



# BUFFET MENU

## 60+ PEOPLE



### BUFFET SERVICE

**\$38.00 Menu** - choose 3 mains, 3 sides, 3 salads

**\$44.00 Menu** - choose 3 mains, 3 sides, 3 salads, 3 desserts

**\$49.00 Menu** - choose 4 mains, 3 sides, 4 salads, 3 desserts

### BUFFET DELIVERY

We deliver your buffet menu to your table, and leave you to enjoy.

**\$35.00 Menu** - choose 3 mains, 3 sides, 3 salads

**\$41.00 Menu** - choose 3 mains, 3 sides, 3 salads, 3 desserts

**\$46.00 Menu** - choose 4 mains, 3 sides, 4 salads, 3 desserts



absolute caterers

*expect the best!*

**\$250.00 non-refundable deposit is required to confirm booking - all prices exclude GST.**

**Buffet service price includes:** plates & cutlery, serving ware, paper napkins, tablecloths (for buffet table only), salt & pepper shakers, table stands if required, clearing staff, carvery staff if required.

**Buffet delivery price includes:** plates & cutlery, serving ware, paper napkins, salt & pepper shakers (for buffet only).  
Buffet delivery price excludes: buffet tables & tablecloths, set up costs, staff.

Please feel free to contact us for any further information.

Absolute Caterers, Okara Drive, Whangarei 09 470 2595 | [info@absolutecaterers.co.nz](mailto:info@absolutecaterers.co.nz) | [absolutecaterers.co.nz](http://absolutecaterers.co.nz)

# MAIN DISHES



- Herb crusted prime NZ strip loin**  
Served with a roasted garlic gravy & horseradish cream
- Succulent locally farmed beef porterhouse**  
*(Gluten Free, Dairy Free)*  
With our port red wine jus & creamy horse radish sauce
- Slow cooked beef & tomato ragout**  
Served with fresh herbed pappardelle pasta
- Moroccan spiced leg of lamb**  
Served with a parsley, mint & lemon pesto
- Rosemary & garlic infused leg of lamb**  
Served with a red currant, mint jelly & lamb jus
- Fisherman's pie**  
A selection of fresh fish & seafood topped with cheddar mashed potatoes
- Lamb & apple cider pie**
- Pork loin**  
Served with vanilla infused apple sauce, crackling & pan juice gravy
- Lemon & thyme roasted chicken**  
Served with a sage & onion stuffing & pan juice gravy
- Poulet m rôti (roast chicken)**  
*(Can be Gluten Free at extra cost \$2.90ph)*  
Free ranged roast chicken in pan jus topped with a cranberry & apple stuffing
- Thai style poached market fish**  
*(Gluten Free, Dairy Free)*  
Served with saffron jasmine rice & Thai sauce
- Authentic Thai chicken curry**  
Served with steamed jasmine rice
- Thai red curry prawn**  
With fresh coconut rice
- Homemade butter chicken**  
Served with steamed cumin scented basmati rice
- Seafood mornay**  
A selection of sumptuous seafood in a white sauce
- Spiced champagne ham**  
*(Gluten Free, Dairy Free)*  
Spiced with cloves & anise glazed in orange, mustard & honey served with selection of mustard
- Moroccan beef tagine**  
Diced beef braised with tomatoes, onions, carrots, dried fruits & aromatic spices. Accompanied by a citrus couscous
- Braised beef bourguignon**  
Caramelised onions & mushrooms, smoked bacon lardons
- Chicken cassoulet**  
Braised chicken, French sausage, cannellini beans
- Chinese braised beef**  
Served with stir fried noodles

# SIDE DISHES



- **Vegetable lasagna** *(Vegetarian)*  
Grilled vegetables layered with tomatoes & cheese sauce
- **Roast pumpkin, spinach & feta penne pasta gratin** *(Vegetarian)*
- **Roast seasonal vegetables**  
Pumpkin, parsnips, carrots & kumara (vegetables subject to seasonal availability)
- **Fresh Northland oysters**  
Served with lemon & soy dressing
- **Green beans**  
Sautéed with tomatoes, shallots & bacon (*bacon optional*)
- **Broccoli & caramelised onion** *(Gluten Free)*  
Blanched broccoli dressed with caramelised onion
- **Cauliflower cheese sauce** *(Contains gluten) can be done Gluten Free (Vegetarian)*  
Cauliflower dressed in hand crafted cheese sauce topped with grilled cheese & herb
- **Glazed carrots** *(Gluten Free)*  
Roasted carrots glazed in a zingy honey & orange dressing
- **Mixed steamed flowered vegetables** *(Gluten Free)*  
Broccoli, cauliflower & pickled artichoke
- **Steamed gourmet potatoes** *(Gluten Free)*  
Steamed Nadine potatoes finished in mint butter
- **Roasted Agria** *(Gluten Free)* *(Can do roasted duck fat for extra 50c)*  
Locally sourced golden Agria potatoes roasted with garlic & herb
- **Medley of steamed root vegetables & beans**  
Carrots, parsnip, yellow beets, tossed with green beans
- **Balsamic roasted beetroot**  
Local purple beets roasted with cumin, brown sugar & balsamic
- **Sicilian vegetables**  
Courgette, eggplant, carrots, olives, onion, garlic roasted with bay, thyme, rosemary & crispy capers, finished with a tomato ragout
- **Fresh Northland oysters**  
Served with lemon chardonnay vinegar
- **Stir-fried corn**  
With chilli, ginger & garlic
- **Roast potatoes**  
With fennel, garlic & spring onion
- **Buttered seasonal vegetables**
- **Braised greens**  
Spinach, cavolo nero, Chinese leaf, sprouting broccoli
- **Roast potatoes with sage & orange**
- **Minted & buttered peas**
- **Buttered minted potatoes**
- **Cumin & honey roasted carrots**
- **Garlic bread**
- **Stir fried Asian vegetables & noodles in a black bean sauce**
- **Fragrant lemongrass & ginger jasmine rice**
- **Bread selection**

