



CHRISTMAS MENU

60+ PEOPLE



BUFFET SERVICE

\$40.50 Menu - choose 3 mains, 3 sides, 3 salads

\$47.00 Menu - choose 3 mains, 3 sides, 3 salads, 3 desserts

\$52.50 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.

\$37.50 Menu - choose 3 mains, 3 sides, 3 salads

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

\$49.50 Menu - choose 4 mains, 3 sides, 4 salads, 3 desserts



absolutecaterers

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 | absolutecaterers.co.nz

MAIN DISHES



- Rolled Turkey Roast** *(Gluten Free)*
Served with cranberry sauce and gravy

- Traditional Christmas Ham**
(Gluten Free)
Served with a selection of mustards and gravy

- Lemon & Thyme Roasted Chicken**
Served with sage and onion stuffing and pan juice gravy

- Christmas Roast Pork**
(Gluten Free, Dairy Free)
Served with spiced cherry port sauce

- Vegetarian Strudels**
(Gluten Free, Dairy Free)
Puff pastry strudels filled with roasted seasonal vegetables served with tomato and fig chutney

SIDE DISHES



- Roasted Christmas Vegetables**
(Gluten Free, Dairy Free, Vegetarian, Vegan)
Fresh seasonal vegetables finished with thyme, garlic and lemon

- New Zealand Mussels**
(Gluten Free, Dairy Free)
Marinated green lip mussels served with chilli and lime

- Bay of Islands Oysters**
(Gluten Free, Dairy Free)
Served with fresh lemon wedges

- Steamed Gourmet Potatoes**
(Gluten Free, Vegetarian)
Steamed Nadine potatoes finished in mint butter

- Bread Selection**
A selection of freshly baked bread rolls

SALADS



○ **Rocket, Roasted Red Onion and Parmesan Salad**

(Gluten Free, Vegetarian)

○ **Broccoli & Cranberry Salad**

(Gluten Free, Vegetarian)

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

○ **Crisp Salad Bowl**

(Gluten Free, Dairy Free, Vegetarian, Vegan)

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

○ **Prawn Salad** *(Gluten Free)*

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

○ **German Potato Salad**

Diced new potatoes with capers, red onion and bacon finished with parsley and dijon mustard mayonnaise

DESSERTS



○ **Pavlova** *(Gluten Free)*

Topped with fresh fruit and cream

○ **Traditional Steamed Pudding**

Served with fresh berries and French vanilla custard

○ **Brandy Snaps**

Served with vanilla bean chantilly cream

○ **Fruit Salad**

(Gluten Free, Dairy Free, Vegetarian, Vegan)

Fresh seasonal fruit infused with citrus and vanilla bean

○ **Plum & Frangipani Tart**

Fresh seasonal fruit infused with citrus and vanilla bean