

# PLATED SET MENU

MIN 20 PERSONS

**Includes:**

- Artisan Bread Roll w Butter (pre-set)
- Havana Filter Coffee & T Leaf Tea Selection

**ENTRÉE:**

- Ariki Gin Cured Salmon w Pickled Cucumber & Horopito Creme Fraiche (gf,nf)
- Grilled Kawakawa Prawns w Edamame, Radish, Paprika Crisps (nf)
- Tomato & Pesto Tart w Pomegranate & Feta Salad (v,nf)
- Caprese w Sliced Tomato, Basil, Mozzarella & EVO (v,gf,nf)
- Spiced Hummus, Watercress, Roasted Vegetable Medley, Dukkah (vg, gf,nf)

**MAINS:**

- Grilled Market Fish, Garlic & Horopito Vegetables, Baked Kumara, Pāua Crème (gf,nf,h)
- Scotch Beef Fillet Served on Kawakawa Kumara, w Roasted Broccolini, Peppercorn Jus (gf,nf)
- Grilled Chicken w Truffled Puree, Braised Red Cabbage & Mushroom Sauce (gf,nf)
- Citrus Baked Salmon w Paprika Prawns, Roasted Spinach & Potato Cake & Green Beans (gf,nf)
- Prosciutto Wrapped Chicken Roulade w Herb Stuffing on Israeli Couscous Pearls, Peas, Roasted Baby Carrots, Beets, Kumara & Jus (nf)
- Pea Risotto w Sun-Dried Tomato & Vegan Feta Crumble (vg,gf,nf)

**DESSERT:**

- Lemon Meringue Pie w Strawberries (nf)
- Ginger & Mascarpone Creme Brulee Served w Biscotti (nf)
- Steamed Pudding Trifle w Kawakawa Creme Anglaise & Smoked Berry Compote (nf)
- Chocolate Tart Served w Summer Fruits & Orange Mascarpone (nf)
- Strawberries Sorbet Served w Fresh Seasonal Fruits; Toasted Coconut Crisps (vg,df,gf,nf)
- Golden Syrup Steamed Pudding Served w Creme Anglaise (v,nf)
- Tropical Pavlova w Raspberry Coulis (gf,nf)

**3 COURSE SET MENU @ \$80.00PP**

Choice of 1Entree, 1Main & 1Dessert

**ALTERNATE SET MENU @ \$80.00PP**

1Entree, 2 Mains (served alternatively), 1Dessert

**4 COURSE SET MENU W CANAPE STARTER @ \$91.50PP**

Choice of 3 Canapes, 1Entree, 1Main & 1Dessert

**SET MENU W CHOICE ON MAINS @ \$97.50PP**

1Entree, Choice from 2 Mains & 1Dessert

**2 COURSE SET MENU (MAIN & DESSERT) @ \$59.50PP**

Choice of 1Main & 1Dessert

**3 COURSE SET MENU W CHOICE ON ALL COURSES @ \$149.50PP**

Choice on 3 Entree, 2 Mains & 2 Dessert

**ADD ONS:**

- Steamed Seasonal Vegetables - \$28.50 per table
- Cheese Platters added to the Coffee Buffet - \$8.00 per person

