



BUFFET MENU  
2017 / 2018

# Buffet Menu



## Create Your Own Menu

Our buffet menus are designed to allow our clients to combine a variety of flavoursome and fresh dishes as well as to suit all occasions and size of functions. If you don't see what you want listed, we can tailor a menu to suit your taste and needs.

### **BUFFET MENU A**     \$68.00 pp

*Your choice of 4 salads, 3 mains, 2 vegetarian, 2 accompaniments and 2 desserts*

### **BUFFET MENU B**     \$82.00 pp

*Your choice of 6 salads, 4 mains, 3 vegetarian, 2 accompaniments and 3 desserts*

### **BUFFET MENU C**     \$95.00 pp

*Your choice of 8 salads, 5 mains, 3 vegetarian, 3 accompaniments and 5 desserts*

## **SALAD SELECTION**

Fattoush - garden green salad with croutons drizzled with olive oil and lime dressing **v gf**

Citrus Slaw of cabbage, carrot, peppers, onion & raisins with orange mayo **v gf**

Potato Salad with grain mustard mayo, garnished with boiled egg **v gf**

Thai Calamari Salad with tomato, cucumber, lime, mint and chili **gf**

Mexican Bean, Corn, Pepper, Tomato, Onion & Coriander Salad in vinaigrette dressing **v gf**

Caesar Salad of iceberg, egg, mustard, anchovies & olive oil dressing with parmesan cheese **v gf**

Seafood with cucumber, tomato, onion, carrot, pepper in soy, chili, ginger & sesame dressing **gf**

Yellow Fin Tuna Ceviche with lime and chili

Grilled Marinated Seasonal Vegetables & Feta Cheese Crumbles with balsamic dressing **v**

Thai Chicken & Glass Noodle Salad with cucumber, tomato, onion, chili, lime and mint

Roasted Pumpkin Salad with south Indian spices **v gf**

Penne Pasta with roasted chicken, basil pesto, peppers and watercress

Chicken Tikka Salad with crisp greens, tomato, red onions, mint, lime and coriander **gf**

German Potato Salad with bacon bits

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## **MAINS SELECTION**

### **Seafood**

Grilled Seafood Skewers in garlic and herb butter sauce

Pan Roasted Mahi Mahi with orange and chili butter

Ocean Fresh Reef Fish stir-fried with ginger and spring onions

Grilled Fish marinated in ginger, glazed in Teriyaki sauce

Baked Fish Fillets with creamy tomato, pepper, olives and basil sauce

Tiger Prawns in homemade fresh Thai green curry sauce

Penne Pasta with seafood, capsicum & mushroom in tomato and herb sauce

Malabar Fish Curry in coconut gravy flavoured with mustard and curry leaves

Fijian Fish in lolo with island vegetables



### **Chicken**

Sautéed Chicken in a creamy whisky sauce

Roundels of Chicken in wild mushroom sauce

Butter Chicken – chicken tikka simmered in creamy tomato sauce enriched with cream

Hickory Grilled Chicken in southern-style smokey BBQ sauce

Stir-fry Chicken with Asian vegetables flavoured with ginger, chili, sesame oil and coriander

Fiji Style Chicken Curry with fresh coriander and bird's eye chili

Teriyaki Chicken on stir-fried choy sum

Enchiladas of Chicken, Beans, Corn, Tomato, Chipotle Sauce & Coriander baked with cheese

### **Lamb**

Country Style Roasted Lamb with mushroom, thyme & capsicum

Mongolian Stir-fry of Lamb with a vegetables and oyster sauce

Lamb Rogan Josh – boneless lamb in onion, tomato and yoghurt sauce spiced with garam masala

Sheesh Kebab Skewers in yoghurt and mint sauce flavoured with saffron and spices

Moussaka of Lamb – mince cooked in Moroccan spices with tomato, baked with mashed potato

Fiji Style Grilled Lamb Chops marinated in onion, ginger, garlic, soy and chili

### **Beef**

Braised Beef in red wine sauce topped with glazed onions, mushrooms and herbs

Beef with green peppercorn sauce

Satay of Beef with peanut butter sauce

Roast Beef with pinot noir gravy

Beef Dopiaza – cubes of beef in kada masala, yoghurt, ginger, coriander, onion & green chili

Beef Goulash in sour cream and paprika sauce with mushrooms

Sizzled Beef with a variety vegetables, flavoured with coriander, ginger and lemon

