

# 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.

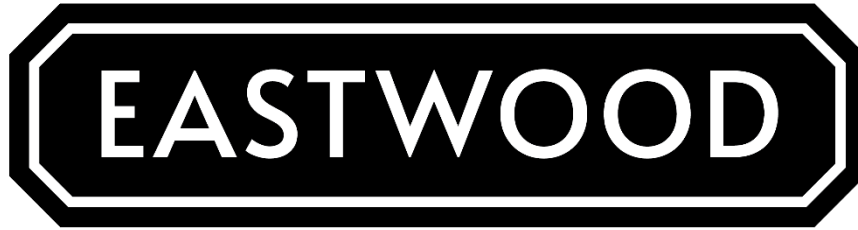
*(Small 4-6 pax; \$35.00    Medium 5-8 pax; \$75.00    Large 7-10 pax; \$100.00)*

**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

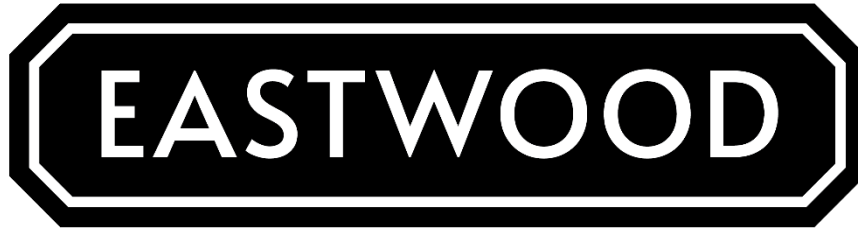
**From \$3.00**

#### 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



# Function menu ideas

## Finger food/canapes continued

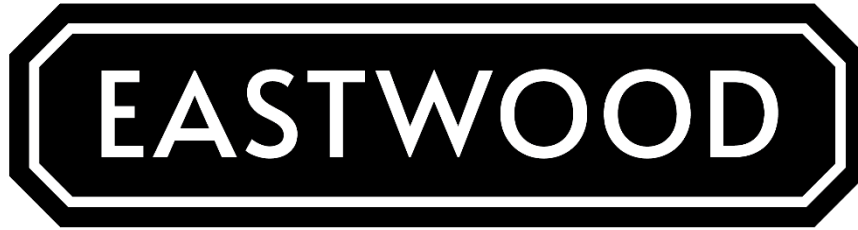
**From \$3.00**

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**

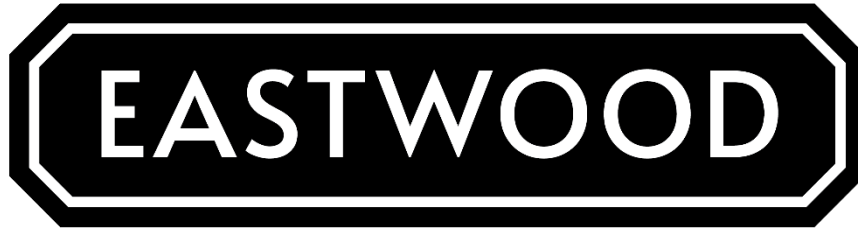
**From \$4.00**

### 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*

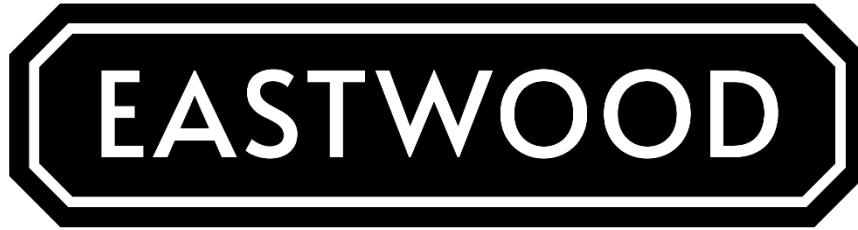
### **Meat (large)**

- 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**

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



# Function menu ideas

## Build-a- Buffet continued

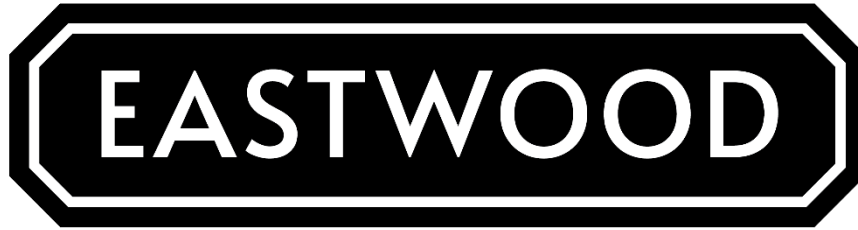
### Other

- 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\*)**



# 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**