



***Function & Corporate
Menu Package
2019/2020***

Buffet Option One

\$59.80 per person

-----Buffet Mains-----

Select 2 Buffet Mains

-----Vegetable & Salads-----

Select 4 Vegetables & Salads

-----Buffet Bread Basket-----

Selection of home baked breads with whipped herb butter

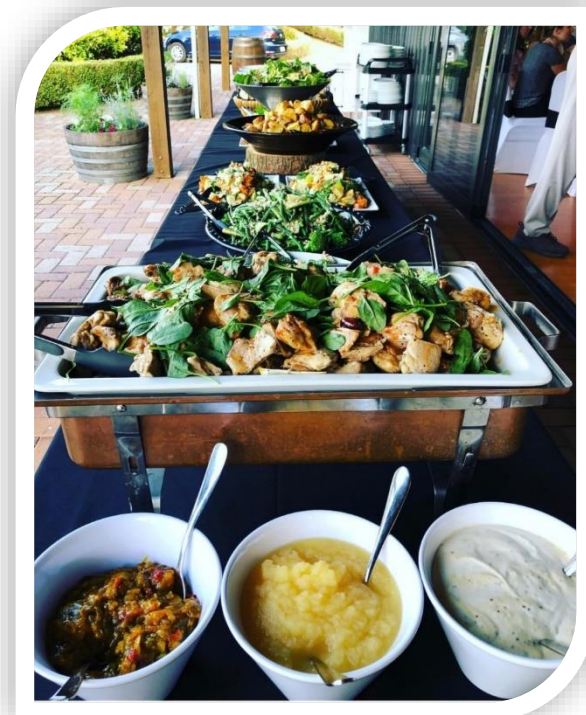
----- Table Centre Petit Four Dessert Platter -----

Dark chocolate brownie bites (GF)

Boysenberry curd and vanilla bean mousse cup w sweet pastry crumb

&

Served with freshly brewed coffee and a selection of traditional and herbal teas



** Some of our dishes can be made gluten free on request.*

Buffet Option Two

\$65.55 per person

-----Buffet Mains-----

Select 3 Buffet Mains

-----Vegetable & Salads-----

Select 4 Vegetables & Salads

-----Buffet Bread Basket-----

Selection of home baked breads with whipped herb butter

----- Table Centre Petit Four Dessert Platter -----

Lemon curd panacotta cup w a roasted white chocolate crumb (GF)

Chocolate torte with vanilla bean mascarpone & chocolate tuile

&

Served with freshly brewed coffee and a selection of traditional and herbal teas



** Some of our dishes can be made gluten free on request.*

Buffet Main Options

Honey & fenugreek glazed champagne ham, Southland cherry chutney, seeded mustard mayo & caramelised apple sauce (GF)
 Spanish fiesta chicken slow roasted with tomatoes, corn & black beans & sour cream (GF)
 Creamy chicken & mushroom marsala with fresh herbs & lemon (GF)
 Lemongrass chicken with a fragrant coconut laksa sauce (GF)
 Southern fried chicken cutlets with lemon sour cream & hot sauce
 Slow roasted rolled lamb shoulder with garlic & rosemary jus (GF)
 Southland high country lamb, button mushrooms & winter vegetables bound in a pinot jus (GF)
 Star anise braised beef cheeks in a rich bone marrow jus (GF)
 12hr Five spice pork belly with coriander, sweet soy & sesame
 Whole roasted beef sirloin encrusted with green peppercorns with pan gravy (GF)
 Grass fed beef scotch fillet, caramelised red onion & a charred thyme jus (GF)
 Caper butter roasted premium South Island salmon with pickled lemon

