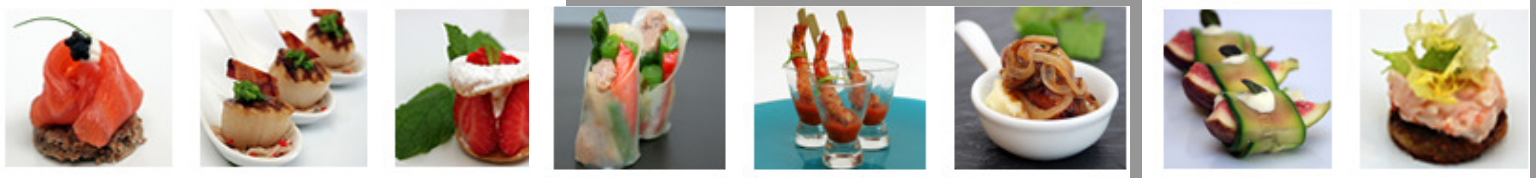


Catering menu

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 requirements, taste and budget.

All prices are exclusive of GST.

For all catering please contact:

Igor Maximov

0274 920055

lgorm@compass-group.co.nz

Canapés



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

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

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 Fraîche vol-au-vents

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

Moroccan lamb, mint yoghurt & thyme crostini

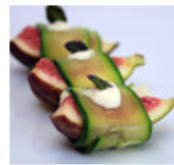
Sushi selection with soy sauce and pickled ginger

Four selections at \$15.00 per person per hour

Six selections at \$20.00 per person per hour

Buffet dinner

\$50.00 per person example menu



Bread and spreads on the table

Freshly baked Ciabatta bread and mini buffet rolls

Butter medallions, hummus and sundried tomato spreads

Salads

Roast vegetable salad with cumin, coriander and olive oil

Mushroom and mayo salad; with chopped boiled egg and French dressing

Panzanella salad; diced tomato tossed with garlic croutons and fresh basil pesto topped with balsamico glaze

Crispy iceberg lettuce with garlic croutons, capers and poached egg

Condiments

Italian and French dressing, garlic mayo and assorted mustard

Carvery selection

Traditional Champagne ham with grilled pineapple dressing and gravy

Hot mains

Roast chicken in Pepperonada (capsicums, tomato and capers) sauce

Beef shine "Osso Bucco" style, slow cooked pot roast with vegetables, red wine and sundried tomato

Fish fillet Provencal with fresh herb crust on baked rosemary potato gratin

Roasted seasonal vegetables

Scalloped potatoes with a cheese crust

Desserts

Mousse and mud cake duo

Vanilla and crème Brule cheesecake

Baked warm Chocolate pudding with marinated berries in cabernet and rich chocolate sauce topped with meringue

Plated dinner



On the table

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

Entrée, alternate drop

Wood smoked salmon with manuka honey glaze, fennel puree,
tomato and cucumber mosaic

Or

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

Vegetarian and dietary options available

Mains-alternate drop

Slow baked beef eye fillet with grain mustard and fresh herb rub, mushroom reduction and beef jus.
Pommes sautéed and a trio of market vegetables

Or

Poached filled chicken breast with tarragon and feta cheese. "Risi Bisi" fragrant rice cooked with veg-
etable and spices, champagne and grape sauce. Served with seasonal vegetables

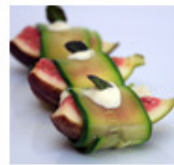
Vegetarian and dietary options available

Dessert platters

Assorted mini dessert platter to share with mini éclairs, mini tart
selection, chocolates and friands.

Freshly brewed tea and coffee

Plated dinner



Plated dinner standard options:

Entrée

- Manuka honey caramelized Beurre Bosk pear salad with feta cheese, served with lemon remoulade dressing
- Seared Asian style duck breast, Bok Choy and Chinese cabbage salad with a ginger, lime and sweet soy glaze
- Grilled prawn and scallop skewer, tomato and fennel fondue, Saffron rice pilaf salad and market green
- Duck confit roulade, broad bean, kumara mouse, French bean and Aioli

Mains

- Braised pork belly with apple cider, sautéed Savoy cabbage, roast pork reduction. Creamy kumara mush and roast seasonal vegetables
- Rack of lamb with lamb shank ragout over pea and potato mush, served with baked tomato relish and a rich beef and lamb jus
- Braised lamb shank with sundried orange peel, port wine and rich garlic jus, citrus Gremolata. Roasted gnocchi a la romaine and seasonal vegetable bouquet
- Whole roast beef fillet on Maori potato cake, short rib crumble, field mushroom, wilted rockets and Guinness reduction
- Cured Whole roast beef fillet with fresh herbs, potato gratin, wilted cos lettuce, beef reduction and béarnaise sauce
- Seared salmon fillet served with potato, apple and celery puree, sauce beurre blanc and sautéed shredded Savoy cabbage
- Pan seared New Zealand king salmon fillet with saffron tomato fondue, spinach ricotta ravioli and fresh vegetables of the season
- Classic baked chicken breast filled with caramelized apple, wrapped with bacon. Braised silverbeet, corn cake and poultry gravy.
- Rosemary crusted corn fed chicken breast with fig balsamic jus, garlic mashed potatoes with roasted olives and garden vegetable of the day

Plated dinner



Plated dinner standard options: Dessert tapas platters

A platter of mini desserts such as éclairs, chocolate profiteroles, Swiss roll, assorted tarts, chocolate and fresh fruits

Chocoberry cake, layered of chocolate and chocolate mousse, mix berry compote and fresh cream

Orange and almond cake served with tangy lemon custard whipped cream, mini cone ice-cream and orange caramel sauce

Pinacolada Pannacotta, caramelised pineapple and coconut custard

Above standard plated dinner options can be tailored to suit your individual requirements, taste and budget

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