

The Menu

At Flames International Hotel, we like to cater to your individual needs and create a menu personally for you. All menus are flexible and can be altered or 'mixed and matched' to suit your needs. Our Executive Chef would be happy to discuss and suggest options with you.

All prices quoted are per person and include GST.

Sample Dinner Menus

Flames Buffet	(minimum 25 persons)
Children aged 1 – 10 years pay \$2 per year of their age.	
Menu One	\$46.00
Menu Two	\$56.00
Menu Three	\$66.00
Menu Four	\$76.00

Cocktail Parties per person

Assorted Canapes from \$3.00



Buffet Selection

Menu one:

Consists of 1 carvery, 1 hot meat dish, 2 hot vegetable dish, 2 salads, and 2 desserts
\$46pp

Menu two:

Consists of 1 carvery, 2 hot meat dishes, 2 hot vegetable dishes, 3 salads, and 2 desserts
\$56pp

Menu three:

Consists of 2 carvery, 2 hot meat dishes, 2 hot vegetable dishes, 4 salads, and 3 desserts
\$66pp

Menu four:

Consists of 3 carvery, 2 hot meat dishes, 3 hot vegetable dishes, 4 salads, and 3 desserts
\$76pp

All buffet options come with the following included in the price:

- Fresh breads, pesto and dips
- Condiments for carvery and salads
- Fresh fruit salad and whipped cream

Carvery

Roast Sirloin of Beef with peppered Dijon crust

Roast Leg of Lamb infused with rosemary and garlic

Rolled Loin of Pork with Apple and Prune Stuffing

Baked Ham on the bone with Citrus Maple Glaze

Chicken Roulade with Lemon Thyme Stuffing



Hot Main Dishes

Tarragon Chicken

Tender boneless pieces of Chicken in a rich white wine and tarragon cream, served with Linguini

Butter Chicken

Tender boneless Chicken thighs in a mild classic Indian sauce, served with Basmati rice

Black Bean Beef

Tender strips of Rump marinated in black bean sauce, tossed with Asian vegetables and served on crisp noodles

Beef and Guinness Hot Pot

Prime Beef, onion and carrots in a rich Guinness based casserole with a scone topping

Lamb Tangine

Tender Lamb pieces slow braised with vegetables and preserved lemon. Served with buttered cous cous

Sweet & Sour Pork

With Crisp Vegetables and fried noodles

Paella

Spanish Rice dish with fish, shellfish, chicken, chorizo and saffron



Hot Vegetable & Potato Dishes

Roast Root Vegetable Medley: Kumara, pumpkin, parsnip roasted with rosemary and garlic

Broccoli and Cauliflower: Steamed and served with lemon hollandaise

Stir-Fried Vegetable Medley: Fresh seasonal vegetables tossed in a honey and soy dressing

Ratatouille: Aubergine, Spanish onion, bell peppers and courgettes baked in rich tomato sauce

Carrots and Green Beans: Steamed then tossed in Almond butter

Baby Roast Potatoes: with garlic and thyme

Hasselback Potatoes: with rosemary and rock salt

Gourmet Potatoes: Steamed and tossed in parsley butter

Paris Mash: A rich mash of Agria potatoes, butter and cream



Salad Selection

Gourmet Potato: Bacon, spring onion and Dijonnaise dressing.

Classic Kiwi Green: Iceburg lettuce, tomato, cucumber, spring onion, egg & Highlander dressing

Roast vegetable: Pumpkin, kumara, sun-dried tomato, garlic, caper berries, red onion and pesto dressing

Nicoise: Gourmet potatoes, tuna, green beans, red onion, olives and egg

Greek: Tomato, cucumber, red onion, kalamata olives and feta cheese with balsamic dressing

Topical Pasta Salad: Pasta with ham, pineapple, red onion, capsicum and citrus mayonnaise

Soba Noodle Salad: Buckwheat noodles tossed with Asian style vegetables and a honey, sesame soy dressing

Sly Slaw Salad: Red cabbage, carrots, red onion with an orange mustard dressing



Dessert selection

Tiramisu: Italian crème layered between espresso and Genoese cake

Spiced Apple Strudel: Apples and spiced sultanas enwrapped with feather flake pastry