Buffet Vegetable & Salad Options

Sea salt garlic butter steamed gourmet potatoes (V, GF)
 Duck fat roasted Agria potatoes with winter herbs (GF)
 New season petit gourmet potatoes with lemon mustard butter (V, GF)
 Cajun roasted red kumara with avocado oil & crushed pepper (V, GF, DF)
 Smoked paprika roasted pumpkin with feta & cashews (V, GF)
 Barbeque baby beets, toasted walnuts & Greek yoghurt (V, GF)
 Curried cauliflower, baby spinach & coconut cream sauce (V, GF, DF)
 Crushed pea, chargrilled bean and feta salad with minted pesto vinaigrette (V, GF)
 Black bean, Roasted corn and tomato salad with sweet chilli & crispy tortilla strips (V, GF, DF)
 Spiced chickpeas, black olives, cherry tomatoes, parsley & lemon zest with Greek yoghurt drizzle (V, GF)
 Raw beet & carrot salad with apple, Swiss chard & crunchy roasted pumpkin seeds (V, GF, DF)
 Caesar salad with soft boiled egg, crisp cos leaves, & creamy parmesan dressing (V, GF)
 Mixed leaf mesculin salad w cherry tomatoes & shaved radish, pickled red onion & classic vinaigrette (V, GF, DF)



** Some of our dishes can be made gluten free on request.*

Plated Option One

\$56.35 per person

----- Alternate Plated Mains -----

(served alternately to guests)

Select 2 Plated Mains

-----Table Centre Salad -----

Mixed garden leaf mesclun salad w cherry tomatoes & shaved radish, pickled red onion & classic vinaigrette

(V, GF, DF)

-----Table Centre Seasonal Greens -----

Seasonal greens with lemon pepper hollandaise & toasted almonds (V, GF)

----- Table Centre Petit Four Dessert Platter -----

Dark chocolate brownie bites (GF)

Boysenberry curd and vanilla bean mousse cup w sweet pastry crumb

&

Served with freshly brewed coffee and a selection of traditional and herbal teas



** Some of our dishes can be made gluten free on request.*

Plated Option Two

\$63.25 per person

-----Breads on Tables-----

Selection of home baked breads with whipped herb butter

----- Alternate Plated Mains -----

(served alternately to guests)

Select 2 Plated Mains

-----Table Centre Salad -----

Select 1 Table Centre Salad bowl

-----Table Centre Vegetables -----

Select 1 Table Centre Vegetable bowl

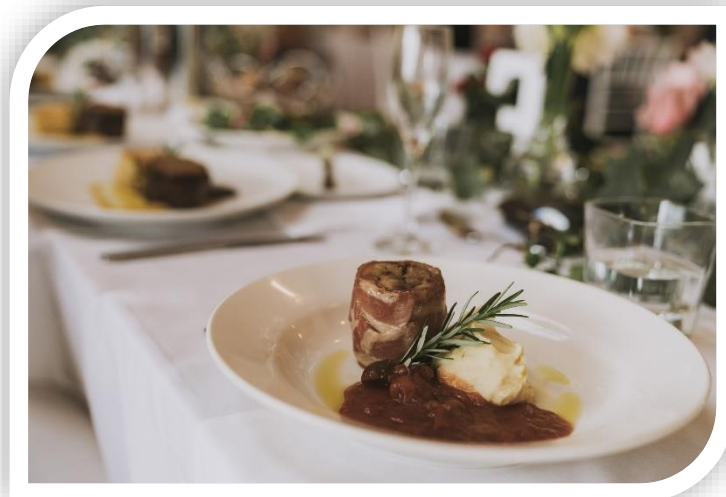
----- Table Centre Petit Four Dessert Platter ----

Lemon curd panacotta cup w a roasted white chocolate crumb (GF)

Chocolate torte with vanilla bean mascarpone & chocolate tuile

&

Served with freshly brewed coffee and a selection of traditional and herbal teas



** Some of our dishes can be made gluten free on request.*

Plated Main Options

Chicken

Turmeric herb butter crust, rolled chicken & bacon, laksa crème, cumin kumara royale, micro coriander (GF)

Miso brushed chicken breast, chilli corn puree, baby bok choy & hoisin jus (GF)