### **Vegetarian**

Macaroni and Cheese tossed with chargrilled vegetables

Stir-fried Vegetables with Asian spices finished with sesame oil

Vegetable Jalfrezi – wok fried vegetables in onion yoghurt gravy flavoured with ginger and cumin

Tofu, Bean, Cucumber, Carrot & Mushroom Stir-fry

Penne Pasta tossed in creamy basil pesto

Tortellini of Sundried Tomato, Mushroom, Pumpkin & Peppers in watercress sauce

Chana Masala – chickpeas and potato in Punjabi masala, flavoured with coriander



### **Vegetarian (Cont.)**

Enchiladas of Vegetables, Beans, Corn, Tomato & Coriander baked with cheese

Roasted Island Vegetables with feta and fresh herbs

Kadahi Paneer in tomato gravy flavoured with ginger, coriander & green chili

Vegetable Lasagne – layers of vegetables & pasta, baked with creamy cheese

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### **ACCOMPANIMENTS**

Jasmine Rice with cardamom

Steamed Basmati Rice

Vegetable Fried Rice **or** Peas and Cumin Pulao

Root Crops – boiled dalo and cassava

Gratin Potato baked with cheese

Sauteed Potato with onions & herbs **or** Baked Potato with butter

Creamy Buttered Mashed Potato **or** Garlic Potato Mash

Steamed Buttered Vegetables **or** Grilled Vegetables in balsam butter

Roasted Pumpkin in olive oil, garlic and thyme

Sauteed Snake Beans and Potato with onion and cumin

Papadums, Tomato Chutney, Raita and Pickles

Tandoori Naan and Rotis

Assorted Bread with butter

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### **DESSERT SELECTION**

Tropical Fruit Tarts **or** Lemon Meringue Tart

Pavlova of Fiji Fruits **or** Fruit Trifle

Chocolate Cake **or** Chocolate Mousse Gateau

Fijian Coco-Caramel Pudding

Baked Cheesecake **or** Strawberry Cake

Tiramisu Of Kahlua, Coffee and Cream Cheese

Tropical Fruit Platter **or** Fresh Fruit Salad

Saffron Rice Pudding **or** Hot Gulab Jamun

Ice Cream Station – four flavours of ice cream with toppings



## Themed Buffet Menu

### **THE FARM HOUSE GRILL**    \$85.00 pp

#### **APPETIZERS AND SALADS**

Beef and Chili Bean, chipotle and sour cream

Iceberg Salad with blue cheese crumbles, tomatoes, red onions, diced egg, spiced pecans, herb croutons and creamy ranch

Mélange of Lettuce, Ripe Vine Tomatoes and Roasted Pumpkin

Orange Scented Pepper Slaw

Bavarian Potato Salad

Sliced Artisan Breads and Butter

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#### **FROM THE GRILL**

Seafood Skewers with basil pesto

Lemon Pepper Walu Fillet

Hickory Smoked Chicken Drumsticks

Merguez Lamb Sausage

Grilled Angus Burger Patties

Baked Potato with sour cream, bacon bits and chives

Grilled Sweet Corn rubbed with chipotle and herbs

Sauces: pepperoncini, garlic sauce & sriracha chili sauce

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#### **DESSERTS**

Tropical Fruit Pavlova

Fijian Trifle

Baked Apple Crumble

Chocolate Cake Slices

Island Fruits



**LOVO NIGHT ISLAND BUFFET**      **\$80.00 pp**

**APPETIZERS AND SALADS**

Fiji's Famous Kokoda  
Smoked Walu Salad  
Marinated Yellow Fin Tuna  
Calamari in lemongrass, chili and lime  
Pumpkin Salad  
Eggplant and Vudi Salad  
Potato and Bacon Salad  
Mixed Lettuce, Tomato and Cucumber  
Salad Dressings, Chutneys and Pickles

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**SOUP**

Cassava Soup

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**MAINS**

**Carving Station**

Lovo Pork with gravy

**From the Lovo Pit**

Chicken, Beef, Fish and Palusami  
Root Crops – Dalo, Vudi, Cassava  
Vegetable Vakalolo  
Coconut Rice

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**DESSERTS**

Vudi Vakasoso  
Haupia  
Island Caramel and Custard Trifle  
Glazed Pineapple and Vudi  
Coconut Slice  
Tropical Fruit Cuts



