

Convention Centre Menus January 1st 2013

These Menus and Prices are Valid until 30 March 2013



Breakfast Menus

Hair of the Dog

Minimum 10 People

Drop Off \$23.60 GST EXCL a Head

Serviced \$33.60 GST EXCL a Head

A Selection of Freshly Baked Bread Rolls & Buns

Pan Cooked Scrambled Eggs

Crispy Bacon

Breakfast Sausages

Fat Dog Hash Browns

Grilled Tomatoes with Rock Salt & Rosemary

Freshly made Fat Dog Hollandaise

Orange Juice.

Continental Breakfast

Minimum 10 People

Drop Off \$18.20 GST EXCL a Head

Serviced \$28.20 GST EXCL a Head

Chunky toast with Preserves & Butter

Mini Croissants

Muesli

Cornflakes

Chunky Fresh Fruit Salad

Fresh and Fruity Yoghurt

Fresh Orange Juice

Notes:

Tea and Coffee can be added for \$3.00 a Head Exclusive of Gst.

Morning and Afternoon Teas

Menu A

¼ Club Sandwiches with Assorted Fillings
Homemade Mini Muffins
\$4.90 EXCL a Head

Menu B

¼ Club Sandwiches with Assorted Fillings
Assorted Hot Savouries
Homemade Mini Muffins
\$7.30 EXCL a Head

Menu C

Tortilla Pinwheels with Assorted Fillings
Homemade Lemonade Scones with Jam and Cream
\$5.50 EXCL a Head

Menu D

¼ Club Sandwiches with Assorted Fillings
Sausage Rolls with Tomato Sauce
Selection of Sweet Slices
\$7.90 EXCL a Head

All these menus can be altered to suit any dietary requirements though in some cases this may alter the price. They can also be changed by removing, adding or swapping the items with choices below.

Additional Items Priced per head Exclusive of Gst.

Surimi Rolls (\$3.00)	Mini Muffins (\$2.50)
Asparagus Rolls (\$3.00)	Homemade Carrot Cake (\$3.20)
Cocktail Sausage Rolls (\$2.50)	Homemade Date Scones (\$2.50)
Savoury Cheese Scones (\$2.50)	Assorted Savouries (\$2.80)
Lemonade Scones with Jam and Cream (\$2.80)	1/4 Club Sandwiches (\$2.50)
Chocolate Brownie (\$2.00)	Tortilla Pinwheels (\$2.70)
Sweet Slice Assortment (\$3.00)	Carrot Cup Cakes (24 hours notice required) (\$3.80)
Danish Pastries (\$3.50)	Homemade Fruit Scones (\$2.50)
Biscuit assortment (\$3.00)	Lemon Almond & Polenta Cake (\$3.00)

Working Lunches

Menu A

Fresh Ciabatta with Beef and Pesto
Piece of Homemade Carrot Cake
\$10.90 A Head EXCL

Menu B

Homemade bacon and Egg Pie (Served Hot or Cold)
Garden Fresh Salad with Honey Mustard Dressing
Fat Dog Sweet Muffin of the Day
\$15.70 a Head EXCL

Menu C

Quiche of the Day (Served Hot or Cold)
Tortilla Wrap with Assorted Fillings
Fat Dog Caramel Slice
\$12.10 a Head EXCL

Menu D

Homemade Bacon and Egg Pie (Served Hot or Cold)
Freyas Gourmet Sandwiches
Creamy Potato Salad
Date Scone with Jam and Butter
\$18.20 a Head EXCL

Working lunches come with disposable plates and forks as required. We can arrange these menus to suit dietary requirements as well though this can alter the price slightly. Additional items can be added from the list below:

Additional Items Priced per head Exclusive of Gst.

