



10/08

ALL PRICES QUOTED EXCLUDE GST

FULL FORMAL WEDDING BREAKFAST or FULL BUFFET MENUS

COCKTAIL SELECTION

(Choose 6)

HOT ITEMS

- Lentil, aubergine & feta filo triangles
- Indian mango curry chicken skewers
- Spicy walnut encrusted fish with an orange, parsley & yoghurt dipper
- Almond, parmesan & celeriac fritters with mustard dipper
- Italian beef, mushroom & oregano pies with cous cous & parmesan topping
- Vietnamese pork & rice balls with a sweet hoisin garlic dipper
- Lamb, pumpkin & olive mini pizzas
- Chicken & peanut patties with a papaya salsa

COLD ITEMS

- Asparagus pate on sourdough bruschetta
- Smoked salmon & watercress mini sandwiches with lime hollandaise
- Marsala mushrooms and blue cheese cream in a bread cup
- Tomato & saffron rice cake topped with chive cream, cherry tomatoes and chorizo
- Star anise beef rice paper rolls with a soy dipper
- Venison pate & blueberry chutney on 5-grain melba toasts
- Manuka smoked kumara frittata topped with tamarillo relish & sour cream

GUESTS WILL RECEIVE 5 ITEMS PER PERSON OVER A ONE – ONE & A HALF HOUR PERIOD

PRICED AT \$11.25 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.
- NZ cheeses, fruit & nut selection with crackers – a variety of fresh & dried fruits,
- Home roasted nut selections & cracker selection

BREADS & DIPPERS	\$6.50 PER PERSON
ASSORTED MIXED	\$8.50 PER PERSON
CHEESES, CRACKERS & FRUIT	\$7.50 PER PERSON

Attitude for Food

FINE CATERING

SERVED SEATED ENTRÉE MENU

(Choose 3 options - maximum)

Sole fillet with banana, bacon & camembert in a filo flower with a creamy lemon sauce
Skewered lamb shashliks on an almond & preserved lemon couscous with a rosemary relish
Grilled Turkish bread batons topped with minted labneh & dukkah crusted chicken slices
Crumbed lambs fry with caramelized apple wedges & sage butter
Homemade vegetable samosa on a green pea mash with tomato kasoundi & yoghurt
Sliced beef eye fillet salad with an avocado & horseradish drizzle
Lime cured seared salmon on a bed of udon noodles with a pink ginger dressing
Tricolour gnocchi with a roasted pepper salsa

**SERVED ENTRÉE COMES DIRECTLY TO YOUR GUESTS AT THE TABLE
SELECTIONS CAN BE MADE BY GUESTS (PREFERABLY) ON THE INVITATIONS
PRICED AT \$15.50 PER PERSON**

SERVED SEATED SOUP MENU

(Choose 2 options - maximum)

CHILLED

Cucumber, yoghurt & prawn soup with pita bread
Traditional Gazpacho with baby grissini bread sticks
Iced sweet pepper soup with red onion & gruyere foccaccia

HOT

Parsnip & Wild Rice Mulligatawny with Mini Roti
Tomato & Coconut Soup with Fish Dumplings & Rye Bread
Roasted Mexican Carrot Soup with Spicy Pumpkin Seeds (Pepitas) & Cornbread

**SERVED SOUP COMES DIRECTLY TO YOUR GUESTS AT THE TABLE
SELECTIONS CAN BE MADE BY GUESTS (PREFERABLY) ON THE INVITATIONS
PRICED AT \$10.50 PER PERSON**

SEATED SERVED MAINS MENU

(Choose 1 selection from each category)

All served with fresh homemade dinner rolls & butter
And your guests choice of fresh seasonal vegetables or side salad with vinaigrette

CHICKEN MAIN DISHES

Poussin wrapped with prosciutto with tarragon, lemon & white wine sauce on an herbed risotto bed

Chicken breast fillet with a fig & port cream sauce served with potatoes dauphanise

Chicken with a fresh raspberry & basil sauce served with a smoked kumara cake wedge

BEEF AND LAMB MAIN DISHES

Roasted sirloin with shallots, red onions & fresh bay leaves served with garlic crushed potatoes

Marinated medium rare beef on a parmesan polenta cake with Merlot jus

Japanese seared beef rolls stuffed with julienne vegetables & served with sticky fragrant rice & soy & sesame dipper

Moroccan lamb, okra & bean tagine on a bed of Casablanca cous cous

Mustard crusted lamb rack with a minted green peppercorn béarnaise with crispy roasted potatoes

VEGETARIAN AND FISH MAIN DISHES

Sweet potato & marinated spinach strudel with an orange sauce

Roasted red pepper & snake bean stuffed sole fillet rolls with a green peppercorn hollandaise & crispy potatoes

Moroccan vegetable stew with dried fruits, chick peas, cinnamon & preserved lemons

Pasta ribbons with gorgonzola, roast pumpkin, sage & sorrel & a lemon cream sauce & topped with toasted pine nuts

Sautéed garlic baby leeks, mushrooms & poached egg freeform tarts with crème fraiche

Thai style crispy fish fillets with a tamarind chili sauce on fragrant rice

**SELECTIONS CAN BE MADE BY GUESTS (PREFERABLY) ON THE INVITATIONS
PRICED AT \$33.50 PER PERSON**

Attitude for Food

FINE CATERING

SELF-SERVE BUFFET MAIN MENU

Assortment of Fresh homemade bread rolls & butter

MAINS

(Choose 2 or more)