**INDIAN BUFFET MENU**      **\$79.00 pp**

**STARTERS**

Amritsari Chickpea Salad with red onion, tomato and potato with lime and chaat masala

Hyderabadi Masala Potato Salad with coriander & coconut

Tandoori Chicken Tikka with mint chutney, and onion rings

Khasta Samosa with tamarind chutney

Aloo Tikki in yoghurt, tamarind & mint chutney, green salad with olive dressing

Papadums, Tomato Chutney, Raita and Pickles

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**MAINS**

Chicken Chettinad – boneless chicken in onion and yoghurt gravy with south Indian spices

Bengal Fish Karahi – fish in onion gravy with tomato & kasundi mustard

Dum Gosht (lamb) Mughlai – slow cooked lamb in almond & yoghurt sauce with saffron

Paneer Lababdar – cottage cheese in creamy poppy seed, curd & onion gravy

Subzi ka Salan – vegetables cooked in kuta masala, tomato, onion, fenugreek and anise

Daal Tadka Punjabi – north Indian style, tempered with garlic, asafoetida and ajwain seeds

Steamed Basmati Rice

Plain and Garlic Naan

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**DESSERTS**

Kesari kheer – rice pudding with almonds, flavoured with saffron

Tropical Fruit Salad with vanilla ice cream



## **INTERNATIONAL BUFFET MENU \$89.00 pp**

### **APPETIZERS AND SALADS**

Home Smoked Walu with condiments

Roast Beef Rolls with mustard and pickled vegetables

Fiji's Famous Kokoda

Marinated Tuna Tataki with wasabi and soy reduction

Thai Seafood Salad – with glass noodles, cucumber, tomato, pepper, mint, lime & chili

Chicken Pepper Slaw – pepper, cabbage, carrot, red onions in olive oil, lime and coriander

Potato Salad – potato in honey mustard mayo with fresh dill and roasted garlic

Roasted Eggplant – tomato, basil and olive tapenade sprinkled with parmesan

Greek Salad – garden greens, onion, tomato, cucumber & cheese with lime, oregano and olive oil dressing

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### **MAINS**

Kingfish Fillet and Prawns, burnt lemon butter and sautéed mushrooms

Pan Roasted Pakapaka on wilted spinach with creamy watercress **gf**

Herb Crusted Grass Fed Beef with shitake & thyme jus

Chicken Breast stuffed with cheese in cognac cream

Tortellini of Ricotta, Pumpkin And Spinach in cream of harissa

Roasted Vegetables with herbs and garlic

Roasted Rosemary and Garlic Potatoes

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### **DESSERTS**

Glazed Pineapple in Fiji rum with vanilla ice cream

Our Famous Cheesecake with mango coulis and coconut ice cream

Frasalia of Wild Berries on vanilla sauce

Island Fruits and Pecan Nest with passionfruit yoghurt and toffee

Chocolate Mousse Gateau with raspberry coulis





## **SEAFOOD BUFFET \$165.00 pp**

### **APPETIZERS AND SALADS**

Home Baked Bread with butter, olive oil and balsamic vinegar

Cold Seafood – prawns, crabs, oysters and mussels with dips & sauces

Sashimi of Yellow Fin Tuna with soy & wasabi

Thai Calamari Salad – calamari with Asian greens, chili, lime and mint, mussels in lolo sauce

Kung Pao Beef Salad – with spring onion, peppers, coriander and toasted pea nuts in soy chili

Greek Salad

Eggplant in soy, sesame & chili oil

Chutneys, Pickles & Condiments

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### **MAINS**

Chargrilled Seafood Skewers with lemon, parsley, chili & garlic butter sauce

Baby Octopus in basil, garlic, pine nuts, olive oil and parmesan pesto

Szechuan Chili Chicken – wok fried chicken and vegetables in szechuan chili pepper

Braised Beef in pinot noir sauce with peperonata

Buttered Vegetables – steamed vegetables sautéed in butter

Parsley Potato – potato tossed in parsley & parmesan butter

Steamed Rice

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### **DESSERTS**

Tropical Pavlova

Chocolate Cake

Pineapple Tarte Tatin

Baked Passionfruit Cake

Island Trifle with coconut caramel

Tapioca and Coconut Pudding

Tropical Fruit Cuts