

Attitude for Food

FINE CATERING

ALL FOOD IS DELIVERED COLD WITH NOTES FOR REHEATING UNLESS OTHERWISE ARRANGED

CHRISTMAS FULL BUFFET

STARTERS

- Mini mushroom & shallot tarte tatin (H)
- Lemon & sumac lamb skewers with a pomegranate dipper (H)
- Turkey & chive meatballs with a redcurrant dip (H)
- Pork fillet with apricots in filo (H)
- Festive French oyster & tarragon tartlets (H)
- Blue cheese, caramelized onion & hazelnut galettes (H)
- Cashew & sweet potato patties with orange dipper (H)
- Apple glazed ham & mostarda di frutta on ficelle crostini (C)
- Mini buttermilk pancakes topped with lime-cured salmon (C)
- Assorted Xmas ribbon sandwiches i.e. shaved turkey & savoury cherry spread (C)
- Beetroot pikelets topped with citrus chive cheese (C)
- Lime roasted vegetable skewers with a chili & macadamia dipper (C)

THE ABOVE STARTERS (4 PER PERSON – 5 SELECTIONS) ARE PRICED AT \$9.00 PER PERSON

PLATTERS

- Breads & dippers platter – all fresh homemade rustic breads with a variety of dippers
- Assorted mixed platter – themed to a variety of styles, Asian, mezze, Italian etc.
- Sushi & sashimi platter
- Seafood platter – including oysters, scallops, mussels, prawns plenty of limes & lemons & dipping sauces
- NZ cheeses, fruit & nut selection with crackers – a variety of fresh & dried fruits, Home roasted nut selections & cracker selection
- Cheese and Walnut Cake Platter - Platter of Walnut Cake served with a wedge of NZ Blue and Brie cheese and Fresh Pears
- Dessert Platter – sweet breads, nuts, sweet dippers & something chocolate of course!

BREADS & DIPPERS	\$6.50 PER PERSON
ASSORTED MIXED	\$8.50 PER PERSON
SUSHI & SASHIMI	\$7.50 PER PERSON
SEAFOOD	\$11.00 PER PERSON
CHEESES, CRACKERS & FRUIT	\$7.50 PER PERSON
CHEESE & WALNUT CAKE PLATTER	\$7.50 PER PERSON
SWEET PLATTER	\$7.50 PER PERSON

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CHRISTMAS BUFFET MAINS

MEATS

(Choose 2 or more)

Turkey buffe with a pistachio rice stuffing
Roasted boned out leg of lamb with a fig tapenade
Pork loin with an orange liqueur & stonefruit stuffing rolled in a dukkah crust
Seafood paella
Beef scotch fillet with a mixed pepper crust & rocket & walnut pesto drizzle
Greek style pork with roasted red peppers & wine in a garlic & walnut sauce
Chicken breasts with spinach & feta stuffing & a creamy wine & parsley sauce
Apple cider baked country ham served with cranberry & mint relish
Salmon with a creamy dill & lemon hollandaise
Tri colour gnocchi with a roasted pepper sauce
Festive herb & pinenut loaf with a marsala jus

SALADS AND VEGETABLES

(Choose 3 or more)

Iceberg with fresh blackberries, brie & sweet avocado dressing
Blanched green bean, sweetcorn & tomato salad with red wine, basil vinaigrette
Ensalada de Noche Buena – fruits, beets & spices blended in this classic Mexican Xmas Eve salad
Radicchio, wild rice & cranberry salad
Spinach, bacon & feta salad with sweet mustard dressing
Finnish marinated red cabbage salad
Panzanella – Italian bread & tomato salad
Mixed melon & avocado salad with mesclun, prawn & smoked salmon salad with a dill pesto drizzle
Classic caesar salad with Maxine's chicken, shaved parmesan & garlic croutons
Moroccan potato, fennel & boiled egg salad with a sweet chili dressing

Roasted hot gourmet potatoes with rosemary or tarragon & rock salt
Orange & cardamom dredged carrots
Balsamic & cranberry baby beets in syrup
Broccoli, slivered toasted almonds & caper drizzle
Caramelized leeks with honeyed
Sweet roasted vegetables – Carrot, sweet potato & pumpkin with a nutmeg butter
Cauliflower with a gruyere, thyme & pinenut gratin

THE COST OF THE ABOVE BUFFET IS \$33.50 PER PERSON (HAM & ONE OTHER)
\$36.50 PER PERSON (3 MAIN CHOICES)
\$39.50 PER PERSON (4 MAIN CHOICES)

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SWEET ITEMS

Christmas pudding truffles
Almond tuiles with a raspberry cream
Pacific panforte
Cranberry & orange shortbread
Quince cup cakes
Lime & passionfruit curd tartlets with white chocolate
Blueberry pies with a cinnamon crust
Cinnamon & date Turkish delight
Filo flower with a rose cream topped with marinated strawberries
Shooters of coquito (Puerto Rican eggnog)
Plum freeform tarts
Chocolate truffle squares
Cherry, chocolate & brazil nut biscotti with a cherry brandy dip

THE ABOVE SWEET ITEMS ARE PRICED AT \$3.50 PER ITEM PER PERSON

BUFFET DESSERT (CHOOSE 3)

Cashew meringue torte with chocolate ganache & berries
Chocolate fudge cake with cherry syrup
Moist almond cake with dessert wine syrup
Strawberry & pink champagne jelly
Roast mango & dark chocolate mousse
Chocolate & chili oil tart in pecan pastry
Lemon & passionfruit tarts
Strawberry Shortcake
Kahlua & white chocolate marbled cheesecake
Coconut & lime tart served with a raspberry coulis
Dark mixed berry freeform tarts with a cinnamon cream
Christmas mincemeat & apple strudel
Chilled Thai rice pudding with pineapple & star anise
Fruit salad with a splash of muscat

THE ABOVE BUFFET DESSERT IS PRICED AT \$14.50 PER PERSON

TEA & COFFEE STATION - FRESH SCREAMING TURTLE COFFEE & TEA TOTAL TEA TO FINISH \$3.50 PER PERSON (INCLUDES ALL RELEVANT HIRE)

STAFF – \$27.50 PER CHEF / FUNCTIONS MANAGER & \$22.00 PER WAITING &/OR BAR STAFF PER HOUR PER PERSON (4 HOUR MINIMUM HIRE)

ALL EXTRA HIRE – TABLECLOTHES, FLATWARE, GLASSWARE QUOTED TO SUIT REQUIREMENTS

ALL PRICES QUOTED EXCLUDE GST