



BUTTERFLY creek™

BUFFET MENU

\$50 PER PERSON INCLUDING GST

HOT DISHES

Please select any four hot dishes from the list below

- Butter chicken curry (mild)
- Thai green chicken curry with vegetables (mild)
- Roasted chicken drumsticks with light gravy
- Polynesian style brown sugar chicken thighs bone-in
- Island style bone-in chicken curry
- Chicken, Lamb or Prawn chow mein with noodles and vegetables
- Chicken, Lamb, Pork or Beef stir fry with vegetables
- Fiji style Lamb shank curry (mild)
- Sweet & sour pork or chicken with carrots & onions
- Grilled Mediterranean pork loin chops with smoky barbecue sauce
- Pork ribs in a Texas bbq glaze
- Bacon & mushroom, fettuccine in a creamy carbonara sauce
- Island style Beef chapsuey with vermicelli and mixed vegetables
- Beef stroganoff with mushrooms and baby shallots
- Spaghetti with beef Bolognese sauce
- Steamed mussels drizzled with garlic butter sauce
- Vegetable lasagne topped with béchamel and tomato sauce
- Vegetable korma curry (mild)
- Taro with coconut cream

SALADS

Please select three salads from the list below

- Thai style prawn noodle salad
- Crab meat salad with thousand island dressing
- Tuna pasta salad with lemon mayonnaise
- Garden salad with cucumber, tomato and sprouts with Italian dressing
- Potato and egg salad with curried flavoured mayonnaise
- Beetroot, orange and feta salad

ACCOMPANIED WITH

- Steamed plain rice
- Roasted kumara with green beans and sweet chilli sauce
- Steamed vegetables with hollandaise sauce
- Freshly baked bread rolls



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DESSERT

- Seasonal fruit salad
- Vanilla ice cream drizzled with fruit pulp
- Chocolate fudge brownie dusted with icing sugar
- Served with freshly brewed coffee and tea

ADDITIONAL OPTIONS

Extra Hot Dish

\$5pp

Seafood Option - cold

- Raw fish –marinated fish in lemon & lime juice with coconut milk
- Half shell rock oysters with lemon
- Baked Salmon fillet

\$5pp

\$7pp

\$7pp

Carvery

- Orange and honey glazed champagne ham with grain mustard
- Traditional roast pork with apple sauce and crispy pork crackling
- Rump steak rubbed with wholegrain mustard and mixed herbs with gravy
- Sirloin steak rubbed with wholegrain mustard and mixed herbs with gravy
- Garlic & rosemary infused lamb legs roasted to perfection with red wine gravy

\$6pp

\$6pp

\$6pp

\$8pp

\$8pp

Minimum of 50 people

Additional charges will apply for Room hire, Decorations and Beverages

Butterfly Creek function Terms & Conditions apply

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