Dukkah crusted rolled Chicken roulade topped with olive butter, Moroccan pearl barley pilaf & a tomato, bell pepper Agri-dulce sauce Crispy Herb Chicken leg cooked on the bone Served with a bacon pumpkin hash & roasted fennel jus (GF)

Chicken & bacon roulade, potato & roast garlic mash w roasted red pepper caponata (GF)

Lamb

Grass Fed lamb shoulder, celeriac puree, charred sprouts & white bean cassoulet (GF)

Sous Vide lamp rump, puffed grains, crisp kale, beer braised puy lentils (GF)

Smokey paprika & herb marinated Lamb rump w rosemary & garlic pan-fried Agria potatoes & a fromage salsa verde (GF)

Rollled lamb shoulder with Paris butter crust, mint pea & feta salsa with potato puree & balsamic jus (GF)

Beef

Beef eye fillet w a caramelized onion butter crust, a potato herb dauphinoise, yellow mustard béarnaise & jus (GF)

Ground Peppercorn Crusted Eye Fillet White onion & garlic puree, potato herb dauphinoise & jus (GF)

Waikato Beef eye fillet w mushroom butter crust on potato whip with grilled vegetable ratatouille w micro beet salad (GF)

NZ Beef sous vide for 14 hrs served with a black garlic crumb, gratin potatoes, burnt onions & porcini jus (GF)

Braised beef cheeks with ginger & kumara mash, red wine reduction & lotus root chips (GF)

Pork

Northland Pork, parsnip bacon hash, buffalo yoghurt, black pudding & green pea crumb & fenugreek jus

Apple braised pork belly, steeped sultana hollandaise, crushed root vegetable & white balsamic jus (GF)

Charcoal roasted Pork fillet, kumara and feta rosti, balsamic herb roasted red onions & peppercorn jus (GF)

Sous vide pork fillet with a mustard seed béarnaise served with a savoy cabbage, potato hash and a blackberry, apple & chilli chutney (GF)

Fish

Marlborough Salmon w Black olive crumb on Puy lentils, fennel & dill pickle, & a saffron beurre blanc (GF)

Deep sea line caught fish with pumpkin & yellow pea dahl, eggplant kasundi and coconut yoghurt (GF)

Preserved lemon deep-sea fish with a roasted cauliflower puree, braised leeks and crayfish aioli (GF)

Premium Options – P.O.A.

Smoked duck breast w a parsnip & quinoa croquette & a broccoli, wasabi puree

Pan seared duck breast with chorizo, edamame bean, quinoa & confit duck leg pilaf, carrot puree & pinot jus (GF)

Southern Venison loin served medium rare with potato fondant, blackberry & balsamic puree & jus (GF)

** Some of our dishes can be made gluten free on request.*

Table Centre Bowl Options (V)

\$4.50 pp for additional selections

Pumpkin, potato, zucchini with fire roasted capsicum and red onion mustard seed vinaigrette (V, GF, DF)

Warm charred broccoli, golden sultanas, pickled onions, chilli flakes (V, GF, DF)

Seasonal greens with a lemon pepper hollandaise & toasted almonds (V, GF)

Baby Coz leaves with creamy dressing & grated parmesan (V, GF)

Farmhouse slaw with toasted pumpkin & sunflower seeds and Thai vinaigrette (V, GF, DF)

Mixed garden leaf mesculin salad w cherry tomatoes & shaved radish, pickled red onion & classic vinaigrette (V, GF, DF)

Plated Entrée Options

\$18.00 per person

Fire roasted smashed beets with chevre cheese, toasted walnuts & balsamic port reduction (V, GF)