Surimi Rolls (\$3.00)	Mini Muffins (\$2.50)
Asparagus Rolls (\$3.00)	Homemade Carrot Cake (\$3.20)
Cocktail Sausage Rolls (\$2.50)	Homemade Date Scones (\$2.50)
Savoury Cheese Scones (\$2.50)	Assorted Savouries (\$2.80)
Lemonade Scones with Jam and Cream (\$2.80)	1/4 Club Sandwiches (\$2.50)
Chocolate Brownie (\$2.00)	Tortilla Pinwheels (\$2.70)
Sweet Slice Assortment (\$3.00)	Carrot Cup Cakes (24 hours notice required) (\$3.80)
Danish Pastries (\$3.50)	Homemade Fruit Scones (\$2.50)
Biscuit assortment (\$3.00)	Lemon Almond & Polenta Cake (\$3.00)

Lunch Bags and Boxes

Paper Bag Lunch 1

Freshly Baked Filled Roll with Meat, Salad & Fruit Chutney
Fat Dog Homemade Jumbo Muffin
Piece of Seasonal Fruit
Just Juice Carton with a Straw
\$13.20 GST EXCL a Head

Paper Bag Lunch 2

Gourmet Tortilla Wrap with Meat, Salad & Fruit Chutney
Fat Dog Homebaked Carrot Cake
Mini Noodle Box of Chunky Fresh Fruit Salad
Phoenix Organic Drink with a Straw
\$18.20 GST EXCL a Head

Lunch Box 1

Large Noodle Box of Classic Caesar Salad (dressing on side)
Gourmet Club Sandwich - Turkish bread with meat, salad & fruit chutney
Fat Dog Caramel Slice
Phoenix Organic Juice with a Straw
\$20.00 GST EXCL a Head

Lunch Box 2

Large Noodle Box of Mixed Green Salad with Crispy Noodles & Sweet
Chili Dressing (dressing on the side)
Slice of Homemade Bacon & Egg Pie
Mini Noodle Box of Chunky Fresh Fruit Salad
Fat Dog Chocolate Espresso Cake
Phoenix Organic Drink with a Straw
\$22.40 GST EXCL a Head

Lunch boxes and bags include all cutlery required and also serviettes. We can arrange them to suit dietary requirements as well though this can alter the price slightly.

Canapes

Hot Canapes

Tender Piripiri Marinated Chicken set on bamboo skewers & served with a Manuka Honey & Yoghurt dip	(\$4.30)
Chicken & Vegetable Dumpling with soy sauce	(\$4.30)
Kumara & Ginger Drops sit in Chinese spoons w Marinated Red Cabbage & Tandoori Mayonnaise	(\$4.30)
Scallops wrapped in Bacon	(\$4.30)
Bombay Fish Cakes with mint sauce	(\$4.30)
Grilled Shrimp Bruschetta with fresh salsa	(\$4.30)
Bite Sized Burger Range - Mushroom & Risotto Pattie with Salad & Tamarillo chutney	(\$5.50)
Bite Sized Burger Range - Lamb with Minted Aioli & Swiss Cheese	(\$5.50)
Mini Noodle Boxes filled with Crumbed Fish Fillets & Chips with homemade Lemon Mayonnaise	(\$5.50)
Cocktail Chicken Kebabs with Coriander, Lime & Ginger Yoghurt dip	(\$5.50)

Cold Canapes

Coriander infused Lamb & Mango Salsa set on Crostini	(\$4.30)
Thai Beef Salad set on Cucumber Rounds	(\$4.30)
Vegetarian Sushi selection	(\$4.30)
Mini Filo baskets filled with Caramelised Onion & Blue Cheese	(\$4.30)
Moe Moe mini Potatoes filled with Sour Cream & marinated Capsicum (Seasonal Item)	(\$4.30)
Feta, Rocket and Mushroom Bruschetta	(\$4.30)
Oven Roasted Tomato, Fresh Basil & Shaved Parmesan set on Bruschetta	(\$4.30)
Lemon, Chilli & Coconut marinated Fresh Fish Fillets served in Spoons	(\$4.30)
Bloody Mary Mussels set in a shot glass	(\$4.30)
Chilled King Prawns with a Creamy Mango & Coriander dipping sauce	(\$4.30)
Smoked New Zealand Lamb fillet set in spoons & served with a Horopito Hollandaise	(\$5.50)
Lime & Ginger marinated Salmon shots	(\$5.50)
Smoked Venison Loin with fresh shaved Parmesan set on Bruschetta	(\$5.50)
Mini Noodle Boxes filled with Prawns & Glass Noodle salad	(\$5.50)

