

Formal Dining 2023

TO START

Cocktail Fare

Mushroom and Feta Mini French Tart

Smoked Salmon and Sweet Chilli Pillows on Sour Dough Crostini

Saffron and Fish Mini Fritters with a Coriander & Chilli Mayo

Prawn Dumplings with a Vietnamese Dipping Sauce (H)

Fresh Scallops Pan Seared finished with Coriander on a Sliver Spoon

Chicken Morsels coated in panko crust with a Roasted Bell Pepper sauce (H, C)

Beef Bourguignon Mini Tarts topped with Horseradish Cream Fraiche

Fillet Mignon on skewers with Béarnaise Sauce

Roasted Hawke's Bay Lamb with Onion Saffron Marmalade on Rye

Moroccan Spicy Pork and Coriander Balls with Rich Plum Dip

12.00 per person – Any Three Cocktails Items

ENTRÉE SELECTION

A Taste of Summer

Mint Infused Pea Soup topped with Shaved Parmesan and Croutons

Chicken Tart

Rubbed in Tika Spices with an Onion Confit on Micro Greens
drizzled with an Avocado and Balsamic Dressing

Ceviche With Tostada

Cured locally caught fish with tomato, cucumber & Avocado
served on toasted Tostada

Hawke's Bay Lamb Lollipops

served on Rocket with Olives & Chilli

Duck Breast Salad

Sliced Duck on Baby Salad Greens, Oven Roasted Cherry Tomato's
drizzled with a Raspberry Vinaigrette

MAIN SELECTION

Hawkes Bay Natural Lamb Two Ways

Lamb rack rubbed in Fresh Herbs served with a Slowly Braised Lamb Shoulder Tart topped with Root Vegetable Puree finished with a Red Wine Jus

Hawke's Bay Beef

Cooked Whole in a Herb & Mustard Butter,
On top of crushed Horseradish Potatoes
finished with an Onion confit & a Red Wine Glaze
(Served Medium Rare)

Free-range Chicken Breast

Filled with a red Onion & Brie mousse,
served on a bed of Roasted Capsicum
drizzled with an Apple Cider Beurre Blanc

Confit of Duck Leg

Served on a Soy & Shitake Mushroom Consommé & Steamed Rice

Fish of the Day

with a Zucchini and Tomato Orzo
topped with Capers & Crème Fraiche
drizzled with a Balsamic syrup

All mains will be accompanied by a Fresh Seasonal Vegetables and Salad.

DESSERT SELECTION

Lime Mousse

with Chocolate Shards

Panna Cotta

Served with an Orange Clove Sauce and a Kiwifruit and Titoki Daiquiri Shot

Blueberry & Almond Flan

Served with Vanilla Bean Ice Cream

Individual Chocolate Mousse Filled Cakes

with Rush Munros Ice Cream and a Berry Coulis

Trio of Desserts

Crème Brulee, Lemon and Lime Torte and Honey Ice Cream

Salted Caramel Cheesecake

with a sweet orange preserve and a Vanilla Bean Ice cream

Dessert Platter

A selection of Cakes, Tarts and Individual Desserts including:

Coconut Tart, Pecan Nut Pie, Panna Cotta, Crème Brulee, Individual Chocolate Mousse, Chocolate filled Profiteroles.

MENU PRICES

Option One 62.00pp

1 Entrée, 1 Main, 1 Dessert

Option Two 67.50pp – Alternate Drop

1 Entrees, 2 Mains and 1 Dessert

Option Three 78.00pp – Alternate Drop

3 Cocktails To Start

2 Entrees, 2 Main and Trio of Dessert

Extras

Additional Entrée Per Guest **5.00**

Additional Main Course Per Guest **10.00**

Additional Dessert Per Guest **5.00**

Cocktails Per Item, Per Guest **3.00**

Cheese & Fruit boards **4.50**

Alternative Menu Items are available as well as any Special Dietary Requirements or Requests.
We can arrange any hired ware that you may need including Glassware, Trestle Tables, Linen etc.

Staff – We can supply Design Cuisine Bar and Wait staff at \$25.00 per hour for a minimum of 3 hours each and a Caterers Endorsed Liquor Licence for a fee of \$100.00. A Design Cuisine Bar Manager is required for any function that requires our Liquor License and is available at \$30.00 per hour for a minimum of 3 hours.

There is a surcharge on Staff for functions held on any Public Holiday.

Prices may vary due to inflation, seasonal availability of products and rising supplier costs.
Confirmation of Menu must be made 10 days prior to function and final numbers must be made no less than 72 hours prior to function

Minimum numbers – 30 People.