



PLATTERS & CATERING

‘DINING ON LOCATION’ MENU

2 MEATS - \$49.5 | 3 MEATS - \$59.5 | 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

- Chicken marbella
Chicken thighs, stuffed with prunes, olives and capers. Lemon zest & garlic

-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

-Seared lamb loin
Medium rare
GF

SALADS

(\$4.50+GST per person per salad if ordered individually)

- 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

-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 vinegarett 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

-Potato & kumara gratin
With cream, onion and cheese

VG, GF

-Roasted kumara

V, VG, GF

-Mediterranean medley

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

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

-Pavlova

Served with whipped cream, berries & a fruit compote

-Tiramisu Log

Classic: Savoiardi biscuits, coffee liqueur, mascarpone cream, cocoa powder

Mixed berry: A fruit variant, two layers of ladyfingers soaked in strawberry syrup, mascarpone cream and strawberry sauce, covered in berries and icing sugar.

-Meringata

*A decadent log of meringue chunks between layers of fluffy vanilla cream
Topped with seasonal fresh fruit (optional)*

-Cheesecake

Bavarian, peach and passionfruit, white choc and raspberry

-Lemon tart

Shortcrust base with a tasty lemon cream

-Chocolate tart

Shortcrust base with rich chocolate and ground almonds

-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
"Savoiardi 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 lemon or chocolate

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

-Cheesecake
Cookies and cream or biscoff

\$49.5 - 2 meats, a mixture of 5 veg and salad, 1 choice of bread, condiments

\$59.5 - 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.