All Canapes are Excluding GST

Banquet Menu

Banquet Menu 1

Price \$48.30 a Head GST EXCL

Bread Roll Baskets

Roast Sirloin with Tarragon Gravy
Glazed Hot Ham with Assorted Mustards

Minted New Potatoes
Honey Glazed Baby Carrots
Garden Green Beans

Half Shell New Zealand Mussels with Tomato Karengo Salsa

Tossed Green Salad with Raspberry Vinaigrette
Classic Coleslaw
Penne Pasta Salad with Sundried Tomatoes, Salami and Feta.

Sweet Treat Platter (3 Options)

Banquet Menu 2

Price \$60.40 a Head GST EXCL

Bread Roll Baskets

Roast Scotch Fillet with Herb Butter
Charred Salmon on Seasonal Stir Fry Vegetables
Roast Spring Chicken

Roast Gourmet Potatoes
Roast Mixed Vegetables

Prawn Platter with Mango Mayo

Tossed Green Salad with Raspberry Vinaigrette
Creamy Kumara Aioli Salad
Tomato, Cucumber and Red Onion

Sweet Treat Platter (4 Options)

Simple Dinners

We would only provide 1 of the menus per night. We are flexible in regards to changing items but changes would apply to the whole menu not just a few people. Unless the change is for dietary reasons, we can provide vegetarian and gluten free options on request. Minimum Numbers of 10 people unless agreed otherwise beforehand.

All Menus \$17.00 a Head Gst EXCL

Menu 1:

Baked Dinner Rolls
Roast Pork with Apple Sauce
Hot Potatoes with Butter and Parsley
Honey Glazed Baby Carrots
Rich Chocolate Brownie with Cream

Menu 2:

Fresh Buttered Bread
Butter Chicken
Jasmine Rice
Tossed Green Salad with Raspberry Dressing
Cheesecake and Whipped Cream

Menu 3:

Garlic Bread
Hearty Beef Lasagne
Kumara Salad with Homemade Aioli
Classic Coleslaw
Blueberry Apple Strudel

Menu 4:

Fresh Bread Selection
Tender Chicken Drums marinated in Satay Sauce
Mixed Roast Vegetables
Curried Pene Pasta with Sundried Tomatoes
Apple Crumble and Vanilla Custard

Menu 5:

Baked Dinner Rolls
Roast Beef with Gravy
Cheesy Potato Mornay
Fresh Green Beans
Classic NZ Pavlova with Kiwifruit

Platters

All Platter prices are EXCL of GST

Breads & Dips Platter

Gourmet breads with tomato salsa, garlic hummus & pesto
@ \$54.40 each platter

Fresh Fruit Platter

Seasonal & exotic freshly cut fruit platter
@ \$54.40 each platter

Hot Savoury Platter

A selection of hot gourmet pastries with a side dish of dipping sauce
@ \$72.50 each platter

Sandwich Platter

A range of handmade sandwiches with assorted fillings including vegetarian options
@ \$72.50 each platter

Cheese, Cracker & Grape Platter

A selection of NZ & International cheese w crackers & grapes
@ \$102.70 each platter

Asian Platter

Dumplings, prawn cutlets, spring rolls, wontons, prawn twisters, Samosa with sweet chilli & soy sauce
@ \$96.60 each platter

Antipasto Platter

A Selection of meats, seafood, vegetables and NZ cheeses with the Chefs special homemade dips of the week
@ \$108.70 each platter

Deli Platter

A Selection of Sliced Meats, Cheese, Pickles, Chutneys, Fresh Breads and Crispy Salad
@ \$102.70 each platter

