

Function menu ideas

Platters

Ploughman's platter; combination of deli meats, cheeses, fruit, bread, crackers, pickles, dips.

(Small 4-6 pax; \$50.00 Medium 5-8 pax; \$90.00 Large 7-10 pax; \$110.00)

Cheeseboard; selection of cheeses, fruit, pickles, bread and crackers

(Small 4-6 pax; \$50.00 Medium 5-8 pax; \$90.00 Large 7-10 pax; \$110.00)

Antipasto; olives, pickled vegetables, cold meats, stuffed peppers, bread, crackers, dips, crudites.

(Small 4-6 pax; \$50.00 Medium 5-8 pax; \$90.00 Large 7-10 pax; \$110.00)

Fried selection; fish, chicken, squid, mini hotdogs, samosas, money bags, prawns, spring rolls, fries, with a selection of condiments.

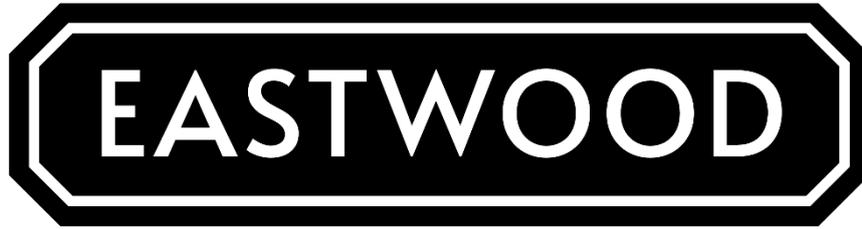
(Small 4-6 pax; \$35.00 Medium 5-8 pax; \$75.00 Large 7-10 pax; \$100.00)

Savouries; mince pie, sausage rolls, quiche, potato top, mince and cheese.

(Small 4-6 pax; \$35.00 Medium 5-8 pax; \$75.00 Large 7-10 pax; \$100.00)

Dessert; eclairs, profiteroles, macarons, doughnuts, cake, fresh fruit, sauces.

(Small 4-6 pax; \$40.00 Medium 5-8 pax; \$90.00 Large 7-10 pax; \$110.00)



Function menu ideas

Finger food/canapes

SINGLE PRICING

Priced per person

From \$3.00

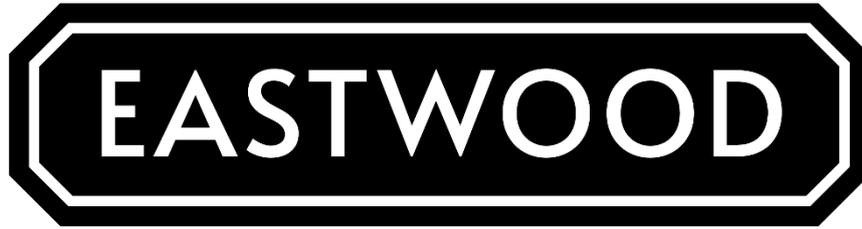
Served cold/room temperature

- Scones; sweet or savoury **gf***, **vv***
- Muffins; sweet or savoury **gf***
- Scrolls; sweet or savoury **gf***, **vv***
- Shortcake slice;
 - Apple
 - Apricot
 - Pear
 - Mixed berry
- Fresh tomato salsa on crostini **v**, **df**, **gf***
- Mini croissant with butter and jam
- Pikelets with jam and cream
- Cake;
 - Chocolate
 - Carrot
 - banana
- Lamingtons; chocolate and raspberry

Served hot

- Savouries; with tomato sauce
 - Mince and cheese
 - Mince
 - Vegetarian quiche **v**
 - Potato top

(V) Vegetarian, (VV) Vegan, (GF) Gluten Free, (DF) Dairy Free, (*) option available please ask



Function menu ideas

Finger food/canapes continued

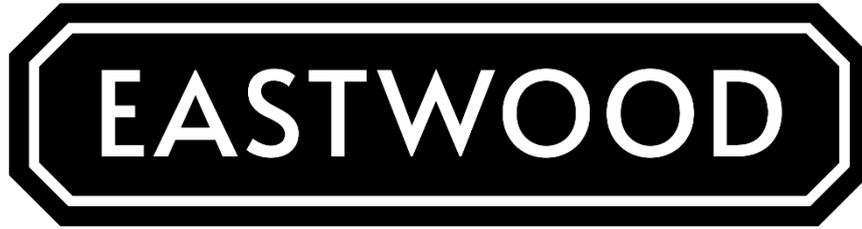
From \$3.00

Served cold/room temperature

- Wraps **all dietaries/allergens can do**
- Club sandwiches **all dietaries/allergens can do**
- Mini Danish; assorted
- Biscuits; (made in house)
 - afghan,
 - choc chip,
 - anzac
- Brownie **vv, gf**
- Smoked salmon blinis
- Mushroom parfait, pickled vege on crostini **vv, gf***
- Chocolate eclairs
- Chocolate truffles **gf, vv***

Served hot

- Meatballs with Napoli sauce **gf, df**
- Mushroom arancini **v**
- Dumplings with ginger/garlic dipping sauce **df**
 - Pork
 - Prawn
 - Vegetable **v**



Function menu ideas

Finger food/canapes continued

From \$3.50

Served cold /room temperature

- Pain au chocolate
- Vege sticks with hummus **vv, gf**
- Lemon meringue tart
- Macarons, assorted **gf**
- Prawn cocktail vol au vent **df**

Served hot

- Mini Spanakopita triangles
- Prawn skewers **gf, df**
- Fish goujons with tartare **df**
- Jerk chicken skewers **gf, df**
- Potato curry vol au vent **v**

