

Plated Menu

60+ people

Delivery: \$25.00 in town, Out of town \$1.50 per km
Bar Staff: \$45.00 each per hour (if required)
\$250.00 non-refundable deposit is required to confirm booking
Price includes: Plates & cutlery, salt & pepper shakers,
Table stands if required. Minimum of 60 guests required
Please note all prices exclude GST

Individual Price
\$17.00 for 1 entrée
\$35.00 for 1 main
\$17.00 for 1 dessert

\$52.00 menu - 2 entrée, 2 main & 1 dessert (alternative drop option from menu)
\$65.00 menu - 2 entrées, 2 mains & 2 desserts (orders to be taken from the table)
\$70.00 menu - 2 entrées, 2 mains & 2 desserts (orders taken from table)

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

Sherry glazed shallot & blue cheese Tart

With lemon & walnut dressed green

½ Dozen of Dressed Fresh Northland Oysters

Served with tomato, cucumber and lime granite

Mains

Herb and lemon crusted Lamb rump

With a fennel spiced parsnip puree, buttered spinach & cider 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 Supreme

(Gluten free)

Supreme of chicken, stuffed with Goats cheese and herb crumbs, pancetta crisp, served with a Shiraz jus, on a truffle scented parmesan polenta galette

Fontina Stuffed chicken breast

Wrapped in pancetta and truffle infused potato puree finished with a cider Jus

Seared NZ Salmon

(Gluten Free)

Served on potato galette and fresh lemon green beans and Salsa Rosa

Pan Seared Fish of the Day

(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

Beef Fillet

With braised beef cheek & caramelised onion Dauphinoise served with a Madeira & thyme 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

Original Baked Custard tart

With Nutmeg crisps and Rhubarb compote

Tiramisu Parfait

Served with homemade lemon & pistachio biscotti

Apple & Rhubarb Crumble Tart

Served with Chantilly cream

Blackberry Parfait

With homemade honeycomb and vanilla yoghurt

Please feel free to contact us for any further information

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