

Tolu Buffet Menu

\$90 per person

Garlic Bread

Garlic & local herb butter

Salad selection

Seasonal green salad

Seasonal greens, Niuean honey vinaigrette dressing

Seafood Salad

Mixed Seafood salad with pineapple, carrots, fresh herbs dressed with cocktail sauce

Potato & egg salad

Diced potato, eggs, Niuean honey mayonnaise dressing

Meat & seafood Selection

Oven roasted Lamb Shoulder

Red wine jus

Niuean honey & soy chicken

Sirloin Steak

Pepper sauce, red wine jus

Slow braised pork shoulder

Apple sauce

Seafood Selection

Pan seared local fish

Seasoned with lemon & butter

Grilled Whole Tiger prawns

Garlic & herb butter, thousand island dressing

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Traditional island ceviche

Vegetable selection

Oven baked Niuean taro

Steamed basmati rice

Roasted vegetable selection

With a local Niuean honey glaze

Takihi

layered taro and papaya baked in coconut cream

Pasta alfredo

Penne pasta, bacon, mushroom,

All served with a selection of sauces and condiments

Dessert selection

Ice Cream

Berry coulis, chocolate sauce

Island Fruit Salad

Carrot cake

Chocolate mud cake

Pavlova

Berries and whipped cream