



Buffet Dinner Menu

Kokoda

Fiji style Ceviche marinated in lemon juice and coconut milk

Coconut Crumbed Prawns
with sweet Thai Chilli sauce

Mini Blackened Fish Taco's
with tomato & avocado salsa

Beef or Chicken Skewers
With Teriyaki Sauce

Champagne Ham
Leg of Ham glazed with sweet mango chutney glaze

Roasted Belly Pork
with Crackle

Roast Chicken
With mixed herbs & onion stuffing

Green Thai Chicken Curry
With coriander & coconut cream sauce

Baked Palusami
A traditional Fijian delicacy with Coconut Cream & Onions

Fiji Style Curry
Chicken, Beef or Lamb with Roti & Chutneys

Dhal Soup

Café O style

Vegetable Curry

with puri & tomato chutney

Chicken Supremes

With sweet Indonesian soy sauce

Whole King Prawns

With garlic & white wine sauce

Fillet of Beef

with wholegrain mustard & caramelised onions

Panfried Mahimahi Fillets

with lemon & garlic butter

Laksa

With rice noodles, bean sprouts, green beans, coconut milk & coriander

Ika Vakalolo

Mahimahi Fillets in rich coconut cream. Traditional Fijian dish

Fettucini Carbonara

With linguini pasta, chicken & shaved parmesan

Summer Linguini

With olives, sundried tomatoes, fresh basil

Thai Red Curry

Your choice of fish, chicken or pork with fresh pineapple, chilli & basil

NZ Leg of Lamb

roasted with garlic and rosemary

Shelled Prawns or Fish fillets

With coconut cream, lime, coriander & chilli

Pad Thai with Chicken or Prawns

rice noodles, egg, chopped peanuts, bean sprouts, sweet tamarind sauce

Thai Beef or Chicken Salad

With local lettuce, tomato, cucumber, mint, coriander, red onions

Mahimahi Fillets

With white wine & cream sauce, coriander and a hint of chilli

Garlic Prawns

With white wine & cream sauce

Vegetarian Lasagna

Layered with béchamel & cheese sauce

Seared Peppered Tuna Steaks

With wasabi and soy sauce

Chicken & Avocado Salad

With tomatoes, cucumber and a sweet chilli & lime dressing

Thai Beef Salad

With nam jim sauce

Ota with Miti

Fijian delicacy of "sea ferns" with fresh coconut cream, tomatoes, onion & cucumber

Butter Chicken

With tamarind chutney

Lamb Kofta

Spicy Lamb Koftas with yoghurt and mint sauce

Green Papaya Salad

Green pawpaw with string beans, peanuts and sweet chilli dressing

Fiji Mud Crabs

With chilli jam sauce

Grilled Chicken Breasts

with Cajun seasoning

Sticky Pork Ribs

With our Café O Asian style sauce

Accompanied by your choice of the following

Roasted Baby Potatoes
Steamed Rice
Bread Rolls
Creamy Potato Salad
Garden Salad with Balsamic Vinaigrette
Honey Roasted Seasonal Vegetables
Selection of Rustic Breads
Dalo / Cassava
Roasted Kumara
Green Papaya Salad
Thai Style Eggplant
Asian Greens with Oyster Sauce

Your choice of Desserts

Chocolate Brownies
Mini Pavlova with Whipped Cream and Blueberries
Sticky Date Pudding with Butterscotch Sauce
Chocolate Cupcakes with Fudge Sauce
Moist Coconut Cake with Vienna Icing
Baked Lemon Cheesecake
Tropical Fruit Kebabs
Lime & Coconut Cupcakes
Carrot & Pineapple Cake with Cream Cheese Frosting
Chilled Cheesecake with Passionfruit Syrup
Cream Puffs with Chocolate Sauce
Lemon Meringue Tarts
Citrus & Yoghurt Cupcakes
Banana & Caramel Cupcakes
Tropical Fruit Platter with Passionfruit Syrup
Apple Crumble
Cheeseboard with crackers & dried fruit

PLEASE MAKE YOUR SELECTION FROM THE ABOVE OPTIONS AND WE WILL PROVIDE YOU WITH A FORMAL QUOTE. MINIMUM OF 20 PEOPLE REQUIRED.