

# CORPORATE MENU

## 60+ PEOPLE



This menu combines our Canape, Grazing Platter, Fork Style and Plated menus to cater for whatever your corporate function requires.



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

Please feel free to contact us for any further information.

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# HOT CANAPÉS



○ Thai prawn cakes with chilli jam	\$3.25	○ Mini roasted pumpkin tartlets topped with creamed feta	\$2.50
○ Braised pork belly with glass crackling & vanilla infused apple jam	\$3.50	○ Deep fried Italian tallegio cheese with onion marmalade	\$2.50
○ Deconstructed beef wellington with duxelle cream	\$3.50	○ Prosciutto & crispy filo wrapped asparagus with porcini mushroom sauce	\$3.00
○ Assorted arancini balls coated in golden panko crumb	\$3.00	○ Parmesan & truffle scented potato croquettes	\$3.00
○ Merlot braised beef cheek tartlets with English mustard mayonnaise	\$2.50	○ Prawn fritters with crab & lime emulsion	\$3.50
○ Mini potted mint braised lamb on herbed mash	\$3.20	○ Seared scallop with prosciutto crisp, chive hollandaise & watercress foam	\$3.50
○ Spanish onion & emmental beneight's	\$3.00	○ Zataar crusted lamb cutlets with tzatziki	\$3.50
○ Truffle & mushroom tumbleweeds	\$2.50	○ Siracha pulled pork with apple & coriander slaw on brioche sliders	\$3.50

# COLD CANAPÉS



○ Marinated cherry tomato, basil & buffalo mozzarella spikes	\$3.00	○ Deconstructed prawn sushi with wasabi mayo on pickled cucumber	\$3.00
○ Red pepper puree with goats cheese & fennel crisps	\$3.50	○ Deconstructed prawn toast with ginger mayo & egg dipped sesame flake pastry	\$3.00
○ White grape & almond gazpacho with parmesan & thyme crisps	\$3.50	○ House smoked salt salmon tartar stuffed in sesame coated cornet with red onion crème fraîche	\$3.50
○ Crayfish sliders, lime crème fraîche & cos lettuce	\$4.50	○ Beef tataki wrapped sundried tomato crème with ginger infused cucumber topped with caviar	\$3.50
○ Beef carpaccio en croute with parmesan crisp	\$3.00	○ Hoisin roasted duck pancakes	\$3.00
○ Prawn & avocado crepes	\$3.00	○ Chocolate mousse cups with berry spheres	\$3.50
○ Rare Thai beef fillet salad on ginger rubbed croutons	\$3.00	○ Vanilla custard tartlet topped with candied berries & chocolate gnash	\$3.00
○ Tuna tartar on a citrus base with a wasabi emulsion	\$3.00	○ Assorted petite macaroons filled with assorted fillings	\$3.00
○ Salt cured salmon & prawn cocktail spoons with wasabi mayo	\$3.00	○ Petit coconut & chocolate cakes	\$2.50
○ Fresh Bay of Islands oyster salsa verde & rosa	\$2.50		
○ Citrus marinated ceviche & coriander mayo	\$2.50		

# GRAZING PLATTERS

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## ○ **ANTIPASTO AND CHEESE**

**\$15.00 per person - minimum 10 people**

An assortment of beautiful artisan cured meats, cheeses and handmade crisps and crackers served with an assorted mix of antipasto.

## ○ **VEGETARIAN DIPPING**

**\$7.50 per person - minimum 10 people**

Delicious homemade dips including hummus, tzatziki, pesto and tomato relish accompanied by fresh vegetable crudité and brochettes.

## ○ **ARTISAN CHEESE BOARD**

**\$10.00 per person - minimum 10 people**

Quality cheeses with accompanying jellies, jams and relishes served with assorted handmade crisps and crackers.



