

Buffet Menu

Main selection

Lemon & thyme roasted chicken
Oaxacan style chicken (Marinated in chilli, lime & tequilla)
Cochinita pibil (Slow roasted Yucatan style pork)
Mustard roasted beef fillet
8 hour red wine braised beef cheek
Slow cooked lamb shoulder

All Mains come with condiments and dinner rolls

Salads

Classic potato VG GF
Croatian style potato VE GF DF
German style potato GF
Roasted cauliflower, pomegranate & lemon tahini VE GF DF
Curry vegetable and roasted chickpea VE GF DF
Miso, ginger and sesame roasted vegetable VE DF GF
Harissa and yoghurt roasted pumpkin VG GF
Soba noodle with ponzu dressing VG
Moroccan vermicelli chicken and cashew GF
Classic Greek GF VG
Mediterranean red quinoa VE DF GF
Mexican grilled corn and jalapeno VE DF GF
Classic green tossed VE DF GF
Asian style sesame slaw VE DF GF
Pasta puttanesca
Olive and artichoke risoni VG
Roasted kumara, bacon, and wholegrain mustard aioli
Fattoush VG
Thai Coconut and cucumber DF GF

(VG) VEGETARIAN * (VE) VEGAN * (GF) GLUTEN FREE

NOTE: All options require a minimum of 20 people. All prices are GST inclusive.

Menus subject to change based on seasonal availability

Dessert

Sticky date pudding
Summer berry pavlova
Black forest trifle
Salted caramel custard éclair

Option 1.

Two mains
Three salads
\$25 p.p.

Option 2.

Three mains
Four salads
\$32 p.p.

Option 3.

Three mains
Five salads
And dessert
\$42 p.p.

Option 4.

Four mains
Six salads
And dessert
\$48 p.p.



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