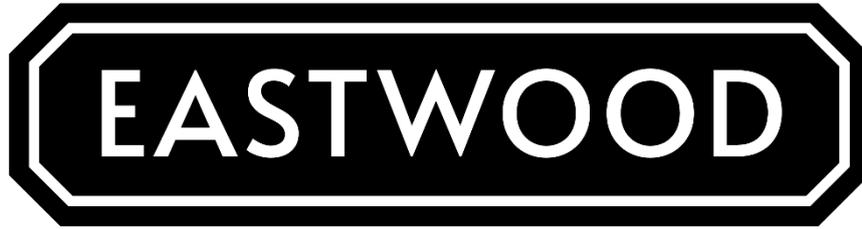
From \$4.00

Served cold/room temperature

- Bacon & egg pie with tomato relish

Served hot

- Pulled pork sliders
- Mac and cheese croquettes
- Cheeseburger spring rolls
- Kransky with spiced BBQ sauce **gf, df**
- Thai fish cakes with tamarind dressing **gf, df**
- Mini Yorkshire with beef and horseradish



Function menu ideas

Build-a- Buffet

Accompanied with bread rolls and butter

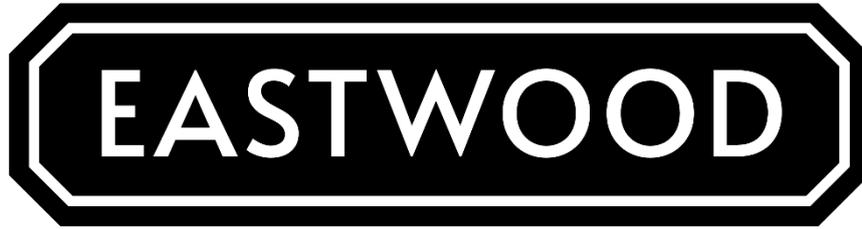
Meat (large)

- Roast beef, horseradish, gravy, Yorkshire puddings **gf without yorkshires**
\$12 per person
- Lamb shoulder, mint sauce, gravy (**gf, df**)
\$12 per person
- Roast chicken, stuffing, gravy (**gf*, df**)
\$10 per person
- Pork belly, apple sauce, gravy (**gf, df**)
\$12 per person
- Ham; marmalade glazed, wholegrain mustard. (**gf, df**)
\$12 per person
- Pork ribs, sticky bbq sauce glaze (**gf, df**)
\$10 per person
- Sausages, onion gravy (**df**)
\$8 per person

Seafood

- Baked fish; beurre blanc, dill and lemon (**gf, df***)
1 KG \$80
- Baked Salmon; whole side, caper verde (**gf, df**)
\$90 per side
- Ika mata; raw fish, coconut cream, cucumber, red onion, chilli (**gf, df**)
\$15.00 per person
- Steamed mussels; white wine, garlic, butter. (**gf, df***)
\$12.00 per person

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Function menu ideas

Build-a- Buffet continued

Other

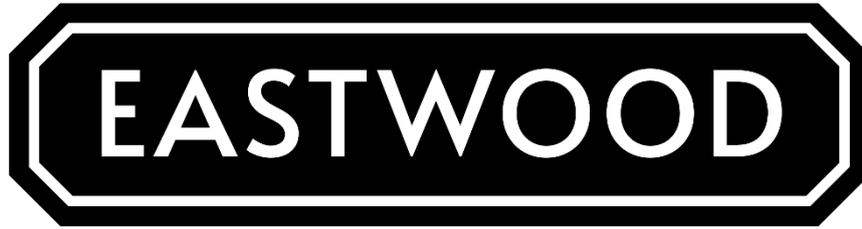
- Beef stroganoff with rice (**gf**) **\$10**
- Chilli; with corn chips (**gf**)
 - meat **\$10**
 - Vegetarian **\$8**
- Lasagne,
 - beef or **\$10**
 - vegetarian **\$8**
- Macaroni and cheese (**v**) **\$8**
- Soup; **\$6**
 - pumpkin,
 - tomato,
 - potato & leek,
 - pea & ham (**not gf**)
- Vegetable thai curry with rice (**vv, gf**) **\$8**
- Gratin; cream, layered vegetables, cheese (**v, gf**) **\$8**
- Chicken traybake; lemongrass, ginger sauce with rice (**gf**) **\$10**
- Nut roast, (**vv, gf***) **contains nuts \$9**

Side dishes

Hot serve from \$35 per tray

- Roast potatoes, fresh herbs (**gf, df**)
- Roast vegetable medley (carrots, kumara, pumpkin); garlic oil and fresh herbs (**gf, df**)
- Steamed vegetables i.e. broccoli, peas, silver beet, beans, kale, corn, cauliflower with butter. (**gf, df***)

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Function menu ideas

Build-a- Buffet continued

Cold serve from \$35 per tray

- Green salad; lettuce, carrot, cucumber, beetroot, tomato, balsamic vinaigrette **(gf, v)**
- Potato salad; mayo, pickles, capers, mustard **(gf, v)**
- Coleslaw; cabbage, carrot, red onion, slaw dressing. **(gf, v)**
- Pasta salad; cucumber, sundried tomatoes, olives, feta, lemon dressing **(v)**
- Mixed grain; quinoa, rice, barley, kale, seeds, basil dressing **(v)**

Desserts

- Steamed pudding, custard, cream \$10
- Trifle \$10
- Tiramisu \$10
- Fruit crumble, cream **df* gf*** \$8
- Fruit salad **(gf, vv)** \$5
- Jelly **(gf)** \$5
- Rice pudding with tropical fruits, coconut **(gf, vv)** \$10
- Chocolate torte **(gf)** \$10

- Dessert platter; eclairs, profiteroles, macarons, cake, truffles **(gf*)**
- Cheeseboard; Kapiti cheeses, fruit, paste, crackers **(gf*)**

priced by size, see platter price list