



THE **YACHT CLUB** TGA
EVENTS VENUE

Buffet Menu One

\$35.00

Selection of Freshly Baked Breads

Panko Crumbed Fillets of Hoki

Served with Lemon and Tartare Sauce

Baked Honey Glazed Ham

Served with Crushed Pineapple

Roasted Gourmet Potatoes

With Garlic and Herb

Baked Crown Pumpkin

Whole Green Beans

Tossed in Butter with Roasted Almonds

Garden Fresh Salad

Selection of Condiments

In House Cheesecake

Served with Cream

Selection of Teas and Filtered Coffee



THE **YACHT CLUB** TGA
EVENTS VENUE

Buffet Menu Two
\$40.00

Selection of Freshly Baked Breads

Classic Butter Chicken
Served with Steamed Basmati Rice

(Choose one of the following)
Baked Honey Glazed Ham
Served with Crushed Pineapple

Or
Roast Prime Sirloin of Beef
Served with Yorkshire Pudding

Roasted Gourmet Potatoes
With Garlic and Herbs

Baked Crown Pumpkin
With Sesame Seeds

Whole Green Beans
Tossed in Butter with Roasted Almonds

Garden Fresh Salad

Selection of Condiments

In House Cheesecake
Served with Cream

Selection of Teas and Filtered Coffee



THE **YACHT CLUB** TGA
EVENTS VENUE

Buffet Menu Three

\$50.00

Selection of Freshly Baked Breads

In House Chicken Liver Pate

*Served with Double Baked Baguette
(served at the table)*

Authentic Thai Red Beef Curry

Served with Steamed Basmati Rice

(Choose one of the following)

Baked Honey Glazed Ham

Served with Crushed Pineapple

Or

Slow Roasted Herb & Mustard Incrusted Sirloin of Beef

Served with Yorkshire Pudding

Roasted Gourmet Potatoes

With Garlic and Herb

Baked Crown Pumpkin

Steamed Broccoli

With Roasted Almonds

Garden Fresh Salad

With red Onion and Feta

Selection of Condiments

In House Cheesecake

Served with Cream

Selection of Teas and Filtered Coffee



THE **YACHT CLUB** TGA
EVENTS VENUE

Buffet Menu Four

\$60.00

Selection of Freshly Baked Breads

Baked Chicken Breast

Stuffed with Spinach & Feta, Wrapped in Bacon, Coated with Mushroom Sauce

Garlic Prawns

Finished in Coriander & Tomato Sauce

Roast Leg of NZ Lamb

With a Mint Crust

Slow Roasted Herb & Mustard Incrusted Sirloin of Beef

Served with Yorkshire Pudding

Roasted Gourmet Potatoes

With Garlic and Herb

Baked Crown Pumpkin

Steamed Broccoli

With Roasted Almonds

Garden Fresh Salad

With red Onion and Feta

Selection of Condiments

In House Cheesecake

Served with Cream

Selection of Teas and Filtered Coffee