Chocolate mud cake: Dense and decadent finished with chocolate ganache

White Chocolate and Raspberry Cheesecake: A rich cold set cheese cake

Profiteroles: Filled with liquor custard and set with spun sugar

Seasonal Fruit Flan: Filled with crème patisseries and fresh fruit

Sticky Date Cake: with a rich toffee sauce

Lemon Sour Cream Cake: with lemon syrup and Marscapone

Pavlova: Topped with seasonal fruit and Chantilly cream

Tea & Coffee: you may choose to omit one dessert option and replace it with tea and coffee if you prefer. (alternatively, tea & coffee is available at an additional \$4pp)



Canape Selection

Bruschetta with ricotta, basil pesto and cherry tomato	\$3.00pp
Char-grilled pineapple kebabs with lime mascarpone	\$3.00pp
Grapes dipped in white and dark chocolate	\$3.00pp
Vegetable Samosa and Spring rolls with a selection of dipping sauces	\$3.50pp
Thai Fish Cakes with lemon crème fraiche	\$3.50pp
Chicken and Gruyere Quesadillas with guacamole	\$3.50pp
Cremini mushrooms stuffed with ham and aged cheddar	\$3.50pp
Pissaladieres: Puff pastry with anchovies, olives and bocconcini	\$3.50pp
Potato and Herb Rosti with sour cream	\$3.50pp
Prawn Twister with lime and sweet chilli	\$3.50pp
Salt and Pepper Squid with wasabi Mayo	\$3.50pp
Smoked Salmon mousse served on wholegrain melba	\$4.00pp
Half Shell Pacific Oysters with Champagne Viniagrette	\$4.00pp
Tandoori Salmon Kebabs with mint raiata	\$4.00pp
Asian pork balls with chilli & plum sauce	\$4.00pp
Petite Fours: Tiny dessert treats	\$4.00pp
Prawn Skewers marinated in coconut cream and lime	\$4.00pp
Petite fillet mignon: Thin sliced fillet steak on mushroom pastry	\$4.00pp
Malaysian Chicken sticks with spicy peanut sauce	\$4.00pp

Platter Menu – Charged per 5 people

Antipasto Platter: \$30 for 5 people, \$60 for 10people

Pastrami, salami, kransky and smoked chicken with baby cornichons, pickled onions, olives, cheddar cheese, spicy apricot chutney, beetroot pickle and breads.

Mezze Platter: \$25 for 5 people, \$50 for 10 people

Feta, sun-dried tomatoes, marinated artichoke hearts, kalmata olives, oven roasted garlic Hummus, pesto, tapenade and breads



Sample Set Menu @ \$59 pp

Entrée

Choice of Two

Breads and spreads:

Focaccia and Ciabatta bread with Hummus, Pesto Dukkah and Extra Virgin Olive Oil.

Soup De Jour:

Served with Garlic Bread Sticks

Farmhouse Style Chicken Pate:

Served with warm Ciabatta, House Pickles and Caramelised Onion Jam

Smoked Salmon Mousse:

Delicate Salmon Mousse, enwrapped in slices of Smoked Salmon, served with Falwasser Crackers.

Mains

Choice of Three

Tournedos of Beef Fillet:

Served En-Croute, with a Shiraz Jus and Kikorangi Butter

Fillet Mignon:

Bacon wrapped Fillet of Beef, served with Sautéed Field Mushroom and a Port and Green Peppercorn Jus.

Chicken Neopolitan:

Corn-fed, Free Range Chicken Breast oven baked in a Rich Tomato, Basil Olive and Feta Sauce.

Supreme of Chicken:

Roasted Breast of Corn-Fed, Free Range Chicken, with a Stuffing of Thyme and Cranberry, served with a Grand Marnier Jus le.

Fillet of Salmon:

Pan seared and napped by a Sweet Chilli, Lime and Coriander Hollandaise.

Fish of the Day:

Usually Snapper/Hapuka marinated in Lemon, Parsley and Garlic pan-seared and served with a Cherry Tomato, Red Onion and Olive Sauce.

Ratatouille of Vegetables:

Char-grilled Vegetables, Olives and Feta (optional) in a Herbed Tomato Concasse, topped with Pumpkin Gnocchi in Basil Crème

All Mains Served with Potato and Seasonal Greens

Homemade Desserts *Choice of Two*

Chocolate Brownie Sandwich:

Layered with after dinner Mint Ice-cream and a Velvet Chocolate Liqueur Sauce

Tropical Fruit Salad:

Served in a Brandy Snap Basket with Crème Anglaise, Passionfruit Coulis and Galliano Ice-cream

Lemon Tart:

Served with Crème Fraiche and a Tart Raspberry and Vanilla Coulis

Apple Strudel:

Served with Vanilla Bean Ice-cream and Chantilly cream