

Christmas Menu



C1. LIGHT COLD CHRISTMAS BUFFET LUNCH | \$35PP + GST

(20 pax min.)

- Glazed champagne ham sliced
- Sliced roasted harissa marinade chicken breast
- Basket of bread rolls
- Sauces and chutneys
- Green Salad
- Mediterranean penne pasta salad

Followed by

- Christmas mince pies
- Chocolate dipped strawberries

C2. LIGHT CHRISTMAS LUNCH SHARED PLATTERS | \$40PP + GST

(20 pax min.)

- Ham and swiss cheese filled croissant
- Chicken cranberry and brie filled in french baguette
- Crumbed coconut prawn cutlets
- Salt and pepper squid
- Vegetable quiche
- Peri peri sprinkled fries
- Fresh asparagus and hollandaise roll up

Followed by

- Christmas mince pies
- Chocolate dipped strawberries



C3. CHRISTMAS HOT GRILL BUFFET | \$45.50PP + GST

(20 pax min.)

- Harissa chicken thighs
- Pork sausages
- Garlic butter
- Grilled scotch fillet minute steaks
- Roasted baby potatoes with smoked garlic and rosemary
- Steamed vegetables drizzled with siracha mayonnaise (vegan)
- Rustic dinner rolls sprinkled with sea salt served with butter
- American slaw with ranch dressing
- Grilled zucchini, tomato, corn and feta salad
- Mixed seasonal green leafy salad with citrus dressing
- Pavlova topped with fresh berries and passionfruit
- Vanilla ice cream
- Fruit salad

C4. CHRISTMAS BUFFET 1 | \$55PP + GST

(30 pax min.)

- Champagne ham glazed with orange, brown sugar & seeded mustard
- Harissa chicken thighs - marinade of coriander, chilli peppers, garlic and roast red pepper
- Braised lamb shank pieces cooked in tomato, red wine & garlic gravy with chunky vegetables
- Thai red curry with lemon grass, kaffir lime leaves & tofu
- Ghee basmati rice
- Roasted baby potatoes with smoked garlic and rosemary
- Steamed vegetables drizzled with siracha mayonnaise (vegan)
- Rustic dinner rolls sprinkled with sea salt served with butter
- Mediterranean penne pasta salad with balsamic dressing
- Grilled zucchini, tomato, corn & feta salad
- Mixed seasonal green leafy salad with citrus dressing
- Pavlova topped with fresh berries & passionfruit
- Tiramisu log layered with savoiardi biscuits, coffee liqueur covered with mascarpone cream
- Warm plum & peach crumble
- Freshly brewed tea & coffee



CHRISTMAS BUFFET | \$67.50PP + GST

(50 pax min.)



Seafood platter (cold) - please pick TWO of the following options

- Half shell rock oysters with lemon wedges served on crushed ice
- Poached tiger prawns with spicy cocktail sauce
- Pickled Marlborough mussels, chilli & mango salsa
- Baked salmon platter with fresh dill & sea salt

Carvery - please pick TWO of the following options

- Champagne ham glazed with orange, brown sugar & seeded mustard
- Peppered roasted scotch fillet with jus
- Rosemary roasted lamb leg with mint sauce

Hot Dishes

- Harissa chicken thighs – marinade of coriander, chilli peppers, garlic & roasted red pepper
- Braised lamb shank pieces cooked in tomato, red wine, garlic gravy with chunky vegetables
- Thai red curry with lemon grass and kaffir lime leaves and tofu

Accompanied

- Roasted baby potatoes with smoked garlic and rosemary
- Ghee basmati rice
- Steamed vegetables drizzled with sriracha mayonnaise (vegan)
- Rustic dinner rolls sprinkled with sea salt served with butter

Salads

- Mediterranean Penne pasta salad with balsamic dressing
- Grilled zucchini, tomato, corn, and feta salad
- Mixed seasonal green leafy salad with citrus dressing

Desserts

- Pavlova topped with fresh berries and passionfruit
- Tiramisu log layered with savoiardi biscuits, coffee liqueur covered with mascarpone cream
- Warm plum and peach crumble
- Tropical fruit salad
- Freshly brewed tea and coffee

C6. CHRISTMAS COCKTAIL PARTY | \$75pp + GST **(30 pax min.)**

*Includes gourmet canapes service for 2 hours
Full service wait staff
3 beverages per person*

SAMPLE OF MENU

- Pigs in blanket
- Mini lamb burger
- Cajun chicken in bread cups
- Prawn twister
- Crumbed Coconut prawn cutlets
- Fresh Asparagus and hollandaise roll up
- Bacon wrapped scallop
- Mini pulled pork slider
- Jalapeno Cheese bites
- Smoked Salmon profiteroles
- Vegetarian platter
- Sweet treat platter
- Cheese platter



Contact us



To book or enquire about about our Christmas function packages email our functions manager at functions@butterflycreek.co.nz



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