



Plated Menu

60+ people

Delivery: \$25.00 in town, Out of town \$1.50 per km

Bar Staff: \$30.00 each per hour (if required)

\$250.00 non-refundable deposit is required to confirm booking

Price includes: Plates & cutlery, servingware, paper napkins, salt & pepper shakers,
table stands if required, clearing staff and carvery staff if required

All prices exclude GST

\$46.00 menu - 1 entree, 1 main & 1 desserts

\$52.00 menu - 2 entree, 2 main & 1 desserts

\$56.00 menu - 2 entree, 2 mains & 2 desserts

\$6.50 - Soup as an additional Starter

Soups

Cream of Leek and Potato Soup

Served with freshly baked bread rolls

Pea & Ham Hock Soup

Served with shredded ham hock and freshly baked bread rolls

Entrees

Warm Tomato & Parma Ham Tart

With a salad of rocket, basil pesto and creamed goats cheese

Warm Shallot and Butternut Squash Tart

With Roasted Tomato and Tarragon Vinaigrette

Marinated Tomato, Basil and Buffalo Mozzarella Salad

(Gluten Free)

*Tomatoes marinated in balsamic vinegar, olive oil and confit garlic topped with ripened basil leaves,
buffalo mozzarella and a butter puff pastry tuille*

Fresh Green Lipped Mussels

Served with a herbed brioche crust



Smoked Salmon & Caper Bruschetta

Served with a salad of fennel, rocket and a soft poached egg with citrus dressing

Beef Carpaccio

(Gluten Free)

Served with red radish, parsnip & mustard puree, rocket and shaved parmesan

Aubergine Parmigiana

Deep fried aubergine parcel with fresh basil and vine ripened tomato sauce and buffalo mozzarella

Thai Rare Beef Fillet Salad

Thinly sliced rare beef fillet marinated in Thai dressing finished with crispy won tons

Smoked Chicken, Spring Onion and Persian Feta Filo Parcels

Served on a wild rocket and orange salad

Thai Style Chicken & Crispy Rice Noodle Salad

(Gluten Free)

½ Dozen of Dressed Fresh Northland Oysters

Served with tomato, cucumber and lime granite

Mains

Roasted Lamb Rump

Served on a parmesan polenta, wild rocket salad and spiced plum jus

Roasted Angus Sirloin Steak

(Gluten Free)

Served on a potato and kumara dauphinoise with Shiraz jus

Thyme and Garlic Marinated Chicken Breast

(Gluten Free)

Served with herbed mash and oven roasted tomatoes

Chicken Cassoulet

(Gluten Free)

Confit chicken leg, on cannellini bean and pancetta ragout

Seared NZ Salmon

(Gluten Free)

Served on potato galette and fresh lemon green beans and salsa rosa



Pan Seared Red Snapper

(Gluten Free)

Served on a grilled vegetable tian and lavender and carrot puree

Bacon Wrapped Beef Fillet

(Gluten Free)

Served with field mushroom mash and Grenache merlot jus

Braised Lamb Shank

(Gluten Free)

Served with creamed parsnip and roasted baby onion jus

Twice Cooked Pork Belly with Glass Crackling

(Gluten Free)

Served with apple & vanilla marmalade and cauliflower puree

Desserts

Pavlova

(Gluten Free)

Served with fresh minted fruit salad and raspberry compote

Trio of Sorbet

(Gluten Free)

Served in homemade tuille cylinders

Black Forest Gateaux

Served with freshly whipped blackberry cream

Tiramisu Parfait

Served with homemade lemon & pistachio biscotti

Apple & Rhubarb Crumble Tart

Served with chantilly cream

Please feel free to contact us for any further information

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