

The Blue Pub's Buffet and Finger Food Menu

#1: "Blue Pub Extravaganza" Menu option:

Tailored only to your imagination...

Can include seafood, terrines, pates, game, organics, or any other specifications to suit your needs and can also include the foods featured in the menu options. You put it together and we'll price it accordingly!

2: "Feast for Kings" Menu option

Includes: Antipastos
Three hot dish choices
Three vegetable and two potato choices
Two salad choices
Three dessert choices
Per head \$40 + GST

#3: "Gathering a Party" Menu option

Includes: Antipastos
Two hot dish choices
Two vegetable and one potato choice
Two salad choices
Two dessert choices
Per head \$35 + GST

#4: "Get together" Menu option

Includes: Two hot dish choices
Two vegetable and one potato choice
Two salad choices
Two dessert choices
Per head \$30 + GST

#5 "Simple Roast" Menu option

Includes: one hot dish
One vegetable and one potato choice
One salad
One dessert
Per head \$24 + GST

You may also like to enquire about our spit roast options starting from \$24 + gst

STARTERS

Blue Pub Antipasto

*Local cheeses, chutneys and spreads, cold cuts, Akaroa smoked salmon, roasted Mediterranean salad, fresh breads, garlic brochette, and olive oil.

Or

*Soup and Bread served to table (any flavoured soups or breads to match your requirements)

BUFFET OPTIONS

Carvery / Hot Dishes

*Ham

*Barron of Beef

*Stuffed Lamb Legs

*Pork Leg

*Whole organic stuffed Chickens

*Boneless Turkey (for Xmas functions)

Grilled Fish

Topped with capers, shrimps & a white wine cream sauce

Beef Bourguignon

Slow cooked tender beef with red wine, mushrooms & vegetables

Green Thai Chicken Curry

With coconut milk, water chestnuts & bamboo shoots

Potatoes

*Steamed gourmet in minted butter

*Roasted in whole garlic and rosemary

*Pommes puree with cream and nutmeg

VEGETABLES AND PULSES

- *Honey and chive glazed carrots
- *Minted new peas
- *Rosemary and garlic roasted pumpkin
- *Red and Gold roasted kumara
- *Steamed cauliflower with horseradish cream
- *Roasted Mediterranean vegetables in pesto
 - *Italian roasted tomatoes
- *Steamed brussel sprouts in a lemon sauce
- *Buttered beans with sautéed slivered almonds
- *Garlic sautéed spinach and silver beet with cream
 - *Roasted baby onions in blue cheese
- *Rosemary and Thyme baked Portobello mushrooms
 - *Steamed asparagus in hollandaise sauce**
 - *Rice pilaf with summer greens
- *Roasted root vegetable medley with Thyme
 - *Roasted sweet and sour beets
 - *Sweet corn with wasabi butter

Full array of condiments, chutneys and salsas included

SALADS

- *Garden greens and fresh herbs
 - *Tomato, red onion and basil
- *Cabbage, pine nuts, carrot and raisin
 - *Spinach, bacon and brie
 - *Cucumber, mint and yoghurt
- *Green beans, olives red onion and feta
- *Roasted pumpkin, kumara and garlic with sour cream
 - *New potatoes and mustard cream
- *Roasted Mediterranean vegetables with balsamic oil
 - *Pasta elbows, red peppers and sliced almonds
 - *Melon, smoked chicken and tarragon
 - *Spring onion, tomato and cucumber

DESSERTS

- *Seasonal fresh fruit salad
- *Freshly whipped cream
- *Individual mini fruit garnished pavlovas
- *Baked cheese cakes (many flavours)
- *Tortes (many flavours)
- *Baked Alaska
- *Chocolate Éclairs (filled with plain or liqueur cream)
- *Sweet fondue with vanilla sponge
- *Poached pears in red wine and cinnamon
- *Chocolate dipped strawberries**
- *Brandy snaps (filled with plain or liqueur cream)
- *Mini gourmet ice cream tubs
- *Gateaux (many flavours)
- *Cheesecakes (many flavours)
- *Fruit Flans
- *Trifle (alcoholic or non-alcoholic)
- *Crème Brulee (many flavours)
- *Poached peaches, nectarines and apricots**
- *Fresh pineapple, marshmallows, melon brochettes

All served with sweet condiments, pulps and glazes

*** in season*