



Waited Dinners

Pre-dinner Canapés

Select any 2 items from our [cocktail menu](#)

Entree

Select two

Trio of Local Mushrooms

Sautéed in a Port & Fresh Thyme Reduction & Served on a Flaky Base

Wilted Spinach & Goats Cheese Parcels

With a Light Lime & Chervil Vinaigrette

Smoked Salmon Rosette

Drizzled w a Sweet Chilli Hollandaise & Set on a Bed of Mesclun

Cured Akaroa Salmon

w Fine Herbs, Ginger & Sherry, Served w Salad Greens

Bocconcini & Tomato Tart

Topped w Rocket & Parmesan

Pan Seared Scallops

Placed on a Petit Salad & Topped w a Fresh Coriander & Mango Salsa

Homemade Farmhouse Pate

w a Red Onion & Chilli Jam & Melba Toast

Coriander Spiked Lamb

w Chilli, Tomato & Cumin Salsa

Smoked Chicken & Mango Salad

Accompanied w a Light Yoghurt & Mint Dressing

Main Course

Select two

Fillet of Beef

Set on Roasted Vegetables, w a Creamy Potato Mash, & Served w a Tarragon Hollandaise

OR

On a Kumara & Pumpkin Tart, Served w a Panache of Vegetables & an Onion Confit

OR

On Sautéed Mushrooms, Gourmet Potatoes, & Drizzled w a Rich Red Wine Jus

Oven Baked Chicken

w a Lemon & Thyme Farce, wrapped in Bacon & Served w Fresh Greens & a White Wine Cream Sauce

OR

Filled w Sundried Tomato & Tarragon

Served on Gourmet Potatoes & Local Vegetables & Finished w a Parsley Pesto Dressing

OR

On Lyonnaise Potatoes & Drizzled w a Spicy Tomato & Basil Sauce

Canterbury Lamb

Rack of Lamb, Set on Ribbon Vegetables w a Kumara & Potato Mash, w a Rich Red Currant & Mint Jus

OR

Herb Crusted Fillets, Served on a Tomato & Zucchini Frittata & Topped w a Roast Garlic Confit

OR

Spiced Mediterranean Lamb Rump w Olives & Seasonal Greens & Rosemary Infused Cous Cous

Akaroa Salmon

Pan fried, Served on a Polenta Cake w Asian Style Vegetables

OR

Darne of Salmon on Wilted Greens, Herbed Potatoes w a White Wine & Dill Beurre Blanc

OR

Baked, Set on a Bed of Julienne Vegetables w Risotto Cakes & a Salsa Verde

Dessert

Select two

Southland Peaches

Poached in a Light Syrup, then Baked in a Tart & Served w Crème Fraiche

Chocolate Decadence

w a Passionfruit & Palm Sugar Couli

Seasonal Fresh Fruit

Poached in Mulled Red Wine & Accompanied w Mascarpone

Raspberry and White Chocolate Cheesecake
w Berry Couli

Traditional Apple Tart
w French Vanilla Bean Ice Cream

Individual Pecan Pies
w a Rich Chocolate Sauce & Local Berries

Dark Chocolate Cups
filled w a Smooth Mousse & Surrounded by Fruit Couli & Fresh Cream

Raspberry Profiteroles
drizzled in Chocolate Sauce w a Light Icing Sugar Snow

Lemon & Passionfruit Tart
w Crème Fraiche & Mint

Percolated Coffee & Specialty Teas to finish

The cost per person is:

Beef & Chicken main	\$57.50 + GST
Beef & Lamb Main	\$63.00 + GST
Beef & Salmon main	\$58.50 + GST
Chicken & Lamb main	\$58.50 + GST
Chicken & Salmon main	\$53.00 + GST
Lamb & Salmon main	\$58.50 + GST

Includes: Food Service Staff and Table Linen
Depending on your venue, there may be additional charges

