

## Desserts

**Vanilla Ice Cream** (included in all options)

**Seasonal Fruit Salad** (gf)(df) ☐

**Cheesecakes** (v) ☐

Berry ☐

Salted Caramel ☐

Passion fruit & Peach ☐

**Chocolate Brownie** (v) ☐

w chocolate sauce

**Brandy Snaps** (v) ☐

w fresh whipped cream

**Apple Crumble** (v) ☐

**Pavlova** (v) ☐

w fresh fruit & whipped cream

**Lemon Meringue Pie** (v) ☐

Individual house made tartlets served w berry compote.

**Sticky Date Pudding** (v) ☐

w butterscotch sauce

## Additions

**Cheese & Fruit Platter** (v) ☐ \$200

Smoked Cheddar, Camembert & Blue cheese's w crackers & fresh grapes.

## Special Food Requirement:

(v) vegetarian, (df) dairy free, (gf) gluten free

Buffet Menu 220725 Michael Ashton Ltd (D)

## FUNCTION DETAILS

Name: \_\_\_\_\_

Company Name: \_\_\_\_\_

Address: \_\_\_\_\_

Phone Number: \_\_\_\_\_

Mobile Number: \_\_\_\_\_

E-Mail Address: \_\_\_\_\_

Function Date: \_\_\_\_\_

Start Time: \_\_\_\_\_

Booked For: \_\_\_\_\_ People

(Minimum charge will be based on number booked for, extra persons will be charged additional at the per person rate)

Venue: \_\_\_\_\_

**Venue** (fully air conditioned indoor area)

Canopy Area (40 People) \$100

Outdoor Area (30 People) \$100

Indoor Area (60 People) \$200

Total Venue (130+ People) By Negotiation

(We will waiver venue hire if catering is over \$2000.00)

## Fine Print:

**Deposit:** Equivalent to 30% of total cost is required to confirm booking. Deposit must be paid to secure booking. Deposit non-refundable unless by agreement.

**Payment:** Payment is required on the night in full, less deposit, by cash or credit card.

**Children:** Children \$4.00 a year to age 12.

**GST:** All prices are GST inclusive

**Please Note:** Some items subject to seasonal change. Items & Prices subject to change

Mokaba Cafe - 6 Quayside, Town Basin, Whangarei, Northland  
Phone 09 4381 446 www.mokabacafe.co.nz Email: info@mokabacafe.co.nz



BUILD YOUR OWN  
BUFFET  
MENU



## \$50 Per Person (minimum 30 adults)

- 1 Soup and 2 Starters
- 1 Carvery Option
- 2 Cold Dishes Option
- 3 Hot Dishes Options
- 2 Desserts (plus ice cream included)

☐

## \$60 Per Person (minimum 40 adults)

- 1 Soup and 3 Starters
- 2 Carvery Options
- 3 Cold Dishes Option
- 4 Hot Dishes Options
- 3 Desserts (plus ice cream included)

☐

## \$70 Per Person (minimum 40 adults)

- 1 Soup and 3 Starters
- 3 Carvery Options
- 4 Cold Dish Options
- 4 Hot Dishes Options
- 4 Desserts (plus ice cream included)

☐

## Soup

Served w a warm Dinner Roll & Butter

**Creamy Tomato & Bacon**

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**Roast Pumpkin** (v)(gf)(df option)

☐

**Pea & Ham** (gf)

☐

## Starters

**Crumbed Mozzarella**

w cranberry sauce

☐

**Crispy Wontons**

w sweet Thai chilli sauce

☐

**Chicken Kebabs** (df)(gf)

w honey, cumin & paprika

☐

**Calamari**

w golden crumb crust & mango sweet chilli dip

☐

**BBQ Chicken Nibbles**(df)(gf option)

w sesame seeds & spring onions

☐

**Beef Meatballs**

w house sweet & sour sauce

☐

**Fish Goujons**

w a tartare sauce

☐

**Prawn Twister**

w lemon & chilli

☐

**Vegetable spring roll** (v)

w Si Racha mayonnaise

☐

## Carvery (carved by the chef)

Served w traditional condiments

**Roast Beef** (gf)

prime nz beef w a mustard & tomato crust

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**Roast Pork** (df)(gf)

w apple sauce, gravy & crackling

☐

**Chicken Thigh** (gf)

w Tarragon, mushroom, parmesan and bacon cream sauce

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**Rosemary Lamb Roast** (gf)(df)

w lamb jus & mint jelly

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**Honey & Apricot Glazed Ham**

(gf)(df) w wholegrain mustard & gravy

☐

**Roast Turkey** (seasonal) (gf)(df)

w a herbs & fruit stuffing, & cranberry sauce

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## Cold Dishes

**Classic Greek Salad** (v)(gf)

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**Roast Beetroot Salad** (v)(gf)

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**Classic Caesar Salad**

w cos lettuce, bacon, anchovies, parmesan, croutons & ceasar dressing

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**Potato Salad** (v)(gf)

☐

**Roast Vegetable Salad**(gf)(df)

w rocket & a citrus vinaigrette

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**Prawn & Bacon** (\$70 option only) (df)(gf)

Prawns & crispy bacon on a bed of salad greens w a honey mustard dressing

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**Cold Meat Plater** (df)(gf)

Salami,pastrami,smoked chicken,spicy pork,ham,gherkin and olive

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**Summer Garden Salad** (df)(gf)

w honey mustard dressing

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## Hot Dishes

**Steamed Jasmine Rice** (v)(df)(gf)

included w Chicken Curry & Beef Stroganoff

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**Chicken Curry in style** (df)

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Thai red/green,Malaysian,Japanese or Indian

**Beef Stroganoff** (gf)

w white wine, mustard, onions, mushrooms

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**Garlic Butter Tiger Prawns** (\$65 option only) (gf)

crusted w coriander pesto, parmesan & pinenuts.

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**BBQ Pork Rib** (df)

slowed cooked in Char Siu Sauce

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**Seasonal Vegetables** (v)(gf)

medley of buttered seasonal vegetables

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**Homemade Beef lasagne**

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**Roast Root Vegetable** (v)(gf)(df)

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**Vegetarian Lasagne** (v)

w eggplant, rich tomato ragout, buffalo mozzarella

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**Shelled Mussels** (df)

steamed in a Thai red curry

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