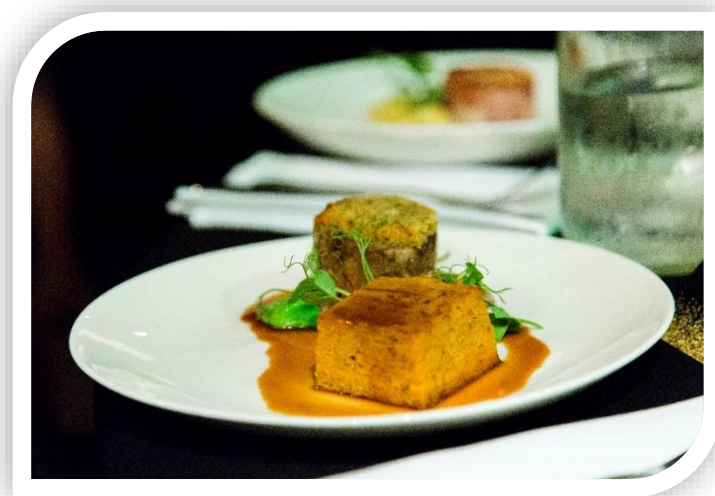
Grilled lamb tender w salsa verde, black olives, red potatoes and a roasted tomato (GF, DF)

Soy & sesame, charcoal sous vide pork loin, ruby red grapefruit, tangelo, chervil, crackling (GF, DF)

Cured salmon, jersey benny, Kalamata olives, caper flowers, lemon and dill oil (GF, DF)

Plump steamed Prawns served with a creamy Laksa tarte, micro green salad & mint chilli pesto (GF)

Peking duck parfait with sweet soy gel, sesame salt wonton crisps & pickled mushrooms



** Some of our dishes can be made gluten free on request.*

Additional Menu Items

Breads for the Table

Selection of home baked breads with whipped herb butter - \$3.50 pp.
Selection of local breads with butter, pesto, hummus, olive oil & balsamic - \$4.50 pp.

Antipasto Platter for the Table

\$10.35 pp.

Selection of deli meats, marinated olives, grapes, walnut & parsley pesto, fruit jelly with a blue, creamy brie and Swiss cheese & a selection of rice crackers and bread

NZ Cheese Platters

\$7.60 pp per table to share

or

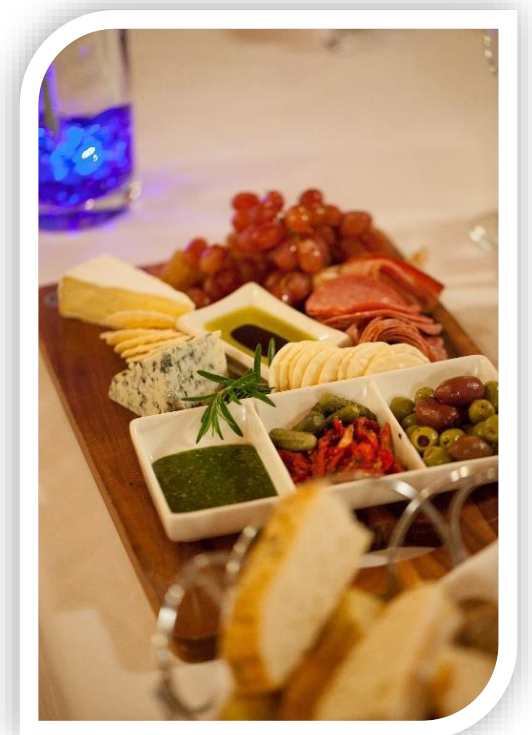
\$5.45 pp for one large display on side table.

NZ Aged brie, cumin seed gouda, creamy blue cheese with bread crostini, cracker selection, roasted nuts, fresh fruit and pear paste

Supper

\$4.50 pp.

Cheese kransky sausage, mini hot dog bun w mustard & tomato sauce
Beef and cheese sliders with a smoked tomato relish
Creamy smoked chicken, corn & chive Yorkshire pies
Chunky sized risotto balls filled with bacon, mushroom & camembert
Slow cooked pork belly & apple chutney mini croissants
Caramelized onion & parmesan pizza breads
Soft shell tortilla taco with battered fish, slaw and tartare sauce



** Some of our dishes can be made gluten free on request.*

Canapes

\$4.60 per item.

