

SHERATON & WESTIN RESORTS FIJI

Banquet Buffet Dinner Menu



BUFFET MENU

Resort Deluxe

F\$110.00 PER PERSON

(Minimum of 25 guests, buffet service for up to 2 hours)

Cold Selection

Calamari in roasted garlic and tomato dressing
Cajun spiced chicken with pineapple relish
Selection of grilled and marinated vegetables (V)
Seafood salad and fennel tossed in Thousand Island dressing
Assorted gourmet meat platter with condiments
Assorted bread rolls and butter

Salad Selection

Chickpeas, pumpkin and grated coconut salad (V)
German style potato salad with crispy bacon
Traditional Caesar salad with condiments
Cumin toasted cauliflower salad with vinaigrette and chopped eggs
Vietnamese glass noodle and Asian vegetables salad (V)
Crisp garden green salad (V)
Condiments and dressings

Hot Selection

Grilled local fish fillet, citrus salsa and beurre blanc sauce
Double cooked pork loin with dry fruits compote and star anise jus
Beef stroganoff with sour cream and pickled vegetables
Thai spiced chicken breast with a coriander and coconut sauce
Penne pasta with pesto, char grilled capsicum and black olives (V)

Side Dishes

Herb roasted potatoes (V)
Steamed vegetables (V)
Steamed jasmine rice (V)

Dessert Selection

Sliced fruit in season
Black forest cherry gateaux
Orange and chocolate slice
Lemon meringue tartlets
Passionfruit cheesecake
Freshly brewed coffee and a selection of teas

Note:-V stands for vegetarian

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Prices subject to change at the hotels discretion and without notice.

IMPORTANT NOTICE REGARDING FOOD ALLERGIES

While Sheraton Fiji Resort and The Westin Denarau Island Resort & Spa will endeavor to accommodate request for special meals for customers who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients

BUFFET MENU

BUFFET ENHANCEMENT*

STATIONS MUST ACCOMPANY A FULL MENU

Sushi & Sashimi per person F\$18.00
Chef's selection of hand rolled sushi, nori sushi, fresh cut sashimi and tataki cold selection

Seafood Sensation per person F\$45.00
Natural oysters with a selection of condiments:
Lemon, shallots in red wine vinegar, sweet chili and coriander
Traditional Fijian Kokoda, fresh lime and chili
Smoked salmon with sour cream, Spanish onion and chives
Chilled prawns on ice with cocktail sauce
Marinated mussels on ice
Steamed crab in season

Suckling Pig per person F\$22.00
Need a minimum 70 - maximum 100 pax
½ Roast Suckling Pig carving station minimum 40 – maximum 70 pax)
Roast Suckling Pig carving station served with apple sauce and jus

Carving Station (please choose one from the selection below) per person F\$20.00
Beef sirloin with a mustard pepper crust
Onion compote and red wine jus
Whole grain and Dijon mustard
Roasted Pork
Apple sauce and pan jus
Steamed potatoes
Roasted lamb leg with rosemary and garlic
Mint sauce and assorted mustards
Roast potato
Whole roasted chicken
Bread onion stuffing
Assorted mustards and herb mayonnaise

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THEMED BUFFET DINNER MENUS

Seafood Buffet Menu*

F\$165.00 PER PERSON

(Minimum of 25 guests, buffet service for up to 2 hours)

Cold Selection

New Zealand pacific oysters and ocean king prawns on ice
Marinated mussels
Smoked salmon with horseradish cream, Spanish onion and capers
Sesame crusted seared tuna tataki
Thai beef noodle salad
Mixed green salad (V)
Lightly spiced marinated squid with local oranges
Grilled baby octopus with Spanish onion, olive oil and balsamic
Local fish Kokoda
Assorted condiments and dressings
Assorted breads and rolls

Hot Selection

Thai spiced prawns and squid on a bed of stir fried vegetables
Beef medallion with chasseur sauce
Pan fried mahi mahi with lemon butter sauce
Paella rice, grilled mussels and prawns
Island seafood cooked in coconut cream, lolo style
Pan fried chicken in a creamy pesto sauce
Lamb casserole with olive and mushroom
Vegetable lasagne (V)
Steamed seasonal vegetables (V)
Potato Lyonnaise (V)

Dessert Selection

Sliced fruit in season
Swiss chocolate roulade
Orange cake
Chocolate dipped vanilla cream filled profiteroles
Coconut cake with passionfruit curd
Freshly brewed coffee and a selection of teas

