



Hot Selection

Chicken Breast wrapped in bacon
stuffed with chicken, spinach forcemeat

Authentic Thai Green Chicken Curry
served with basmati rice

Mushroom and Chorizo Pasta
finished with cream and riesling sauce

Moroccan Chicken
spices, apricots, sultanas and capsicum

Authentic Butter Chicken
Indian spices in a rich tomato sauce

Authentic Thai Red Beef Curry
served with steamed rice

Shrimp and Cherry Tomato Pasta
finished with a tomato and cream sauce

Cold Selection

Moroccan Carrot and Citrus Salad
with sultanas, apricots and mandarin

Potato and Egg Salad
mixed with mustard mayo, spring onions and parsley

Marinated Chicken
with Asian spiced fried rice and sesame dressing

Garden Green Toss Salad
*cherry tomato, cucumber, grated carrot and feta
finished with balsamic dressing*

Asian Three Cabbage Coleslaw
with roasted peanuts, lime and coriander dressing

Roasted Root Vegetables
with olive oil and garlic

Chickpea, Corn and Marinated Chicken
combined with baby spinach and Italian dressing





BUFFET ONE

\$45.00

Basket of Freshly Baked Breads

Carved Selection – choice of one from:

- Baked Apricot and Ginger Ham
with crushed pineapple
- Roast Leg of Pork

Hot Selection – choice of two from list

plus

Minted Gourmet Potatoes
Seasonal Fresh Steamed Vegetables

Cold Selection – choice of four from list

Condiments and Sauces

Dessert Selection

Tropical Fruit Salad
Traditional Pavlova
garnished with fresh fruit
Selection of Cheesecake
Tiramisu
Whipped Cream

Selection of Teas and Freshly Brewed Coffee





BUFFET TWO

\$50.00

Basket of Freshly Baked Breads

Carved Selection – choice of two from:

- Baked Glazed Ham
- Sirloin of beef
*slow roasted herb and mustard encrusted
with yorkshire pudding*
- Roast Leg of New Zealand Lamb

Hot Selection – choice of two from list

plus

Minted Gourmet Potatoes
Seasonal Fresh Steamed Vegetables

Cold Selection – choice of four from list

Condiments and Sauces

Dessert Selection

Tropical Fruit Salad
Traditional Pavlova
garnished with fresh fruit
Selection of Cheesecake
Tiramisu
Whipped Cream

Selection of Teas and Freshly Brewed Coffee





BUFFET THREE

\$55.00

Basket of Freshly Baked Breads

Carved Selection – choice of one from:

- Sirloin of beef
*slow roasted herb and mustard encrusted
with yorkshire pudding*
- Roast Leg of New Zealand Lamb

Hot Selection – choice of one from list

plus

Marlborough Sounds King Salmon and Fillets of Tarakihi
served in a lemon and dill sauce

Minted Gourmet Potatoes
Seasonal Fresh Steamed Vegetables

Cold Selection – choice of four from list

Condiments and Sauces

Dessert Selection

Tropical Fruit Salad
Traditional Pavlova
garnished with fresh fruit
Selection of Cheesecake
Tiramisu
Whipped Cream

Selection of Teas and Freshly Brewed Coffee



TAURANGA YACHT AND POWER BOAT CLUB
90 Keith Allen Drive, Sulphur Point, Tauranga
Phone: 07 578 5512;
Email: functions@yacht.org.nz; Web: yacht.org.nz



BUFFET FOUR

\$65.00

Basket of Freshly Baked Breads and Dips per Table

Hot Selection

Tempura Prawn Cutlet

topped with wasabi cream served on a smoked salmon cake

Chicken Breast

*stuffed with spinach and chicken force meat
served on steamed bok choy*

One Choice per Person (at the buffet) –

Medallions of NZ Fillet of Beef

*finished in a green pepper sauce topped
with Kikorangi blue and button mushrooms*

Or

Baked Marlborough King Salmon

with caper lemon sauce

Oven Roasted Root Vegetables

tossed in garlic and fresh herbs

Mixed Green Lettuce Salad

with cherry tomato, cucumber and orange segments

Baby Spinach Salad

with dried cranberry, roasted almond and feta

Condiments and Sauces

Dessert Selection

Coffee and Chocolate Cheesecake

Pavlova Roulade

NZ Cheese Selection

with dried fruits

Selection of Teas and Freshly Brewed Coffee



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SEAFOOD OPTIONS

Cold Platter Selection

*Additional \$12.00 per person
(available with any menu)*

Green Lip Half Shell Mussels

Pacific Half Shell Oysters

Raw Fish in Coconut Cream

Shrimps

with thousand island dressing

Surimi Salad

Hot Selection

available as extra to the above

Steamed Half Shell Green Lip Mussels

in light moroccan sauce

\$2.00 per person

Steamed Garlic Prawn Cutlets

\$3.00 per person

Baked Salmon Steaks

finished in cream and riesling sauce

\$5.00 per person

