

# Catering menu



# Rotorua Energy Events Centre 2016

# About Us



**Eurest are passionate about food and service:  
this means that we work with you to ensure that your  
function meets your expectations and budgets.**

**Our team can tailor menus to suit your individual require-  
ments, taste and budget.**

**All prices are exclusive of GST.**

**For all catering please contact:**

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# Canapés



Smoked salmon on a wild rice Blinis with salmon mouse and Nori flakes

Crab and papaya salad with Vietnamese mint served in a spoon

Thai spiced fishcakes with a minted cucumber salsa

Mini steak tartar served en croute

Seared venison tart with artichokes and rocket

Flame grilled chicken and capsicum kebabs

Wild mushroom & crème Fraiche vol-au-vents

Peking duck in cucumber cups with hoi sin sauce & sesame seeds

Moroccan lamb, mint yoghurt & thyme crostini

Sushi selection with soy sauce and pickled ginger

Eggplant, courgette and red pepper roulade with a cress pesto on Crostini

**Four selections at \$16.00 per person per hour**

**Six selections at \$21.00 per person per hour**

# Manapés



**Roast vegetable and feta frittata (GF)**

**Mini baked potatoes stuffed with smoked bacon , cheddar,  
spring onion and creme fresh (GF)**

**Mini Lamb burgers with pickled beet and sweet pepper relish**

**Mini fish and chips in a cone with lemon and tartar**

**Vegetarian sushi with all the trimmings**

**Harissa braised Chicken tostada with sofrito sauce**

**Baked courgette stuffed with ratatouille vegetables finished with feta  
crème**

**Prawn and crab cocktail served in spoon**

**Four selections at \$16.00 per person per hour**

**Six selections at \$21.00 per person per hour**

# Platters



## Platter options

### **Savoury platter for 10 \$43.00**

Freshly baked savoury selection including meat and vegetarian

### **Platter of assorted deep fried nibbles for 10 \$35.00**

Selection of samosas, spring rolls & prawn twisters.

### **Chicken drumstick or kebab platter for 10 \$35.00**

Chicken drumsticks/kebabs in a honey and soy marinade with garlic and ginger

### **Assorted sausage roll platter for 10 \$42.00**

A platter of classic pork sausage roll and chicken, feta and Pistachio nut sausage roll

### **Fruit platter for 10 \$40.00**

Freshly cut seasonal fruit platter

### **Friandise platter for 10 \$40.00**

A selection of finger desserts including mini tarts, cheesecakes and gateaux.

### **Sandwich platter for 10 \$45.00**

A platter of So Deli sandwiches including vegetarian

## Gourmet platter options

### **Cheese board \$125.00 (Serves 15 - 20 people)**

Cheese platter with blue cheese, creamy brie, aged port wine cheddar, ricotta and thyme dip, marinated figs, water crackers and freshly baked bread, fresh grapes or seasonal fruits and nuts

### **Antipasto \$105.00 (Serves 15 - 20 people)**

Selection of deli meats, New Zealand cheeses, smoked salmon, raw and roasted vegetables, Freshly baked breads and dips, olives pickles and fresh crudité's

# Buffet dinner

\$54.00 per person example menu



## Buffet dinner

All buffets are served with a daily selection of various freshly baked breads, dip and spread on the table and more bread available on the buffet table.

### **Freshly prepared salad selection**

Grilled corn and roasted pepper salad with fresh herb and salad leaves

Roast carrot salad with garlic, rosemary and olives

Rocket, pear and parmesan salad with a balsamic dressing

Curried roast seasonal vegetable salad

### **Hot dishes of the day**

Baked Spanakopita of spinach, feta cheese and nutmeg topped with filo pastry (V)

Slowly braised lamb shanks with button mushrooms, bacon lardons and a rich thyme and tomato meat sauce

Steamed new potato drizzled with parsley & butter sauce

Moroccan chicken and apricot tagine with spiced couscous

### **From the carvery**

Roast striploin of beef coated with mustard crust, served with Yorkshire pudding, horseradish and gravy

### **Two dessert platters served to the table**

Platter of mini éclairs, chocolate puffs, fruit tarts, Swiss rolls and fresh grapes

\$58.50 exc per person

Freshly brewed tea and coffee

# Plated dinner



## Dinner On the table

Dinner served with freshly baked gourmet breads.  
Beetroot relish, red onion jam and butter

### **Entrée-alternate drop**

Prawn and avocado tian with karengo lavosh

Or

Seared Asian style duck breast, bok choy and Chinese cabbage salad with a ginger, lime and sweet soy glaze

### **Main-alternate drop**

Slow baked beef eye fillet with grain mustard and fresh herb rub, beef jus reduction. Kumara, beef cheek mash and a trio of market vegetables

(GF)

Or

Poached filled chicken breast with tarragon and smashed potato. Pan-fried Brussels sprouts with spec and cider butter sauce

(GF)

All mains will be served with two bowls of fresh seasonal steamed vegetables per table

### **Dessert-alternate drop**

Rich bitter sweet chocolate mousse cake, preserved summer berries in blueberry molasses, chocolate sauce and almond Paillette

Zingy Lemon tart, mascarpone and crème Fraiche, marinated fig stew and orange custard sauce

\$68.50exc per person

# Beverage menu



## Premium beer

Heineken	\$8.50
Monteiths selection	\$8.00

## House beer

Tui	\$7.00
Export Gold	\$7.00
Amstel light	\$6.50

## House wine

Settlers Hill Sauvignon Blanc	\$36.00
Settlers Hill Chardonnay	\$36.00
Settlers Hill Merlot Cabernet	\$36.00
Jacobs Creek Brut Cuvee (sparkling wine)	\$37.00

## Spirits

Spirits (single)	\$5.50
Spirits (double)	\$8.50

## RTDs

Various RTDs available	\$7.50
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## Non alcoholic

Pepsi range 600ml	\$4.50
Orange juice (by glass)	\$4.00
Orange juice (per carafe)	\$10.00



# Beverage menu



## Method Traditionelle

Deutz Marlborough Cuvee	\$65.00
Brancott Estate Brut Cuvee	\$47.00

## Chardonnay

Church Road	\$45.00
Stoneleigh	\$41.00
Montana Living Land	\$36.00
Tuki Tuki Road	\$37.00

## Sauvignon Blanc

Stoneleigh	\$42.00
Montana Living Land	\$36.00
Montana Marlborough	\$35.00
Five Flax	\$35.00

## Riesling

Triplebank	\$36.00
Five Flax	\$35.00

## Pinot Gris

Stoneleigh	\$42.00
Montana	\$35.00
Montana Living Land	\$36.00

## Red Wine

Stoneleigh Pinot Noir	\$42.00
Jacobs Creek Reserve Shiraz	\$36.00
Montana Festival Block Merlot Cabernet	\$36.00
Church Road Merlot Cabernet	\$45.00
Montana Living Land Pinot Noir	\$37.00

# Contract



## Contractual Details

**We reserve the right to substitute products as a result of late ordering.**

**Price is subject to change due to conditions beyond our control, we will inform if there are any price changes upon booking.**

**Missing or damaged crockery will be charged at replacement costs.**

**All prices in this menu are exclusive of GST**