



orca
restaurant and bar

buffet menus

for groups of 40 plus

Choose from the following mains

one meat and three veggies \$30 per head

two meats and three veggies \$40 per head

three meat and four veggies \$55 per head

add entrees or desserts each item \$10 per head

entree

Hand crafted loaf with dips

Chicken liver pate and toasted ciabatta bread

Fish soup, lightly spiced coconut chowder

NZ green lipped mussels steamed in white wine, onion and garlic

Peppered calamari, rocket leaves and lemon mayonnaise

Steak tartare with rocket and parmesan

Brie, basil pesto, cocktail tomatoes on baguette

Smoked salmon on toasted ciabatta bread

meats

Roast beef and bernaise sauce

Roast organic Te Akatea lamb with our mint sauce

Crispy skin chicken breast

Chicken salad with olives, tomatoes and croutons

Gurnard beurre noisette

Peppered tuna and nicoise salad

Seafood paella

Roasted sirloin with cooking juices

Grilled lemon and thyme gurnard

Steamed mussels in white wine, garlic and herb broth

veggies

Beetroot risotto with mascarpone cheese

Roasted garlic and thyme potatoes

Honey glazed parsnip and kumara

Roast vegetable medley

Seasonal vegetables

Potato salad

Blue cheese, marinated mushroom and rocket salad

Salad of penne, green beans, corn and citrus dressing

Leafy summer salad

dessert

Dark chocolate fudge brownie with whipped cream

Banoffee pie with caramel cream

Treacle tart with mascarpone cheese

Lemon meringue pie with whipped cream

Warm fruit crumble