

PLATED DINNER MENU

USING YOUR MENU PLANNING GUIDE

STEP ONE: Choose one of our recommended menus

STEP TWO: Fill out the order form and return it to your event manager - remember to include beverages.

V = Vegetarian GF = Gluten free DF = Dairy free

RECOMMENDED MENUS

Alternate placements

PLATED DINNER 1

ENTRÉE

- Dinner roll with butter, manuka smoked salt
- Citrus cured salmon, cucumber jelly, dill and mint crème fraiche, sea grape, puffed wild rice (GF)
- Pork terrine, apple puree, apple chips, puffed pork, chipotle gel (GF)

MAINS

- Beef fillet, sous vide leek and onion crumble, potato puree, jus, burnt onion powder
- Poached chicken breast, crisp chicken skin, tomato ricotta tortellini, crushed olive oil potato, basil puree

DESSERT

- White chocolate mousse, strawberry gel, macadamia praline, strawberry and mint salad
- Vanilla bean panna cotta, compressed trio of melon, pineapple concasse
- Tea selection and filter coffee from beverage buffet

PLATED DINNER 2

ENTRÉE

- Dinner roll with butter, manuka smoked salt
- Smoked chicken, bacon cream, crisp corn, burnt corn pickle, parsnip (GF)
- Lamb loin, pea salad, pea veloute, mint gel, bacon gaufrette

MAINS

- Sage roasted pork cutlet, dauphinoise potato, sous vide apple, Marsala wine jus, pickled mushroom, mustard puree (GF)
- Beef fillet, baked onion, salsa verde, smoked jus, portabello puree, duck fat potato (GF)

DESSERT

- Lemon whiskey syrup cake, meringue, custard gel, lemon thyme cream, morello cherries
- Red fruit cheesecake, sherbet, red jelly, whipped vanilla mascarpone, white chocolate and almond crumb
- Tea selection and filter coffee from beverage buffet

Menu content is subject to change due to market or seasonal availability.

PLATED DINNER 3

ENTRÉE

- Dinner roll with butter, manuka smoked salt
- Chicken liver parfait, smoked duck, orange marmalade, duck crumb, toasted pistachio
- Cajun spiced prawns, chorizo mayonnaise, tomato and pepper reduction, paprika rice crisp

MAINS

- Lamb rack, grilled rump, parmesan anchovy crumb, sweet potato, pea feathers, roast lamb sauce, pea puree
- Mushroom duxelle filled chicken breast, portabello and corn granola, shallot puree, sprout leaves, thyme potato, garlic cream sauce

DESSERT

- Rhubarb and vanilla cheesecake
- Key lime pie
- Tea selection and filter coffee from beverage buffet

PLATED DINNER 4

ENTRÉE

- Dinner roll with butter, manuka smoked salt
- Salmon ceviche, avocado, radish, apple, chilli puree (GF)
- Smoked lamb loin, pickled pear, horseradish and loin tartare, lavosh, cress aioli

MAINS

- Pressed duck thigh, black pudding croquette, cherry jus, kumara puree, fondant potato, spring onion
- Beef fillet, parsnip puree, dauphinoise potato, BBQ carrots, onion jam, red wine jus (GF)

DESSERT

- Mango panna cotta, coconut ice, roasted white chocolate, passionfruit gel (GF)
- Chocolate brownie, salted peanut butter caramel, nougat, tonka mascarpone, cacao dust
- Tea selection and filter coffee from beverage buffet

PLATED DINNER 5

ENTRÉE

- Dinner roll with butter, manuka smoked salt
- Marinated kingfish, chilli oil, grapes, oyster mayonnaise, cherry tomatoes, cassava, crisp shallot (GF)
- Rare beef, pickled onion, soy flakes, avocado whip, puffed rice, toasted sesame

MAINS

- Lamb rump, spring roll, soy glazed parsnip, edamame, green sauce, jus
- Chicken breast, proscuitto, gouda, herb crumb, soubise, confit potato, scorched broccoli, jus gras

DESSERT

- Milk chocolate pot au chocolat, hazelnuts, raspberries (GF)
- Vanilla mousse, blood orange curd, orange jelly, toasted marshmallow, french meringue (GF)
- Tea selection and filter coffee from beverage buffet

ORDER FORM

EVENT DETAILS

CONTACT DETAILS

YOUR NAME

COMPANY
(IF APPLICABLE)

EMAIL

PHONE

ADDRESS

FUNCTION INFORMATION

FUNCTION ID

DATE OF FUNCTION

TIME OF SERVICE

VENUE NAME

NUMBER OF PEOPLE

CATERING REQUIREMENTS

RECOMMENDED MENUS

PLATED DINNER 1

PLATED DINNER 2

PLATED DINNER 3

PLATED DINNER 4

PLATED DINNER 5

OTHER NOTES (INCLUDE DIETARY REQUIREMENTS)

V = Vegetarian GF = Gluten free
DF = Dairy free VEGAN = Vegan



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