



PLATTERS & CATERING

'DINING ON LOCATION' MENU

2 MEATS - \$44.5 | 3 MEATS - \$54.5 | DESSERT - \$19.5 | + GST
MINIMUM OF 10 PAX PER BOOKING

MEATS

- Honey Glazed Ham on the bone
Cranberry & orange glaze, served with honey mustard
GF

-Slow cooked leg of NZ lamb
Stuffed with garlic & rubbed with rosemary, served with mint jelly & gravy
GF

-Sous vide roast beef
Served with horseradish, mustard and gravy
GF

- Creamy garlic chicken
Cooked in a creamy herb, garlic & white wine sauce

-Slow cooked beef cheeks
in a red wine jus
GF

-Roast pork
served with apple sauce & gravy
GF

-Baked Salmon
w/ lemon, garlic & herb butter
GF

-Yellowfin tuna poke (*subject to availability*)
Marinated in a sesame & soy sauce, with cucumber, tomato, spring onion

SALADS

- Spinach, bacon & cranberry
w/ feta, apple, red onion & a honey mustard dressing
GF

- Classic lettuce
baby leaf, cherry tomato, red onion, bell pepper, carrot, beet, cucumber
V, VG, GF

-Traditional seafood salad
prawn, surimi, spring onion, cherry tomato, iceberg, lemon & homemade thousand island
GF

-Coleslaw
dressed with a creamy lemon & herb dressing
V, VG, GF

- Greek orzo salad
orzo, sliced black olive, tomato, cucumber, red onion, feta & red wine vinegarette dressing
V, VG

- Mandarin & parmesan
rocket, sweet mandarin, walnut, baby spinach, parmesan flakes, pomegranate, & a honey & dijon dressing
VG, GF

- Beetroot, goats cheese (or feta) & walnut
dressed with a balsamic reduction
VG, GF

-Blue cheese, pear & rocket
dressed with a balsamic reduction
VG, GF

- Avocado, tomato, red onion & cucumber
dressed with a lemon & red wine vinaigrette
V, VG, GF

-Potato salad
w/ spring onion, bacon (optional) and a creamy Dijon dressing
(V) VG, GF

VEGETABLES

-Honey glazed baby carrots
VG, GF

-New season baby potato
with or without garlic butter
(V) VG, GF

-Roasted kumara
V, VG, GF

-Mediterranean mix
Grilled tomato, capsicum, thinly sliced potato, onion, zucchini
V, VG, GF

Seasonal sautéed greens
Broc, beans, asparagus, sprouts, cabbage, zucchini
in a garlic butter
VG, GF

Creamy potato mash
w/garlic & herbs
VG, GF

BREAD

Mixture of Artisan rolls or sliced breads w/butter
GF available on request

CONDIMENTS

All dining on location orders come with a range of condiments to match food choices

FAMILY STYLE DESSERT **Choice of 2 - \$19.5 per person**

- Tart w/whipped cream
choice of citrus, blueberry and almond

-Pavlova
Served with whipped cream, berries & a fruit compote

-Chocolate log
3 layers of chocolate cake, mousse & ganache icing

-Cheesecake
Bavarian, peach and passionfruit, white choc and raspberry

-Ambrosia
A kiwi classic

-Trifle

-Fruit salad
Pear, apple, pineapple, orange, grape

-Cheese platter
Brie, blue & Gouda, crackers, fruit paste, olives, & grapes

FINGER FOOD DESSERT
Choice of 2 - \$19.5 per person

-Chocolate fudge brownie

-Tiramisu

"Savoirdi biscuits", coffee liqueur, all covered with "mascarpone" cream, topped with a dust of cocoa powder.

-Chocolate mud cake

V, VG

-Carrot cake

GF, V, VG

-Sticky date pudding

A rich, moist flavoured sticky date cake finished with a beautiful ganache rose design

-Tart

choice of citrus or custard

GF option available

-Cheese platter

Brie, blue & Gouda, crackers, fruit paste, olives, & grapes

GF option available

\$44.5 - 2 meats, a mixture of 5 veg and salad, 1 choice of bread, condiments

\$54.5 - 3 meats, a mixture of 5 veg and salad, 1 choice of bread, condiments

Children under the age of 12 are half price.

Prices include delivery only and exclude GST. Serving staff is additional cost. We can arrange tables, tablecloths, settings and any decoration, dinnerware and cutlery through Get Set Event Hire which will be invoiced onto you.

Please advise us of any dietary requirements when booking.