



Canapes

Menu A

\$10.00 Incl gst per head

Lime & Ginger Marinated Salmon Shots
Thai Beef Salad on Crostini
Caramelized Kawakawa Onion & Blue Cheese Filos
Garlic, Tomato, Mushroom & Basil Bruschetta

Menu B

\$13.00 incl gst per head

Coriander Infused Lamb Fillet with Mango Salsa on a Wholemeal Crouton
Bombay Fish Cakes served with Tandoori Spiced Mayo
Chilled Gazpacho Soup Shots
Cherry Tomato Basil & Bocconcini Filo Tart

Canape Platter

\$75.00 each platter

- Thai Beef Salad Set on Blinis
- Tomato & Basil Crostini with Shaved Parmesan
- Mini Filos with Caramelized onion and Blue Cheese
- King Prawns set in Spoons with Mango Mayo

All Canapes Menus are Excluding GST



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 Turkish, Focaccia & Baguettes served with Chefs Special Dips
\$54.40 each platter

-Canapes Platter

- Thai Beef Salad on Blinis
 - Tomato & Basil Crostini with Shaved Parmesan
 - Mini Filos with Caramelized onion and Blue Cheese
 - King Prawns set in Spoon with Mango Mayo
- \$75.00 each platter

- Hot Savory 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 with 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 & crispy salad.
\$102.70 each platter



- Lunch Platter

Selection of mini sandwiches, bacon & egg pie, quiche, homemade cookies, slices & fresh fruit.
\$102.70 each platter

- Seafood Platter

Squid rings, tempura fish bites, prawn twisters, prawn cutlets, Salmon Bites with Dipping Sauce
\$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 lashings of cream.
@54.40 each platter

- Fresh Fruit Platter

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



Banquet Menus Fully Serviced

Banquet Menu 1

Price \$49.00 a Head 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

Marinated Mussel Platters

Tossed Green Salad with Raspberry Vinaigrette
Tomato, Cucumber & Red Onion Salad
Classic Coleslaw
Penne Pasta Salad with Sundried Tomatoes, Salami and Feta.

Sweet Treat Platter (3 Options)

Banquet Menu 2

Price \$60.00 a Head excl

Bread Roll Baskets

Roast Scotch Fillet with Herb Butter
Tarakihi Fillets with a Lemon & Ginger Welsh Rarebit in Pilaf Rice
Seasoned Spring Chicken with Cranberry Sauce

Roast Gourmet Potatoes
Roast Mixed Vegetables

Prawn Platter with Lemon Mayo
Marinated Mussels

Tossed Green Salad with Raspberry Vinaigrette
Creamy Kumara Aioli Salad
Tomato, Cucumber and Red Onion Salad
Cous Cous, Chickpea Mint & Feta Salad

Sweet Treat Platter (4 Options)



Banquet Menu 3

Price \$69.00 a Head excl

Bread Roll Baskets

Chef Carved Pork Loin with Apple Sauce

Chef Carved Lamb Leg with Mint Sauce

Braised Chicken Chasseur

Roast South Island Salmon on Stir Fried Vegetables with Lemon Hollandaise

Fondant Potatoes

Roast Seasonal Vegetable

Prawn Platters with Mango Mayonnaise

Half Shell Mussels with Tomato Karengo Salsa

Tossed Green Salad

Greek Salad

Nicoise Salad

Glass Noodle Salad

Sweet Treat Platters (4 options)

Sweet Treat Platter Options

Additional Desserts can be added to a menu for \$2.00 a Head

Mini Lemon Meringue Tart

Petit Kiwi Pavlova

Mini Fruit Tart

Rhubarb & Apple Crumble

Mini Custard Eclairs

Profiterole With Kahlua Cream

Rolls Mini Black Forest

Mini Red Cherry Round

Rum & Raisin Truffles

Macarons (Many color choices available)

Rich Caramel Slice

Mini Banoffee Pie

Chocolate Walnut Cup