Rustic Sicilian lemon chicken
Roast pork loin with macadamia and wild rice stuffing and an apricot chutney
Persian spiced pilaf with harissa seared beef
Prawns baked in a roasted tomato and garlic concasse
Roast lamb with a Dijon mustard and mint stuffing
Onion, anchovy and olive tart
Chickpea and zucchini loaf with a korma curry sauce
Balinese spiced and coconut crusted chicken
Beef tenderloin with a 5 peppercorn crust & a boysenberry & merlot jus
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

VEGETABLES & SALADS

(Choose 4)

Rosemary & rock salt roasted gourmet potatoes
Potato salad with a crispy bacon & gherkin dressing
Linguine summer salad
Greek roasted vegetables with tomatoes, herbs & lemon zest
Leafy green salad with a fresh basil & lemon dressing
Watercress with roasted eggplant, capsicums & garlic
Spicy green beans with toasted coconut (SEASONAL)
Red cabbage salad with raspberry vinaigrette
Vietnamese cabbage salad with a chili coriander oil
Roasted carrots and orange infused couscous
Roasted red pepper & balsamic nectarine salad (SEASONAL)
Lime beef & noodle salad
Orzo salad with rocket & sweet walnut pesto
Broccoli, baby corn & bok choy salad
Baked parsnip & sweet potato with a cardamom syrup
Roasted vegetable & herb salad with a thyme mayonnaise
Sweet potato & pineapple salad
Orange & balsamic baby beets

ALL GUESTS ARE INVITED TO HELP THEMSELVES TO THE BUFFET – STARTING WITH THE GUESTS OF HONOUR TABLE/S ONLY AFTER THE LEAD TABLE HAS BEEN SERVED BY OUR STAFF

**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)**

Attitude for Food

FINE CATERING

CHILDREN'S MENU

This requires consultation as to the style, ages & timing of food available to the youngsters attending. We are very flexible with presentation to the kids – shared platters of their own nibbles during Cocktail hour – and / or individual noodle boxes of food at the "main".

There is always generous amounts of food available for slightly older children to also partake in a little of the buffet

CHILDREN'S MENU IS PRICED AT \$15.00 PER CHILD

SERVED SEATED DESSERT MENU OR BUFFET

(Choose 3 - maximum)

Thai rice puddings flavoured with coconut & lemongrass & served with macadamia praline wafers

Chocolate fudge torte served with mixed berry compote

Moist almond cake with dessert wine syrup

Strawberry & pink champagne jelly with gold leaf meringues

Roast mango & dark chocolate mousse with a star anise syrup

Key Lime Pie with lime sorbet

Strawberry shortcake with chocolate shards and pink peppercorn cream

Melon ball salad with a splash of Limoncello and Kapiti ice cream balls

**THE ABOVE CAN BE SERVED INDIVIDUALLY OR REFORMATTED TO APPEAR ON A
BUFFET**

PRICED AT \$15.50 PER PERSON

SWEETMEATS

(Choose 3 items)

Fried honey wheels with vincotto

Individual pear & pecan cakes

Passionfruit curd & meringue tarts

Double chocolate & roasted macadamia fudge

Mediterranean baby lemon syrup & pistachio kataifi pies

Chocolate, orange & grapefruit tartlets with basil cream

Sambuca melting moments

Sour cherry & pistachio strudel

Baby caramel mud cakes with a bourbon ganache

**EACH GUEST RECEIVES THREE PIECES – GREAT FINISH TO ACCOMPANY
WEDDING CAKE**

PRICED AT \$10.50 PER PERSON

Attitude for Food

FINE CATERING

CELEBRATION CAKES

Chocolate mocha fudge cake with a chocolate ganache
Bourbon & banana cake with a butterscotch glaze
Lemon & poppy seed syrup cake with Greek yoghurt
White chocolate & mango cake iced with a white chocolate cream
Coconut butter cake with a vanilla cream
Classic rum-soaked fruit cake with traditional almond & royal icings
Orange & cardamom cake with a meringue icing
Caramel mud cake with caramel & chocolate icing
Meringue & hazelnut torte
Black forest gateaux

PRICED AT \$4.50 PER PERSON

**WE CAN DESIGN & DECORATE TO SUIT YOUR OCCASION
TRADITIONAL FINISHES WITH FONDANT ICING ARE OUTSOURCED BY US**

APPROXIMATE HIRE COSTS

STAFF	50 – 100 GUESTS (FULL SEATED)	\$225.50 PER HOUR (5 HOUR MIN)
	100 – 200 GUESTS (FULL SEATED)	\$363.00 PER HOUR (5 HOUR MIN.)
	50 – 100 GUESTS (BUFFET)	\$175.00 PER HOUR (5 HOUR MIN.)
	100 – 200 GUESTS (BUFFET)	\$225.00 PER HOUR (5 HOUR MIN.)

HIRE EQUIPMENT

FLATWARE, CLOTHES, NAPKINS, TABLES, CHAIRS,
GLASSWARE, COFFEE STATION \$15.00 PER PERSON

PLEASE NOTE:

**HIRE COSTS ARE QUITE VARIED DEPENDING ON YOUR INDIVIDUAL
REQUIREMENTS - THIS IS A BASIC GUIDELINE TO WORK WITH**

**STAFF COSTS ARE FLEXIBLE AS NOT ALL MEMBERS OF STAFF ARE REQUIRED FOR
THE FULL DURATION OF THE EVENT**

**MANY VENUES COME WITH A NUMBER OF ITEMS ALREADY THERE – CROCKERY,
TABLES AND CHAIRS ARE COST SAVING ITEMS**

**GLASSWARE CAN OFTEN BE SOURCED VIA THE LIQUOR SUPPLIER AT NO EXTRA
COST – ALONG WITH ICE BINS AND ICE**

A CONSULTATION IS RECOMMENDED