

# Family-Style Platters Menu

Please select two entrees, two mains, two sides, and one dessert for \$80pp  
This menu is suitable for up to 60 Guests

## Entrees

- BBQ Platter - Buffalo Wings, Pork Spare Ribs, Lamb Meatballs with Dipping Sauces (gf)
- Marinated Seafood Platter - Prawns, Mussels, Squid, Ceviche, Lettuce and Cocktail Sauce (gf)
- Grilled Antipasto Platter - Mushroom, Eggplant, Tomatoes, Olives, Artichokes, with Cured Meats (gf)
- Hot Smoked Salmon Salad with Baby Potatoes, Dill Pickles and Sour Cream Mayo
- Asian Poached Chicken Salad with Slaw, Peanuts and Chilli Lime Dressing (gf, df)

## Mains

- Slow-Cooked Beef Brisket with Creamy Potato Puree (gf)
- Roasted Butterflied Lamb Leg with Middle-Eastern Spices (gf, df)
- Kerala Chicken Coconut Curry with Basmati Rice (gf)
- Five Spice Crispy Pork Belly (gf, df)
- Baked Fish Fillets with Lemon, Garlic and Parsley Crumbs

## Sides

- Crunchy Roast Potatoes with Garlic and Rosemary (gf, df)
- Honey and Lemon Roasted Carrots and Kumara (gf, df)
- Cauliflower and Broccoli Cheese
- Roast Pumpkin, Pear and Baby Spinach Salad (gf, df)
- Turanga Creek Garden Salad (gf, df)

## Desserts

- Apple and Blackberry Crumble with Pouring Cream (gfa)
- Tiramisu - Coffee Sponge, Marsala Mousse and Grated Chocolate
- Mango and Passionfruit Trifle
- Baked Lemon Cheesecake with Blueberries
- Fresh Fruit Salad, Meringues and Whipped Cream (gf)

