

# Petite Fleur

AT SEIFRIED ESTATE

## ***Buffet Menu***

***\$43.50 per person***

### ***Cold Presentation***

*Bread selection & dips  
Kumara & mushroom salad  
German potato salad  
Fresh garden lettuce with balsamic dressing*

### ***Hot Presentation***

*Roasted beef flavoured with rosemary  
Asian marinated chicken pieces barbequed & served on basmati rice  
Roasted pork leg presented with a selection of mustard and gravy  
Seasonal vegetables  
Baby potatoes in honey, roasted*

### ***Dessert Buffet***

*Seifrieds wine cheesecake  
German apple tart  
Chocolate mousse with berry compote*

# ***Buffet Menu***

***\$57 per person***

## ***Cold Presentation***

*Bread display with a selection of homemade dips*  
*Roasted Mediterranean salad with artichokes, zucchini, eggplant, broccoli,*  
*mushrooms & cos lettuce*  
*Fresh garden lettuce with balsamic dressing*  
*Mushroom & kumara salad with basil dressing*  
*Accompanied by sundried tomatoes, olives & red peppers*

## ***Hot Presentation***

*Pan-fried fish of the day on a leek & parsnip stir fry with a herb white wine butter sauce*  
*Roasted beef with pinot noir sauce*  
*Honey & mustard roasted ham with apple sauce & a mustard selection*  
*Bread dumpling with Star-aniseed flavoured mushroom sauce*  
*Asian marinated chicken pieces barbequed & served on basmati rice*  
  
*Roasted seasonal vegetables*  
  
*Baby potatoes with honey rosemary*

## ***Desserts***

*Citrus lemon tart*  
*Dark chocolate mousse with berry compote served in a wine glass*  
*Traditional Pavlova with a selection of fresh fruit*  
*Wine cheesecake with Berry glaze*

# ***Buffet Menu***

***\$62.00 per person***

## ***Canapés***

*(served before the buffet)*

*Smoked salmon with dill cream on a beetroot rosti*  
*Prawn tail on saffron, lemongrass, coconut cream, ginger & coriander dip*  
*Sundried tomato & pesto mousse presented on bite size toast*  
*Blue cheese mousse on celery baguettes & blinis*  
*Fresh pineapple & strawberries dipped in chocolate*  
*(1 – 2 canapés per person)*

## ***Cold Presentation***

*Bread display with a selection of homemade dips*  
*Roasted Mediterranean salad with artichokes, zucchini, eggplant, broccoli, mushrooms & cos lettuce*  
*Fresh garden lettuce with balsamic dressing*  
*Mushroom & kumara salad with basil dressing*  
*Accompanied by sundried tomatoes, olives & red peppers*

## ***Hot Presentation***

*Pan-fried fish of the day on a leek & parsnip stir fry with an herb white wine butter sauce*  
*Roasted lamb leg with mint sauce*  
*Honey & mustard roasted ham with apple sauce & mustard selection*  
*Asian marinated chicken pieces barbequed & served on basmati rice*  
*Roasted seasonal vegetables*  
*Baby potatoes with honey rosemary*

## ***Desserts***

*Citrus lemon tart with liqueur infused cream*  
*Dark chocolate mousse with berry compote served in a wine glass*  
*Traditional Pavlova with a selection of fresh fruit*  
*Wine cheesecake with Berry glaze*

**Please note:** These are just a sample of the menus available. We can create menus to suit any palate or budget. Or if you have a menu of your own in mind please feel free to discuss your ideas with us