# FORK STYLE MENU



**\$11.50 PER PERSON**

## RED MEAT

- ☐ **BBQ NZ Lamb cutlets**  
On herbed mash and Shiraz jus (gluten free)
- ☐ **Mini Scotch fillet steak and onion burgers**  
With spicy relish, greens on fresh bakery brioche rolls
- ☐ **Red wine braised Omak beef cheeks**  
On a herbed mash
- ☐ **Braised beef in red wine**  
With mushroom tumbleweeds and gremolata

## PORK & POULTRY

- ☐ **Thyme and lemon chicken tenderloin**  
With Tatziki sauce, orzo pasta, feta, parsley, cucumber and tomato salad (Can be vegetarian)
- ☐ **Lemon and oregano chicken crumbed tenderloins**  
With antipasto Cous Cous salad with tahini dressing
- ☐ **Sticky sesame free farm pork belly**  
On Szechuan style stir fried egg noodles
- ☐ **Pulled BBQ pork buns**  
With zingy red apple and white slaw (fennel, White cabbage)

## SEAFOOD

- ☐ **Prawn & scallop kebab**  
On a citrus Cous Cous
- ☐ **King Prawn skewers**  
With chilli and capsicum sauce, Israeli Cous Cous with cumin roasted carrots  
(Can be vegetarian and made with chilli marinated and crumbed Tofu)

## VEGETARIAN

- ☐ **Roasted Kaipara Pumpkin and chive risotto disks**  
Finished with freshly shaved Mahoe farm aged Gouda
- ☐ **Grilled parmesan & truffle polenta chips**  
With fresh cherry tomato arabiatta sauce

# PLATED MENU

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**\$58.00 Menu** - choose 1 entrée, 1 main, 1 dessert (alternate drop 50/50)

**\$66.50 Menu** - choose 2 entrées, 2 mains, 1 dessert (alternate drop 50/50)

**\$72.50 Menu** - choose 2 entrées, 2 mains, 2 desserts

## ENTRÉES

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☐ **Warm tomato & parma ham tart**

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

☐ **Warm shallot & butternut squash tart**

With roasted tomato & tarragon vinaigrette

☐ **Marinated tomato, basil & buffalo mozzarella salad** *(Gluten Free)*

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

☐ **Goats cheese – chevre, fig & walnut & onion tart**

Roasted onion tart with chevre (goats cheese) handmade fig & walnut salami, drizzled in a zingy apple reduction

☐ **Beetroot & blackberry cured salmon**

Sous vide three beets with pickled shallots & horseradish

☐ **Beef carpaccio** *(Gluten Free)*

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

☐ **Aubergine parmigiana**

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

☐ **Thai rare beef fillet salad**

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

☐ **Smoked chicken, spring onion & Persian feta filo parcels**

Served on a wild rocket & orange salad

☐ **Seared scallop with a red pepper tuille & cauliflower crème**

Pan seared scallops on a cauliflower crème, pea feather salad & grilled corn, garnished with red pepper tuille

# MAINS



- ☐ **Roasted lamb rump**  
With a fennel spiced parsnip puree, buttered spinach & cider jus
- ☐ **Roasted angus sirloin steak**  
(Gluten Free)  
Served on a potato & kumara dauphinoise with shiraz jus
- ☐ **Thyme & garlic marinated chicken breast** (Gluten Free)  
Served with herbed mash & oven roasted tomatoes
- ☐ **Seared NZ salmon** (Gluten Free)  
Served on potato gallette & fresh lemon green beans & salsa rosa
- ☐ **Pan seared fish of the season**  
(Gluten Free)  
Served on a grilled vegetable tian & lavender & carrot puree
- ☐ **Bacon wrapped beef fillet**  
(Gluten Free)  
Served with field mushroom mash & grenache merlot jus
- ☐ **Braised pork belly with glass crackling** (Gluten Free)  
Served with apple & vanilla marmalade & cauliflower puree
- ☐ **Citrus & spiced confit duck leg**  
(Gluten Free)  
With pumpkin & rosemary puree, garlic roasted purple carrot & zucchini with port jus

# DESSERTS



- ☐ **Pavlova** (Gluten Free)  
Served with fresh minted fruit salad & 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
- ☐ **Blackberry parfait**  
Handmade black berry parfait with crispy apple & almond sponge, fresh berries & hokey pokey with berry coulis
- ☐ **Triple layer Chocolate mousse cake**  
Baked rich chocolate mousse base, layered with white & dark chocolate chill set mousse served with candied orange & mixed berry caviar
- ☐ **Deconstructed spiced pumpkin cheese cake**  
Infusion of cinnamon, ginger & clove roasted with pumpkin, with a vanilla & rose water cream, butterscotch sauce & sugared ginger