



PLATED MENU

60+ PEOPLE



- \$62.00 Menu** - choose 1 entrée, 1 main, 1 dessert (alternate drop 50/50)
- \$69.50 Menu** - choose 2 entrées, 2 mains, 1 dessert (alternate drop 50/50)
- \$76.00 Menu** - choose 2 entrées, 2 mains, 2 desserts

This menu is designed as an alternative drop. For example, the hosts chooses menu options chicken and beef, meaning that 50% of your guests will be served chicken, and the remaining 50% of guests will be served beef.



\$250.00 non-refundable deposit is required to confirm booking - all prices exclude GST.
Price includes: plates & cutlery, serving ware.
Price excludes: table settings.

Please feel free to contact us for any further information.

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ENTRÉES



○ **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 galette & 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