

----- Build A -----
BUFFET
at
FOCAL POINT

MINIMUM BOOKING 20 PEOPLE

Main Course \$40/head

Courses 2 & 3 OR 1 & 2 \$48/head

All three Courses \$55/head

TO START | COURSE ONE

Antipasto Platter
OR
Garlic Bread / Bruschetta



MAIN | COURSE TWO

All mains come with condiments and dinner rolls

MEATS

Choose two of the following:

- Hot citrus glazed ham
- Roasted rib-eye beef mustard crusted
- Seasoned roasted chicken leg
- Seasoned lamb (additional \$5/head)

Additional meat option please add \$10/head

VEGETABLES & SALADS

Choose three of the following:

- Baby new potatoes with hot basil pesto butter
- Mixed roast vegetables
- Warm roast vegetable salad with spinach, feta and aioli
- Broccoli & cauliflower with cheese sauce
- Fresh seasonal asparagus with hollandaise sauce
- Broccoli, bacon and cranberry salad
- Orzo salad
- Moroccan chicken salad
- Kumara bacon and orange salad
- Chickpea, pumpkin & chorizo salad
- Black rice & nut salad with curry dressing
- Old fashioned potato egg and bacon salad
- Nutty slaw
- Hippy brown rice salad
- Roast vege Israeli Cous Cous salad
- Ruby red beetroot salad with feta
- Beetroot, blue cheese and walnut salad
- Fresh seasonal green salad

Plentiful & Decadent



TO FINISH | COURSE THREE

Choose 2 of the following:

- Mini festive pavlovas
- Mini seasonal cheesecakes
- Rich chocolate brownie in chocolate sauce
- Warmed sticky date pudding with brandy and butterscotch sauce
- Layered tiramisu cake

All desserts come with whipped cream



Please contact our functions co-ordinator to discuss your requirements on 022 327 0255 or email functions@focalpointcinema.co.nz

www.focalpointcinema.co.nz