

FIJI

Sheraton® RESORT & SPA TOKORIKI ISLAND

Dinner

All Buffet's require a minimum of 30 guests Buffet service is for up to 2 hours \$158 per person Every extra hour \$50 per person

FIJIAN BUFFET

Salads

Garden Salad FF Vinaigrette Roast Pumpkin & Chickpea Salad Fijian Snake Bean Salad Ota Salad (Prawns & Local Bush Fern) Kokoda Pineapple Salad

Soup Local Spinach Soup

Mains

Baked Toa (Chicken) Seafood Lolo Palusami (Local Spinach Baked in Coconut Cream) Roast Sipi (Lamb) Baked Ika (Fish) Coconut Rice Fijian Root Crops (Dalo, Cassava)

Desserts

Coconut Sago, Passion Fruit & Paw Paw Vudi Vakasoso (Banana Poached in Coconut Cream) Coconut Cake with Pineapple, Basil & Coconut Crunch Fresh Fijian Fruit

INDIAN BUFFET

Salads

Garden Salad FF Vinaigrette Watermelon, Feta, Red Onion, Mustard Seeds Chickpea Salad Snake Bean, Spinach, Coconut Salad

Chutneys

Mint, Coconut, Raita, Tamarind, Tomato Choke (Smoked Eggplant)

Soup

Dhal Soup

Mains

Butter Chicken South Indian Fish Curry Pork Vindaloo Potato & Chickpea Curry Lamb Rogan Josh Vegetable Biryani Jack Fruit Curry Sautéed Okra

Sides

Steamed Rice Samosas Roti Poppadums

Desserts

Carrot Halwa Cardamom Spiced Rice Pudding Fresh Fijian Fruit Gulgule (Indian Fritters)

All prices are per person (unless otherwise stated) and effective until 30th June 2016. Prices are quoted in Fijian dollars and inclusive of 25% government taxes. Prices subject to change at the hotels discretion & without notice. While Sheraton Fiji Resort & Spa, Tokoriki Island will endeavour 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 & supplied ingredients. All ingredients are not mentioned on the description, please advise of any allergies.



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SOUTH EAST ASIAN BUFFET

Salads

Garden Salad FF Vinaigrette Goi Ga (Chicken & Cabbage Salad) Cucumber with Chilli Bean Dressing Soba Noodles Rice Noodles Salad Thai Prawn Cocktail

Soup Thai Seafood Soup

Mains

Red Pork Chicken in Satay Sauce Tempura Fijian Fish in Sweet Chilli Sauce Tempura Mixed Vegetables

Sides

Fried Rice Stir-Fry Noodles Asian Stir-Fry Vegetables Steamed Rice Prawn Crackers

Desserts

Sesame Seed Balls Lemon Cake White Chocolate Mousse Bread Pudding

ITALIAN BUFFET

Salads

Rice Salad Tomato Panzanella Salad Fennel Salad with Lemon Vinaigrette Warm Caponata Salad Broccoli & Cauliflower Oven Baked

Soup

Mushroom Soup

Sides

Arancini Ascolana Olives

Cold Selection

Assorted Selection of Cured Mixed Italian Cold Cuts (Mortadella/Spicy Salami/Salame Felino)

Mains

Slow-Cooked Braised Beef Cheeks Babaganoush Chicken Piccata Reef Fish with Salmoriglio Sauce Eggplant Parmigiana

Pastas

Green Sicilian Pesto with Broccoli Spicy Italian Sausage Sauce Four Cheese Sauce with Green Peas

Pizza & Bread

Selection of Homemade Bread, Pizza & Focaccia

Desserts

Strawberry Panna Cotta Tiramisu Baci Di Dama Sorrento Style Cheese Mousse

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BBQ BUFFET

Salads

Coleslaw with Sweet Chilli Mayo Garden Salad with FF Dressing Beetroot & Feta Salad Cucumber Salad with Sour Cream Selection of Cold Grilled Seasonal Vegetables (Eggplant/Zucchini/Tomatoes)

Live From The Grill

Fijian Fish with Tomato Concasse Chicken with Grilled Capsicum Italian Sausage Squid

Sides

Roasted Potatoes Sautéed Vegetables Grilled Corn on The Cob Fried Rice Pilaf Rice

Soup Pumpkin Soup

Desserts

Tropical Fruits Yoghurt Panna Cotta Raspberry Cheesecake Sago Pudding

BUFFET ENHANCEMENTS Stations Must Accompany A Full Menu

Carving Station (Please Choose One From The Selection Below) \$20 Per Person

Mustard Pepper Crust Beef Sirloin

Onion Compote & Red Wine Jus Whole Grain & Dijon Mustard

Roasted Pork

Apple Sauce & Pan Jus Steamed Potatoes

Rosemary & Garlic Roasted Lamb Leg

Mint Sauce & Assorted Mustards Roasted Potatoes

Whole Roasted Chicken

Bread Onion Stuffing Assorted Mustards & Herb Mayonnaise