



## SAMPLE PLATED MENU

### **Canapes**

Hazelnut, Leek and Thyme Mini Tarts  
Mini Yorkshires with Roast Beef, Horseradish and Balsamic Cherry Tomatoes  
Kikorangi Blue Cheese on Gingerbread with Roasted Honey Pear and Quince Paste  
Traditional Prawn Cocktail served in a Shot Glass with Bloody Mary Mayonnaise

### **Mini Antipasto Platters: on each table**

Ficelles served with Olive Oil, Marinated Rosemary Feta Cheese, Sundried Tomato Tapenade, Black Olives, Sundried Tomatoes, Salami and Pancetta

### **Alternate Mains (choose two)**

Herb Roasted Lamb Rump served on Kumara Cake with Pan Tossed Green Beans, Roasted Vine Tomatoes and Pinot Noir Demi Glaze

or

Balsamic Glazed Pork Belly with Spiced Apple Jelly, served with Baby Carrots and a Cauliflower Potato Whip

or

Poached Salmon Fillets drizzled with Beurre Blanc, served with Watercress and a Lemon, Fennel and Parmesan Risotto

or

Marinated Chicken Thigh on Celeriac Puree with Carrot Crisps, Steamed Asparagus with Potato Herb Gratin

(mains served with a Green Garden Salad)

### **Plated Dessert**

Chocolate and Feijoa Tart with Citrus Crème Fraiche

or

Pineapple Panna Cotta with Toasted Coconut, Lemongrass Syrup and Toffee Crunch

Tea and Plunger Coffee

### **\$45.00 per person**

Chefs: \$30.00 per hour | Waiting staff: \$24.00 per hour | Kitchenhand: \$24.00 per hour (shifts are a minimum of four hours. )

Cutlery and Crockery: \$4.50 per person | Glassware: \$6.50 per 10 | Tablecloths: \$15.00 each

Our prices are GST Exclusive