

# Oamaru Opera House Catering Menu's

Prices as at February 2011 and are subject to change. All prices include GST.



# \$40.00 per person

Breads & Dips

*3 varieties of Bread with Hummus and Pesto*

Roast Leg of Pork

*Carved in Function Room with apple sauce and roast gravy*

Baked Fish

*Served on layered Tomato, Onion and Spinach with a coconut glaze*

Roast Potatoes

Roast Vegetable Medley

Peas and Carrots

Pasta Salad

*Spirals or Penne in Italian style based on a sundried tomato pesto*

Tossed Salad

*Lettuce, tomato, cucumber, green and coloured capsicum with an alfalfa garnish*

Seasonal Fruit Salad

Apple Crumble

Whipped cream and Custard

Tea and Coffee

## **Additional Platters**

<b>Seafood</b>	extra \$8.00 per person	mussels, surimi, shrimps, salmon
<b>Cold Meat</b>	extra \$5.00 per person	silverside, roast beef, chicken roll, ham

# Buffet 2

## \$40.00 per person

Baked Ham on the Bone  
*Served with cranberry sauce, mustard and roast gravy*  
Chicken Kiev  
*Breast fillet stuffed with garlic butter, golden crumbed and baked*

Gourmet Potatoes  
Steamed seasonal Vegetables  
Broccoli and Cauliflower Mornay

Pasta Salad  
*Spirals or Penne in Italian style based on a sundried tomato pesto*  
Tossed Salad  
*Lettuce, tomato, cucumber, green & coloured capsicum with an alfalfa garnish*  
Mixed Bean Salad  
*Red kidney beans and Haricot beans*

Sticky Date Pudding with Caramel sauce  
Seasonal Fruit Salad  
Whipped Cream

Tea and Coffee

### Additional Platters

<b>Starter</b>	extra \$6.00 per person	Breads and Dips
<b>Seafood</b>	extra \$8.00 per person	mussels, surimi, shrimps, salmon
<b>Cold Meat</b>	extra \$5.00 per person	silverside, roast beef, chicken roll, ham

# Buffet 3

## \$45.00 per person

Breads and Dips  
*3 varieties of Bread w Hummus and Pesto*

Baked Ham on the Bone  
*Served with cranberry sauce, mustard and roast gravy*  
Roast Leg of Pork  
*Carved in Function Room with apple sauce and roast gravy*  
Baked Fish  
*On layered tomato, onion and spinach with a coconut glaze*

Gourmet Potatoes  
Steamed seasonal Vegetables  
Broccoli and cauliflower Mornay

Pasta Salad  
*Spirals or Penne in Italian style based on a sundried tomato pesto*  
Tossed Salad  
*Lettuce, tomato, cucumber, green and coloured capsicum with an alfalfa garnish*  
Mixed Bean Salad  
*Red kidney beans and Haricot beans*

Seasonal Fruit Salad  
Apple Crumble  
Chocolate Mousse  
Whipped cream and Custard

Tea and Coffee

### Additional Platters

**Seafood** extra \$8.00 per person mussels, surimi, shrimps, salmon  
**Cold Meat** extra \$5.00 per person silverside, roast beef, chicken roll, ham

# Buffet 4

## \$45.00 per person

Chicken Kiev  
*Breast fillet stuffed with garlic butter, golden crumbed and baked*  
Roast Leg of Lamb  
*Carved in Function Room with mint jelly and roast gravy*  
Seafood Mornay with Rice  
*Mussels, shrimps, white fish and surimi in a creamy cheese sauce*

Gourmet Potatoes  
Steamed seasonal Vegetables  
Roast Vegetable Medley  
Vegetable Roulade  
*Vegetables in a cream sauce rolled in a puff pastry*

Pasta Salad  
*Spirals or Penne in Italian style based on a sundried tomato pesto*  
Tossed Salad  
*Lettuce, tomato, cucumber, green and coloured capsicum with an alfalfa garnish*  
Salad Nicoise  
*Green beans, salmon, eggs, tomato and feta*

Sticky Date Pudding with Caramel sauce  
Brandy Snaps with whipped cream  
White chocolate and Strawberry Mousse  
Seasonal Fruit Salad  
Whipped cream

Tea and Coffee

### Additional Platters

<b>Starter</b>	extra \$6.00 per person	Breads and Dips
<b>Seafood</b>	extra \$8.00 per person	mussels, surimi, shrimps, salmon
<b>Cold Meat</b>	extra \$5.00 per person	silverside, roast beef, chicken roll, ham

# Buffet 5

## \$55.00 per person

Breads and Dips  
*3 varieties of Bread w Hummus and Pesto*

Salmon Roulade  
*Smoked salmon layered in thin crepes with cream cheese*

**OR**

Beef Carpaccio  
*Thinly sliced, seared rib-eye layered with pepper and olive oil then drizzled with Aioli and Totara tasty cheese*

Salmon Fillet with Caper Butter  
Roast Leg of Lamb  
*Carved in Function Room with mint jelly and roast gravy*  
Chicken Kiev  
*Breast fillet stuffed with garlic butter, golden crumbed and baked*

Gourmet Potatoes  
Steamed baby carrots with honey and orange glaze  
Broccoli and cauliflower Mornay  
Green Beans w bacon and onion

Greek Salad  
*Olives, red onion, feta and tomatoes*  
Tossed Salad  
*Lettuce, tomato, cucumber, green & coloured capsicum with an alfalfa garnish*

Strawberry and White Chocolate Mousse  
Chocolate Lava Cake (warmed)  
*Individual chocolate puddings with a gooey centre*  
Individual Fruit Tart  
*Short crust pastry with sauce anglaise and seasonal fruit*  
Seasonal Fruit Salad  
Whipped cream

Tea and Coffee

### Additional Platters

**Seafood** extra \$8.00 per person mussels, surimi, shrimps, salmon  
**Cold Meat** extra \$5.00 per person silverside, roast beef, chicken roll, ham