



Buffet Dinner

OPTION 1 - \$50.00 PER PERSON

Choose 2 hot dish, 1 side, 1 vegetable, 2 salads and 2 desserts

OPTION 2 - \$65.00 PER PERSON

Choose 1 carvery, 1 hot dish, 1 side, 2 vegetable, 2 salads, and 2 desserts

OPTION 3 - \$70.00 PER PERSON

Choose 1 carvery, 2 hot dishes, 2 sides, 2 vegetable, 2 salads and 3 desserts

CARVERY OPTIONS:

- Champagne ham with apricot glaze
- Thyme roasted beef scotch fillet with mushroom or red wine jus
- Rosemary infused leg of lamb with mint jelly and jus
- Roast pork loin with crackling and apple sauce

HOT VEGETARIAN DISH OPTIONS:

- Vegetarian lasagne
- Vegetable curry
- Mexican bean and capsicum enchilada topped with cheese
- Vegetable shepherd's pie

HOT DISH OPTIONS:

- Beef Brisket with barbeque sauce
- Beef Stroganoff with gravy
- Lamb tagine
- Crumbed fish with tartare sauce
- Car Siu BBQ Pork Belly
- Barbeque pork ribs with brown gravy
- Roasted chicken thighs with creamy mushroom sauce
- Butter chicken curry
- Chicken Teriyaki

DIETARIES CAN BE CATERED FOR ON REQUEST

DISTINCTION HOTEL AND CONFERENCE CENTRE PALMERSTON NORTH

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SIDES

- Penne pasta with basil pesto
- Moroccan style couscous
- Potato gratin
- Potato mash
- Steamed rice

VEGETABLES

- Roasted pumpkin with maple syrup
- Cauliflower and broccoli mornay
- Honey and sesame roasted carrots
- Stir-fry vegetables
- Steamed seasonal vegetables

SALADS

- Baby potato, bacon bits, spring onion & horseradish mayo
- Penne pasta, capsicum, spinach, basil pesto & parmesan salad
- Couscous salad with parsley, onion, tomato, cucumber, and pomegranate dressing
- Mixed Greenleaf salad with vinaigrette dressing
- Chickpea, cucumber and red onion salad with olive oil

- Beetroot salad with feta, walnut, baby spinach, toasted pumpkin seeds, and balsamic dressing

DESSERTS

- Chefs' cheesecake selection
- Traditional pavlova
- Warm sticky date pudding
- Tiramisu
- Fresh fruit salad
- Apple & berry crumble with custard
- Chocolate mud cake
- Carrot cake with cream cheese icing
- Gluten free coconut brownie
- Gluten free cheesecake