



## **SAMPLE PLATED MENU**

### **Canapes**

Caprese Bites with Mozzarella, Basil and Cherry Tomatoes  
Seared Tuna, Kale Salad and Coconut Sauce served on Spoons  
Kikorangi Blue Cheese on Gingerbread with Roasted Honey Pear and Quince Paste  
Polenta Cake with Duck Breast, Warm Chilli Chocolate Sauce and Fig Jelly

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

Ficelles served with Olive Oil, Basil Pesto, Whipped Feta, Black Olives, Sundried Tomatoes and Italian Cured Meats

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

Herb Roasted Lamb Rump served on Kumara and Carrot Cake with Pan Tossed Green Beans, Balsamic Roasted Tomato and Pinot Noir Demi Glaze

or

Cider-Braised Pork Belly with Mustard Cabbage Slaw and Apple Mash

or

Ratatouille Tart Tatin with Lemon Sour Cream

or

Lemon and Herb Marinated Chicken Thighs on Celeriac Puree with Grilled Haloumi, Rocket and Pear

(mains served with a Green Garden Salad)

### **Plated Dessert**

Chocolate and Feijoa Tart with Citrus Crème Fraiche

or

Pistachio Financier with Lavender Mousse and Poached Rhubarb

Tea and Plunger Coffee

### **\$46.00 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: \$7.00 per 10 | Tablecloths: \$15.00 each

Our prices are GST Exclusive