balsamic tomatoes and roasted courgettes

Farfelle pasta with a pacific salsa and seafood selection

Condiments to include: Horseradish cream,  
mustard, cranberry jelly, apple sauce and fruit chutney

## Dessert

Pavlova roulade with summer berry mousse

Chocolate mousse cake dusted with Dutch cocoa

Fresh seasonal fruit salad

Vanilla scented whipped cream

Selection of Dilmah Teas and Robert Harris Coffee  
with Christmas mince pies

\$65.00 per person plus GST

(Based on a minimum of 60 guests)

*This menu price includes buffet tables, cloths for the buffet, crockery,  
cutlery, chefs and staff to look after the buffet.*

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