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*All vegetables subject to availability*

# SALADS



○ **Honey & cumin roasted kumara, red onion & feta salad**

○ **Shrimp cocktail**

○ **Roasted vegetable & prawn pasta salad**

Spiral pasta with a homemade sun dried tomato pesto finished with fresh basil, diced tomato & black olives, roasted vegetables & prawns

○ **Warm pumpkin, bacon & avocado salad**

○ **Rocket, roast red onion & parmesan salad**

○ **Prawn salad** *(Gluten Free)*

Prawns & shrimp, spring onion, red onion, tossed through a traditional thousand island dressing on a bed of shredded iceberg

○ **Broccoli & cranberry salad** *(Gluten Free)*

Steamed broccoli & dried cranberries tossed with a creamy lemon mayo & parmesan

○ **Beetroot salad** *(Gluten Free)*

Beetroot, carrot & marinade feta tossed with orange segments

○ **Caprice salad (cold)** *(Vegetarian)*

*Add prosciutto for extra \$1.90 per head*  
Cherry tomatoes, Sicilian olives, basil, olive oil, balsamic reduction, tossed through penne pasta

○ **Crisp salad bowl**

*(Gluten Free, Dairy Free)*

A bowl of fresh mixed green leaf tossed with tomato, cucumber & carrot thins, roasted capsicum served with balsamic

○ **Orange & kumara salad**

*(Gluten Free, Dairy Free)*

Navel orange segments, cumin, kumara & fresh fennel dressed with house made aioli

○ **Caesar salad**

Freshly tossed cos & iceberg lettuce, crispy bacon, balsamic croutons, fresh parmesan & creamy caesar dressing *(smoked chicken extra)*

○ **Pumpkin, leafy green & feta salad** *(Gluten Free)*

Roasted pumpkin, red onion, mixed green leaf, topped with feta

○ **Candied walnut & bacon green salad** *(Gluten Free, Dairy Free)*

Candied walnuts, infusion lettuce, bacon, roasted red capsicum, chipolini

○ **Tabouleh salad** *(Dairy Free)*

Cracked buck wheat with diced fresh tomato, flat leaf parsley & cucumber

○ **German potato salad**

Diced new potatoes with capers, red onions & bacon, finished with a parsley & dijon mustard mayonnaise

○ **Greek salad**

Diced vine ripened tomatoes, cucumber, red onions with black olives & feta cheese

○ **Thai noodle salad** *(Dairy Free)*

○ **Couscous & chickpea salad** *(Dairy Free)*

# DESSERTS

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- Pecan pie** *(Large)*
- Apple pie** *(Large)*
- Custard tart**
- Good old kiwi chocolate self-saucing pudding**  
Handmade chocolate cake with chocolate sauce & fresh cream
- Plum & frangipani tart**
- Lemon meringue pie**
- Chocolate trifle**
- Berry trifle**
- Apple & rhubarb crumble**
- Apple & feijoa crumble**
- Homemade cheesecakes**
- Chocolate brownie**  
*(Can do Gluten Free at extra cost)*  
Rich chocolate brownie dusted with icing sugar served with fresh cream
- Pavlova** *(Gluten Free)*  
Topped with fresh fruits & cream
- Fresh fruit platter with chocolate dipping sauce**  
A selection of fruits (subject to availability)
- Ambrosia**
- Chocolate & vanilla cream profiteroles**
- Selection of gateaux tortes & mud cakes**
- Warm bread & butter pudding**
- Fresh fruit platter with chocolate dipping sauce**
- Brandy snaps with freshly whipped cream**
- Chocolate log**
- Fruit salad**

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*Desserts can be made as individual portions*