Lunch Platter

Selection of Mini Sandwiches, Bacon & egg Pie, Quiche, Homemade Cookies, Slices and Fresh Fruit
@ \$102.70 each platter

Seafood Platter

Squid Rings, Tempura Fish Bites, Prawn Twisters, Prawn Cutlets, Smoked Salmon Toasts & Dips
@ \$102.70 each platter

Sweet Slice Platter

A selection of handmade cakes and slices that the chef has freshly baked.
@ \$54.40 each platter

Dessert Platter

A variety of sweet dessert treats with lashing of cream
@ \$54.40 each platter

Notes:

Each platter provides for about 10 - 15 people.

Howler Roast Buffet

Minimum 20 People

\$49.70 GST EXCL a Head With Desserts

\$42.50 GST EXCL a Head Without Desserts

Hot Minted & Buttered Potatoes

A Selection of Fresh Baked Buttered Bread, Rolls and Buns

Meats - Choose Three Options

1. Seasoned Roast Chicken
2. Roast Pork
3. Mustard Seed & Black Pepper Rubbed Rump
4. Roast Leg of Lamb (Add \$2.50 per person)

Fat Dog Fresh Salads - Choose Five Salad Options, or Three Salad Options & Two Options Hot Vegetables.

1. Kumara Salad with Fat Dog Aioli & Spring Onions
2. Penne Pasta Salad with Sundried Tomatoes, Salami & Feta
3. Fresh Tomato, Cucumber & Red Onion Salad
4. Tossed Gourmet Greens with Pepper & Balsamic Dressing
5. Greek Salad
6. Sour Cream & Spring Onion Potato Salad
7. Pasta, Tuna with Pesto
8. Curried Egg & Celery
9. Classic Creamy Coleslaw

Hot Vegetables Option

1. Honey Glazed Baby Carrots
2. Fresh Minted Peas
3. Garden Fresh Broccoli with Almond Butter
4. Cauliflower With Cheese Sauce
5. Mixed Roast Vegetables (Seasonal)
6. Roast Pumpkin with Mixed Nuts & Seeds

Desserts - Choose Three options

1. Aunty Anne's Rich Chocolate Brownie
2. Cheesecake Selection with Whipped Cream
3. Pavlova with Lashings of Whipped Cream & Passion fruit Syrup
4. Fat Dog Fresh Fruit Salad
5. Fat Dog Lemon Polenta Cake with Natural Yoghurt

Unleashed Roast Buffet

Minimum 20 People

\$37.60 GST EXCL a Head With Desserts

\$31.60 GST EXCL a Head Without Desserts

A Selection of Fresh Baked Buttered Bread, Rolls and Buns

Hot Minted & Buttered Potatoes

Meats - Choose Two Options

1. Seasoned Roast Chicken
2. Roast Pork
3. Mustard Seed & Black Pepper Rubbed Rump
4. Roast Leg of Lamb (Add \$2.50 per person)

Fat Dog Fresh Salads - Choose Four Salad Options, or Two Salad Options & Two Options Hot Vegetables.

1. Kumara Salad with Fat Dog Aioli & Spring Onions
2. Penne Pasta Salad with Sundried Tomatoes, Salami & Feta
3. Fresh Tomato, Cucumber & Red Onion Salad
4. Tossed Gourmet Greens with Pepper & Balsamic Dressing
5. Greek Salad
6. Sour Cream & Spring Onion Potato Salad
7. Pasta, Tuna with Pesto
8. Curried Egg & Celery
9. Classic Creamy Coleslaw

Hot Vegetables Option

1. Garden Fresh Baby Carrots
2. Fresh Minted Peas
3. Broccoli With Cheese sauce
4. Cauliflower With Cheese Sauce
5. Roast Pumpkin
6. Roast Kumara

Desserts - Choose Two options

1. Aunty Anne's Rich Chocolate Brownie
2. Cheesecake Selection with Whipped Cream
3. Pavlova with Lashings of Whipped Cream & Passion fruit Syrup
4. Tropical Fruit Salad.