

## Buffet Package

Our buffet package pricing is reflected in the quality of ingredients we use, the freshness of the produce and the quality of our presentation. Our buffet's are presented on beautiful white platters - we never use chaffing dishes.

### Mains

<b>Chicken</b> Chicken supreme with sage, onion and chestnut stuffing and a spinach velouté sauce GF	<b>Beef</b> Chargrilled beef sirloin with cherry tomato, mustard and tarragon sauce GF	<b>Seafood</b> King prawn with NZ fresh fish encased in buttery filo parcel and capsicum sauce
<b>Chicken</b> Pot-roasted pinot chicken breast with bacon & sticky onions GF	<b>Beef</b> Herb crusted roast beef eye fillet with port wine jus GF (\$3 per person surcharge applies)	<b>Seafood</b> Crab & salmon fishcake, creme fraiche and herb mayo
<b>Lamb</b> Manuka wood roasted lamb rump, tomato & cider vinegar chutney GF	<b>Beef</b> Roast beef wrapped in bacon with peppercorn sauce GF	<b>Vegetarian</b> Homemade gnocchi, roast pumpkin & pea, sage butter sauce
<b>Pork</b> Lightly cured roasted pork loin, rhubarb & spiced apple sauce GF	<b>Seafood</b> Maple glazed hot manuka smoked salmon served with horseradish cream and pea shoots GF (\$3 per person surcharge applies)	<b>Vegetarian</b> Thai red curry, brown rice cake, pan-roasted tofu GF

### Sides

Potato	Vegetables	Salads
Roasted baby red potatoes, turmeric, lemon & honey VGF	Roasted portabello mushrooms with herb crumble V	Roasted vegetable salad with pesto dressing & marinated grilled halloumi VGF
Watercress & parmesan mash VGF	Grilled courgette with toasted nuts & balsamic VGF	Caesar salad with parmesan, croutons & soft boiled egg V
New potatoes with butter and fresh mint VGF	NOSH seasonal greens locally sourced, freshly cooked with either olive oil & lemon, or butter & herbs VGF	Orzo salad with pistachios, currants, mint and lemon V
NOSH's crispy garlic & thyme roast potatoes VGF	Brown sugar glazed carrots VGF	Classic greek salad with cucumber, red onion, tomato, black olives & oregano VGF
Dauphinoise potato with onion & garlic VGF	Oven roasted tomatoes with thyme & garlic VGF	Mixed seasonal salad with peppery micro herbs & NOSH's house dressing VGF
Red potato, baby pea, basil and parmesan salad with herb vinaigrette VGF	Sweet potato mash with creme fraiche & herb pesto VGF	Rocket, parmesan, pear and roasted walnut salad VGF

All of our buffets are served with complementary selection of artisan breads.



## Desserts

Salted caramel cheesecake	Lemon and cardamon syrup cake with berry fool	Chocolate kiss meringues with berries and mascarpone cream GF (Seasonal)
Chocolate almond cake with berry compote GF	Classic apple pie with caramel sauce and vanilla cream	Roasted seasonal fruit served with honey cream and a spiced crumble GF
Hokey pokey and chocolate tart with blackberry cream	New Zealand cheese platter with dried fruit, crackers, and a fig and walnut chutney	

## Buffet costs

	1 Main	2 Mains	3 Mains	4 Mains	Sides (each)	Desserts (each)
<b>20 to 50 guests</b>	\$15	\$22	\$32	\$40	\$3	\$8
<b>More than 50 guests</b>	\$15	\$21	\$30	\$38	\$2.75	\$7

\*Prices are per guest and exclude GST. Prices exclude and wait staff costs, hire equipment and delivery, if applicable. Sides and desserts cannot be ordered without a main.

Can't make up your mind? Our most requested buffet order is for 2 mains and 3 sides, costing \$31 per guest (or \$29.25 for more than 50 guests).

## Staffing costs (indicative only)

We recommend that you employ our professional staff to serve the buffet to you at your premises. However, it is possible for us to deliver the food to you with heating instructions. Some items may not be available for dropped off.

	Less than 50 guests	50 to 100 guests	100 to 150 guest
Supervisor	1 person @ \$30 per hour each	1 person @ \$30 per hour each	1 person @ \$30 per hour each
Chefs	1 person @ \$30 per hour each	1 person @ \$30 per hour each	2 persons @ \$30 per hour each
Wait staff	1 person @ \$25 per hour each	2 persons @ \$25 per hour each	4 persons @ \$25 per hour each
Total	\$85 per hour	\$110 per hour	\$190 per hour

Additional staff may be required for drinks service.

## Terms

A 40% deposit is required to confirm your booking (Half of the deposit is refundable if the booking is cancelled within 30 days of the event). The remainder of the invoice is due within 7 days of receiving the invoice after your event.