



BUFFET MENUS





Methven

R E S O R T

BUFFET DINNER MENU

OPTION 1

STARTERS

Build your own salad Garlic
bread

MAIN

Moroccan chicken wings, sweet chilli sauce
Beef curry and rice with a pickled carrot salad
Broccoli bake
Stir fry mixed vegetables
V-cut Crispy Wedges

\$38- PER PERSON



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OPTION 2

STARTERS

Build your own salad Garlic
bread

MAIN

Creamy garlic fish bake
Vegetable Paneer curry and rice with a pickled carrot salad
BBQ glazed pork ribs
Wedges
Peas and Corn

\$38 PER PERSON



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BUFFET DINNER MENU

OPTION 3

STARTERS

Build your own assorted salads, at our salad station. Garlic bread

MAIN

Homemade Butter Chicken, steamed rice, fresh coriander

Gourmet Bangers and mash, onion gravy

Veg pasta bake

Buttered peas

DESSERT

Fruit crumble with warm vanilla custard

\$45 PER PERSON



BUFFET DINNER MENU

OPTION 4

STARTERS

Build your own assorted salads, at our salad station

Garlic Bread

BBQ - MAIN

BBQ glazed pork ribs

Boerewors

Grilled Moroccan seasoned chicken wings

Corn Bread with mini butters

Grilled Vegan Sausages with sweet chilli sauce

\$38 PER PERSON



BUFFET DINNER MENU

OPTION 5

STARTERS

Build your own assorted salads, at our salad station Garlic bread

MAIN

Vegetable Paneer curry, steamed rice, homemade Raita.
Smoked bacon and roast garlic, creamy pasta bake, with Parmesan
cheese.

Buttered peas and corn.

DESSERT

Chocolate Mousse with poached pears and peaches.

\$45 PER PERSON



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OPTION 6

STARTERS

Build your own assorted salads, at our salad station.

Garlic bread

BBQ - MAIN

Signature BBQ glazed Pork Ribs.

Deep fried lemon pepper calamari.

Mini BBQ Beef Meat Balls.

Jacket potato with garlic butter.

Seasoned Curly Fries.

Veg spring rolls, with sweet soy dipping sauce.

\$38 PER PERSON