

WALK AND FORK MENU

USING YOUR MENU PLANNING GUIDE

STEP ONE: Design your own from the selection provided.

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

V = Vegetarian GF = Gluten free DF = Dairy free

DESIGN YOUR OWN MENU

BREAD SELECTION

- Roti
- Bao buns
- Ciabatta
- Pita bread
- Turkish loaf

PROTEIN

- Laksa roast chicken, laksa gravy (GF)
- Slow cooked beef brisket, Korean BBQ sauce (GF)
- Lamb and cherry tomato ragout, chilli gremolata
- Chicken tagine, tomato, cauliflower, saffron, preserved lemon (GF)
- Sweet and sour Greek beef, olives, honey, raisins (GF)

FARINACEOUS

- Egg noodles, lime, coriander, sprouts
- Kimchi fried brown rice (GF)
- Farfalle, pecorino, extra virgin olive oil
- Roast carrot and apricot couscous
- Roast potatoes, olive oil, mint yoghurt (GF)

SALAD

- Iceberg salad, toasted mustard seed vinaigrette, cucumber, carrot (GF)
- Malaysian herb salad, cauliflower rice, quinoa, peanuts, lime dressing (GF)
- Cos salad, apple, toasted walnuts, grapes, yoghurt mayonnaise (GF)
- Scorched broccoli salad, kale, roast garlic, miso dressing
- Rocket salad, balsamic, pangrattato, green olives
- Chickpea and artichoke salad, fava beans, parsley, lemon dressing (GF)
- Baby spinach salad, toasted almonds, dates, red onion dressing (GF)
- Quinoa, lentil and pea salad, feta, mint, lemon (GF)
- Mesclun salad, feta, olives, tomato, shallot vinaigrette (GF)
- Roast vegetable and grain salad, slivered almonds, sweet paprika dressing

SWEET

- ANZACs' more slice
- Chocolate tartlet, caramel, sea salt (GF)
- Vanilla canelés
- Selection of éclairs and profiteroles
- Chocolate tiffin slice
- Chocolate coconut rough (VEGAN, GF)
- Louise slice (VEGAN, GF)
- Ginger pistachio slice (VEGAN, GF)
- Basket of whole seasonal fruit (V, GF)

BEVERAGES

- Tea selection, filter coffee and water station

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

ORDER FORM

EVENT DETAILS

CONTACT DETAILS

YOUR NAME

EMAIL

PHONE

ADDRESS

FUNCTION INFORMATION

FUNCTION ID

DATE OF FUNCTION

TIME OF SERVICE

VENUE NAME

NUMBER OF PEOPLE

CATERING REQUIREMENTS

DESIGN YOUR OWN MENU

BREAD SELECTION

- Roti
- Bao buns
- Ciabatta
- Pita bread
- Turkish loaf

PROTEIN

- Laksa roast chicken, laksa gravy (GF)
- Slow cooked beef brisket, Korean BBQ sauce (GF)
- Lamb and cherry tomato ragout, chilli gremolata
- Chicken tagine, tomato, cauliflower, saffron, preserved lemon (GF)
- Sweet and sour Greek beef, olives, honey, raisins (GF)

FARINACEOUS

- Egg noodles, lime, coriander, sprouts
- Kimchi fried brown rice (GF)
- Farfalle, pecorino, extra virgin olive oil
- Roast carrot and apricot couscous
- Roast potatoes, olive oil, mint yoghurt (GF)

SALAD

- Iceberg salad, toasted mustard seed vinaigrette, cucumber, carrot (GF)
- Malaysian herb salad, cauliflower rice, quinoa, peanuts, lime dressing (GF)
- Cos salad, apple, toasted walnuts, grapes, yoghurt mayonnaise (GF)
- Scorched broccoli salad, kale, roast garlic, miso dressing
- Rocket salad, balsamic, pangrattato, green olives
- Chickpea and artichoke salad, fava beans, parsley, lemon dressing (GF)
- Baby spinach salad, toasted almonds, dates, red onion dressing (GF)
- Quinoa, lentil and pea salad, feta, mint, lemon (GF)
- Mesclun salad, feta, olives, tomato, shallot vinaigrette (GF)
- Roast vegetable and grain salad, slivered almonds, sweet paprika dressing

SWEET

- ANZAC s'more slice
- Chocolate tartlet, caramel, sea salt (GF)
- Vanilla canelés
- Selection of éclairs and profiteroles
- Chocolate tiffin slice
- Chocolate coconut rough (VEGAN, GF)
- Louise slice (VEGAN, GF)
- Ginger pistachio slice (VEGAN, GF)
- Basket of whole seasonal fruit (V, GF)

BEVERAGES

- Tea selection, filter coffee and water station

OTHER NOTES (INCLUDE DIETARY REQUIREMENTS)

V = Vegetarian GF = Gluten free DF = Dairy free

MONTANA
FOOD AND EVENTS

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

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