



ST MARGARET'S
COLLEGE
University of Otago

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CATERING

BUFFET DINNER MENU

\$49.00 pp

Meat, fish, and game

Choose two of the following options:

❖ **Braised shoulder of lamb**

~ Slow cooked so that it melts in the mouth

❖ **Lamb Korma**

~ We roast and grind our own cumin and coriander for this Central Asian braise

❖ **Beef Bourguignon**

~ The classic with onions shallots bacon and mushrooms added at the last minute.

❖ **Roast sirloin of beef**

~ Accompanied by a Syrah sauce

❖ **Fennel roasted pork**

~ With a salt and spice crust. Served with roasted red onions, mustard mash and rosemary gravy.

❖ **Salmon & Blue Cod fish cakes**

~ Fishcakes with a difference

❖ **Steamed fish with fresh herbs**

~ In a white wine reduction

❖ **Butter roasted Supreme of Chicken**

~ With a mushroom and potato gratin

Vegetarian

Choose one of the following options

❖ **Spinach & filo pie with a yogurt and garlic sauce. (vegan)**

❖ **Ricotta stuffed zucchini**

❖ **Mushroom & Bean Stroganoff with a phyllo top. (vegan)**

Seasonal Vegetables

Choose three from the following options, or pick your own

Spring/Summer

- ❖ **Roasted vine tomatoes**
 - ~ With a choice of basil or chilli salsa
- ❖ **Steamed new season potatoes with mint butter**
- ❖ **Greek salad**
- ❖ **Tunisian carrot salad**
- ❖ **Sesame spinach salad**

Autumn/Winter

- ❖ **Oven bake of root vegetables**
 - ~ In a rosemary, garlic & balsamic dressing
- ❖ **Crushed warm potatoes, leeks, & mustard seeds**
- ❖ **Honey braised parsnips**
- ❖ **French Beans**
- ❖ **Ginger & Garlic**

Dessert

Choose two of the following options. Equal amounts of both options served to each table (50/50 alternate drop).

- ❖ **Maple & ricotta cheesecake**
- ❖ **Traditional English trifle with cream**
- ❖ **Austrian Spice cake with Cointreau & Mascarpone**
- ❖ **Tiramisu chocolate mousse**
- ❖ **Fresh fruit salad(vegan). Chocolate Brownie (vegan)**

Please note

- All prices include GST
- Items may be substituted with comparable products in case of unavailability
- Our Head Chef is always happy to meet with individual groups to collaborate on a menu tailored for individual tastes or dietary requirements

To book, please contact our Conference Coordinator

conference@stmargarets.college or phone 03 479 5543