



QUALITY HOTEL ELMS

Quality Hotel Elms

Buffet Menu - \$48.50 per person

(Indicative only)

Salads (choice of three)

- Traditional Caesar salad with garlic croutons & bacon crisp
- Greek salad with Kalamata olives & fresh oregano (gf, h,v)
- Tossed lettuce with a selection of dressings (gf, h, v)
- Fussily pasta salad with baby spinach, red onions & grilled capsicum (v)
- Honey roasted pumpkin & kumara salad with toasted walnuts (gf, h)
- Moroccan spiced beetroot salad with feta, mint & chili dressing (v, gf, h)
- Roast vegetable salad with toasted sunflower, poppy and pumpkin seeds
- Broccoli salad with slivered almonds and crispy bacon (v, gf, h)
- Gourmet potato salad with chorizo, Spanish onions & sour cream
- Mexican bean & corn salad with fresh avocado (v, gf, h)
- Mediterranean couscous salad with roasted vegetables & fresh mint (v)
- Pineapple coleslaw with roasted cashew nuts (v, gf, h)
- Tomato carpaccio with Greek feta & basil pesto (v, gf, h)

(extra choice add \$2.50 per person)

Platters (choice of one)

- Sliced continental meats including ham, salami and roasted beef served with pickled vegetables & relishes
- Antipasto platter Char grilled vegetables, balsamic glazed mushrooms, prosciutto wrapped grissini stick, hummus & dips
- A selection of New Zealand Cheese served with Grapes, Quince Paste & crackers
- A selection of Springs Rolls, Samosas, Won Tons and Dim Sims served with Asian Dipping Sauces

(extra choice add \$5.00 per person)

Carvery Selection (choice of one)

(with all the trimmings)

- Maple glazed ham
- Slow roasted mustard crusted sir loin (gf)
- Slow-roasted lamb leg (gf)

(extra choice add \$5.00 per person)

Hot section (choice of one)

- BBQ chicken with roasted cashew nuts (gf)
- Plum chicken with fresh coriander (gf)
- Beef Rendang with fresh coriander and toasted coconut (gf)
- Pumpkin and ricotta ravioli with spinach, tomato concasse & shaved parmesan (v)
- Catch of the day with tomato braised prawns, calamari & mussels (gf)
- Moroccan lamb with apricots, almonds & mint (gf)
- Sicilian style braised chicken with white wine, tomato, garlic, thyme & Mushrooms (gf)
- Tandoori marinated chicken breast mango and ginger relish (gf)



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- Pumpkin and ricotta tortellini with spinach, tomato concasse & shaved parmesan (v)
- Grilled rump steaks with creamy mushroom sauce (gf)
- Steamed catch of the day with tomato braised calamari and prawns (gf)
- Wild venison casserole with cranberries (gf)

Sides – (choice of two)

- Steamed coconut rice (v, gf)
- Basmati rice with roasted almonds (v, gf)
- Honey roasted Mediterranean vegetables (v, gf)
- Gourmet Potatoes with garlic parsley butter (v, gf)
- Curry roasted gourmet potato (v, gf)
- Truffled potato mash (v, gf)
- Potato Gratin with fresh shaved parmesan (v)
- Sautéed seasonal vegetable medley (v, gf)
- Cauliflower with a garlic and parmesan sauce

Dessert (choice of three)

- Warm chocolate mud cake with forest berry compote (v)
- Strawberry vanilla bread & butter pudding served with cream anglaise (v)
- Apple & blueberry crumble with cinnamon flavoured whipped cream (v)
- Duet of mousse au chocolat (v, gf)
- Pastry Chef's petit four selection (v)
- Mini pavlova with kiwi fruit and fresh cream (v)
- Lemon and lime Cheesecake (v)
- Tropical fruit salad with mango coulis (v, gf, h)
- (extra choice add \$2.50 per person)

Seafood Upgrade add \$5 per person

Shrimp cocktail, marinated mussels, teriyaki salmon & natural oysters served with condiments