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THEMED BUFFET DINNER MENUS

Taste of Fiji

F\$130.00 PER PERSON

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Cold

Curried potato salad (V)
Kachumber salad (V)
Cucumber yoghurt raita (V)
Minted pineapple salad (V)
Local greens (V)
Local fish Kokoda
Ota salad
Tandoori marinated fish fillet with spicy dressing
Assorted condiments and dressings
Assorted breads and rolls

Hot

Vegetable pulao (V)
Butter chicken
Lamb rogan josh
Mixed vegetable korma (V)
Slow baked pork loin with cane sugar and Fijian rum
Seafood lolo
Goan style mixed seafood curry
Fijian root crops (V)
Roti (V)
Steamed local vegetables (V)

Dessert Selection

Sliced fruit in season
Fijian banana cake
Rice pudding
Cassava cake
Carrot pudding
Fijian style custard pie
Freshly brewed coffee and tea

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THEMED BUFFET DINNER MENUS

Indian Menu*

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Cold

Curried potato and sultana salad (V)
Kachumber salad (V)
Tomato and onion salad with mint vinaigrette (V)
Green salad with lime dressing (V)
Tandoori chicken with spicy mayonnaise
Curried spiced local fish fillet with pineapple relish
Cumin roasted cauliflower salad (V)
Papadum, mint chutney and coriander raita (V)

Hot Selection

Vegetables pulao (V)
Mixed vegetables korma (V)
Vegetable samosa (V)
Tawa okra fry (V)
Butter chicken
Lamb rogan josh
Salt and pepper potato (V)
Goan style fish curry
Roti and puri (V)

Dessert Selection

Sliced fruit in season
Kesar kheer
Gajjar ka halwa (Carrot pudding)
Assorted burfi
Gulab jamun
Black forest cake
Freshly brewed coffee and a selection of teas

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THEMED BUFFET DINNER MENUS

Fijian Feast (Kanavakaturaga) ❁

F\$130.00 PER PERSON

(Minimum of 25 guests, buffet service for up to 2 hours) - Coco Palms only

Cold Selection

Mixed green salad (V)
Pineapple and coconut salad (V)
Tomato and cucumber salad (V)
Beef and eggplant salad
Grilled vegetable pasta salad (V)
Local fish Kokoda
Ota salad with walu
Bele salad with chicken
Vegetable relish tray (V)
Baked walu fillet
Assorted condiments and dressings
Assorted breads and rolls

Hot Selection

Carving of roast suckling pig
Lovo baked chicken
Barbecue marinated beef steak
Seafood lolo
Grilled snapper fillet
Palusami (V)
Steamed rice (V)
Dalo, cassava and kumala (V)

Dessert

Fresh fruit salad
Vakalolo (cassava poached in coconut cream, caramel sauce)
Tropical fruit
Lote (pumpkin cooked in sugar, cassava)
Vudi vakasoso (vudi cooked in coconut cream, sugar)
Fijian banana cake
Freshly brewed coffee and a selection of teas

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THEMED BUFFET DINNER MENUS

“Resort” Barbeque -

Hot Seafood & Gourmet Meats ❁

F\$135.00 PER PERSON

(Minimum of 25 guests, buffet service for up to 2 hours)

Salad Selection

Potato and egg salad
Caesar salad with condiments
Crisp green garden salad (V)
Traditional coleslaw (V)
Condiments and dressings

From The Grill

Garlic prawns
Lemon pepper marinated mahi mahi fish fillets
Peppered beef medallion
BBQ pork ribs
Lamb bbq sausages
Moroccan spiced chicken thigh

Side Dishes

Corn on the cob (V)
Baked potatoes with sour cream and chives (V)
Grilled tomatoes and onions (V)
Pilaf rice (V)

Dessert Selection:

Sliced fruit in season
Lemon meringue tart
Chocolate cake
Carrot cake
Crème caramel
Freshly brewed coffee and a selection of teas

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THEMED BUFFET DINNER MENUS

Asian Buffet Menu*

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Cold Selection

Lamb and three bean salad

Vietnamese chicken noodle salad with nuoc mam dressing

Thai beef salad with Asian vegetables

Crispy mesclun greens with ponzu dressing (V)

Gado Gado (Indonesian green salad with tofu and peanut sauce) (V)

Asian coleslaw with coriander (V)

Hot Selection

Naasi Goreng

Beef rendang with kidney beans

Chicken kung pao

Vegetarian hokkien noodle (V)

Sweet and sour pork with sugar snap and char grilled pineapple

Stir fry Mongolian style lamb

Tempura vegetables with soy and ginger dip (V)

Dessert

Rice pudding

Mango coconut sago

Fruit jelly

Pichi pichi

Black glutinous rice porridge (Pulut Hitam)

Seasonal fruit platter

Freshly brewed coffee and a selection of teas

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