

BUFFET LUNCH MENU

\$32 PER PERSON

Jet Park
HOTELS
AUCKLAND AIRPORT

TO START

Selection of breads and bread rolls with dips and olive oil

SALAD BAR

Chef's choice, changes daily

Mesclun
Mixed salad leaves
Balsamic dressing
Caesar dressing
Mayonnaise
Tomatoes
Cucumber
Sprouts
Boiled egg

Two of the following, prepared salads (Chef's choice, all vegetarian)

Panzanella
Balsamic roasted kumara, red onion and feta
Quinoa, grilled broccoli, preserved lemon and red onion
Cauliflower and Israeli couscous with cumin, grape and nuts (ve)
Asian style slaw
Greek salad
Roasted potato pickle and spring onion
Green bean and courgette salad with pumpkin seed and coriander mixed with fresh mint leaves
Caesar salad (bacon served separately)
Chickpea and feta salad
Penne pasta, grilled vegetables, homemade pesto, sundried tomatoes

ADD ONS

Seafood Platter (*Mussels, oysters, prawns, smoked salmon, crab salad, snapper ceviche and condiments*)\$6.5 pp
Antipasto platter\$6.5 pp
Petit Fours\$6.5 pp

MONDAY

Korean barbecue chicken wings
Fried vegetables in oyster sauce (v)
Korean fried rice (v)
Vanilla cheesecake
Fruit salad

TUESDAY

Moroccan roast lamb shoulder
Roast potatoes
Grilled halloumi and cauliflower with red onion and couscous in feta cheese (v)
Chocolate mousse with orange marmalade
Fruit salad

WEDNESDAY

Herb and mustard rubbed scotch
Ricotta and vegetable lasagne (v)
Tossed capsicum, cauliflower and green olives (v)
Classic tiramisu with biscotti
Fruit salad

THURSDAY

Fiji style chicken curry
Mixed bean and cauliflower curry (v)
Dhal, rice and naan bread
Semolina pudding with carrot and lemon compote served with custard sauce
Fruit salad

FRIDAY

Hoisin glazed porkbelly
Soy and honey roasted kumara (v)
Tossed soba noodle with edamame beans, spring onion, carrots, capsicum, and marinated tofu in sesame dressing
Steamed cabbage with butter (v)
Strawberry panna cotta
Fruit salad

SATURDAY

Grilled beef sirloin
Garlic and rosemary gourmet potatoes (v)
Creamy penne pasta with vegetables and Parmesan cheese
Goat short cake chocolate chevre tart and blueberry salsa
Fruit salad

SUNDAY

Miso and lemon rubbed salmon
Steamed vegetables with baby potatoes
Green pea and corn risotto
Pineapple upside down cake with butterscotch sauce
Fruit salad

*V- Vegetarian, LG - Low Gluten, Gluten-free item prepared in premises processing gluten.
If you have allergies, questions or special requests, just talk to one of our friendly staff member.*