-----Vegetarian-----

- Hickory smoked cherry tomatoes on ciabatta bruschetta with chevre whip (V)
- Caramelised onion, spinach & feta tarte (V, GF)
- Roasted red onion & parmesan palmier with marinated cherry tomato & herbs (V)
- Moroccan falafel & quinoa kofta ball w a lemon & yoghurt dip (V, GF)
- Field mushroom arancini risotto ball w black garlic aioli (V)

-----Beef, Lamb & Venison-----

- Beef and cheese sliders with a smoked tomato relish
- Slow roasted baby Beef pies w blue cheese & caramelised onion
- Beef cheek mini tarte with green peppercorn cream (GF)
- Seared South Island Venison on a kumara rosti w pickled beetroot
- Roast Beef & horseradish cream Yorkshire puddings
- Braised lamb & rosemary arancini risotto ball w chipotle aioli
- Roasted Lamb loin on a kumara rosti topped w minted pea pesto (GF)

-----Chicken & Pork-----

- Creamy smoked Chicken, corn & chive Yorkshire pies
- Mini curried Chicken tarte topped with a parsley & poppadum crumb (GF)
- Smoked chipotle Chicken on a salted tortilla crisp (GF, DF)
- Chermoula spiced Chicken thigh skewers w salsa Verde dip (GF, DF)
- Pulled Pork bao bun with coriander & micro slaw
- Texas Pork belly skewers with spiced BBQ glaze (GF, DF)

-----Seafood-----

- Ponzu Tuna served on a sea salt tortilla crisp w mango salsa & wasabi mayo (GF, DF)
- Spanish Prawn & herb croquette with red roasted pepper aioli
- Salt n pepper Squid skewers with siracha mayo
- Cured & pastrami spiced Salmon w a caper yoghurt fromage on a soft blini
- Ginger and chili prawns with a miso mayo on a wonton crisp (DF)

Gourmet Bites

\$2.50 per item.

- Parmesan, garlic and herb fire roasted flat breads (V)



** Some of our dishes can be made gluten free on request.*

Dessert Options

Petit Four Options

\$4.60, per menu item

- Salted caramel, white chocolate torte w candied pecans
- Dark chocolate gluten free brownie bites (GF)
- Kiwi fruit meringue nests w whipped vanilla bean cream (GF)
- Boysenberry curd and vanilla bean mousse cup w sweet pastry crumb
- Milk chocolate tartlets w candied orange peel & mascarpone
- Lemon curd panacotta cup w a roasted white chocolate crumb (GF)
- Dark chocolate cups w salted caramel mousse & chocolate shards
- Apricot and almond bliss balls rolled in toasted coconut (Vegan, GF)
- Chocolate torte with vanilla bean mascarpone & chocolate tuile
- Toasted marshmallow S'mores brownie w roasted hazelnuts (GF)
- Tiramisu coffee crème crepe cups w chocolate ganache (GF)

Vintage Dessert Buffet

Additional \$6.90 pp, to exchange with Petit-four desserts
(A selection of all of the following, approx x3 items pp)

- Double chocolate chewy brownie bites (GF)
- Kiwifruit & cream filled meringue nests (GF)
- Lemon curd panacotta cups w roasted white chocolate crumb (GF)
- Cappuccino cream filled chocolate eclairs
- Apricot & almond bliss balls (Vegan, GF)



Plated Dessert Options

Additional \$6.80 pp, to exchange with Petit-four desserts

- Dark chocolate torte with freeze dried raspberry & almond praline & mascarpone
- Dark chocolate torte w whipped caramel anglaise & a dried banana praline
- Vanilla bean & mascarpone cheesecake w field blackberry compote & a cinnamon, oat crumble
- Zesty lemon syrup cake w lemon curd, poppy seed meringue & a lime sherbet
- Coconut Pannacotta w Mango puree & pistachio crumble (GF)

** Some of our dishes can be made gluten free on request.*