



Buffet menu

Main dishes

Eye fillet of beef on crispy olive roast potatoes with Smokey romesco sauce

Slow roast lamb leg with bright smashed root veggies and gremolata

Thai coconut chicken served over coconut rice with asian herbs and mango

Grilled lamb cutlets with broccoli/potato puree and broccoli salad

Chicken thighs with garlic, fennel, green beans and roast carrots

Grilled local fish with Caperberries and lemon, new potatoes, chorizo, tomato

Salads

Roasted beet, pomegranate molasses, watercress, mascarpone, fresh walnuts

Three veg tabouli (Carrot, Broccoli, Cauliflower)

Potato and Kumara chips with herb lemon salt

Quinoa with fresh herbs, feta and grilled vegetables

Indian Ratatouille with yogurt and coriander

Rice salad with nuts and dried cherries

Grilled Asparagus and beans with herbed labne

Eggplant Moussaka stuffed tomatoes

Herb and flower summer salad with lemon vinaigrette

Summer tomatoes with basil, pine nut and courgette

Desserts

Chocolate hazelnut meringue roulade GF Lemon tart with blueberry coulis

Chocolate and mascarpone tarts with fresh berries

Peach Walnut and Lavender Cake with whipped cream

Pumpkin and cinnamon cheesecakes with caramelised pecans

Pistachio and honey roast stone fruit with mascarpone GF

Very chocolate mousse cake with berry compote and whipped cream GF

Please choose 2 meats, 3 salads and 3 desserts. Fresh breads and butter included. Desserts can be passed around or displayed on a tea table.

If you are having trouble selecting complementary items we are always happy to help.

Please let us know if you have any special dietary requirements or preferences and we will do our very best to accommodate them.



Canapé menu

Seafood

Smoked salmon, cream cheese and chive crepes

Thai mussel fritters with Nuoc Cham Chilli lime prawns with mango dip

Sourdough toasts with creamy smoked fish and chives Scallop in a spoon with avocado, horseradish and lime

Salt crusted potato filled with herb mascarpone and smoked salmon

Rye crisps with quark and beet cured salmon

Salmon and watercress quiches

Smoked fish croquettes with garlic and dill yogurt

Our smoked oysters on sourdough crisps with creme fraiche, chives

Meat & Chicken

Cajun chicken skewers with aioli

Dukkah crusted lamb rump with aioli and harissa

Italian Meatballs with plum dipping sauce

Rosti topped with jalapeno cream and cajun chicken

Chorizo corn fritters with chipotle aioli

Mini meatloaves with our chutney
Lamb, prune and pinenut meatballs
Speck mushroom and sage skewers
Lemon chicken skewer with cucumber, tomato, feta, olive, garlic, and oregano

Vegetarian

Tiny Cheesy Polenta stacks
Sweet potato falafel with rich tomato fennel sauce
Chèvre and leek tartlets
Parmesan crusted parsnip and carrot with walnut and sage pesto
Kumara puffs topped with Kikorangi blue cheese and pear and date chutney
Herby Halloumi and summer vegetable skewers
Little Mexican rice cakes with guacamole
Spinach, Shiitake and Feta fritters Cumin and parsley and parmesan
Gougere lemony olive mascarpone
Feta, date and sweet corn fritters
Mini fig, goat's cheese, thyme and honey tarts
Caprese on a stick with local olive oil (tomato,mozzarella,basil)

Desserts

Chocolate, armagnac and prune brownies
Candied citrus Chocolate avocado mousse
Seasonal fruit sorbet shots
Dark chocolate prune and almond truffles
Blueberry and lemon meringues
Mini pecan pies with cinnamon mascarpone
Little strawberry balsamic pies with cream
Mascarpone cheesecake with strawberry and rhubarb
Little chocolate whisky tarts with orange
Sesame lime tropical fruit skewers

Desserts are also canapé size and can be passed around or displayed on a tea table. (We recommend 6-8 savoury items and 2-3 dessert items for a typical cocktail function)

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we are always happy to help.

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and we will do our very best to accommodate them.



Chef onsite Lunch Menu

All meals served with fresh bread, whipped butter and local olive oil

Entrees

Local seafood tasting plate (scallops, kingfish ceviche, oysters)

Salad of roasted baby beets, greens, apple, goat's cheese, fennel and walnuts

Oxville Farms lamb fillet with heirloom tomato, mint and pinenuts
with a honey rosemary dressing

Main

Tea smoked Marlborough salmon, grilled Asparagus, new potatoes, herb and
lemon creme fraiche

Local Organic Beef fillet with skordalia, crispy sage,
pancetta and seasonal vegetables

Local fish with sauce vierge (new tomatoes, chervil, tarragon, basil)
green beans, beluga lentils

Dessert

Lemon tart with blueberry and creme fraiche Valrhona Chocolate mousse with
fresh mint, almond crisp Seasonal fruit sorbet

Please make one selection from the menu for each course.
We are happy to accommodate specific requests and dietary requirements.



Lunch Menu “We prepare-You serve”

All lunches include fresh seasonal fruit

Savoury

Small Quiches (Lorraine, Spinach & Shitake mushroom, Zucchini & mint, Bacon leek & blue cheese)

Salad bowls (choice of Roast Vegetables with basil olives & pecorino, Rice with nuts rocket and cherries, Grilled sweet corn slaw, Quinoa Tabouli with feta)

Potato Rosti stack with bacon, avocado, rocket and pesto (Gluten Free)

Hummus plate topped with local olive oil and (pickled vegetables or fresh tomato salsa) and fresh pita breads

Delicious sandwiches made with fresh bread, garden greens, local fruit chutney, local cheese and cured meats.

Sweets

Vegan fruit loaf Chocolate Brownie Peanut Butter Cookies (Gluten Free)

Blackberry Apple Pie Bars Little citrus syrup cakes (Gluten Free)

Classic Carrot cake with cream cheese icing and walnuts

Please make one sweet and one savoury selection from the menu for each guest.

We are happy to accommodate specific requests and dietary requirements.