



Design Cuisine Christmas Catering Packages

Festive catering for staff Christmas parties, end-of-year functions and relaxed summer celebrations

OPTION ONE

Christmas Cocktail Party Feast

From \$35 pp

Festive cocktail food and Christmas ham rolls to finish.

CHRISTMAS COCKTAIL SELECTION

Focaccia topped with chicken, brie and cranberry
Mini beef bourguignon pies
Mini soft tacos with pulled pork, salsa and lime crema
Buttermilk fried chicken with Korean BBQ glaze
Arancini of mozzarella, horopito and kumara

TO FINISH

Freshly carved Christmas ham off the bone
Fresh bread rolls
House slaw
Chilli jam and homemade condiments

OPTION TWO

Christmas Drop-Off Feast

From \$45 pp

Delivered ready to enjoy — ideal for offices, tradies and relaxed staff lunches.

BUFFET SELECTION

Sliced ham from the bone with sweet chilli and red onion jam
Sliced Hawke's Bay roast beef
New potatoes with butter and herbs
Mesclun summer salad with avocado and Vietnamese dressing
Mediterranean seafood pasta salad
Fresh bread rolls and homemade condiments

TO FINISH

Baby pavlovas with fresh berries and whipped cream
Chocolate brownie with passionfruit cream

INCLUDES

Disposable plates, cutlery and serviettes

OPTION THREE**Staffed Christmas Buffet****From \$70 pp**

A generous Christmas function package with cocktail food, buffet service and festive desserts.

TO START

Mini pulled pork sliders with chilli jam and cheese
Gourmet cocktail sandwiches with spiced chicken and prawn salad
Crispy market fish goujons, house tartare

MAINS

Sirloin of beef with garden herbs, mustard and rich jus
Boneless chicken thighs with a sweet summer glaze
Sliced ham from the bone with sweet chilli and red onion jam

SIDES & SALADS

Brioche rolls with New Zealand olive oil and butter
Gourmet jacket potatoes with herb butter
Mixed leaf salad with avocado and walnut mint dressing
Chargrilled vegetables with raspberry vinaigrette
Oven-roasted root vegetable salad with Vietnamese dressing

DESSERT PLATTER

Baby pavlovas, salted caramel profiteroles, mini cheesecakes, summer strawberries and mascarpone cream

OPTIONAL LATE-NIGHT SUPPER

Fresh ciabatta rolls, sliced ham, cheese, tomato, pickles and condiments

Add-On Options

COCKTAIL FOOD ON ARRIVAL

Add extra hot or cold finger food before the main buffet.

CHRISTMAS GRAZING PLATTERS

Cheeses, cured meats, crackers, dips, chutneys, fruit and sweet bites.

EXTRA BUFFET ITEMS

Additional mains, salads and desserts available at an extra cost.

LATE-NIGHT FOOD

Ham rolls, pulled pork sliders, sausage rolls, mini pies or cheese platters.

STAFFING, BAR & LICENCE

Wait staff, bar staff, duty managers and a mobile liquor licence can be arranged if required.

HIREWARE & DIETARIES

Glassware, trestle tables, linen, plates and cutlery can be arranged. Dietaries on request.

NOTES

- All catering enquiries will be provided with a no-obligation quote based on your event requirements.
- Delivery or travel charges may apply.
- All pricing is GST exclusive.
- Minimum spend or guest numbers may apply.
- Additional mains, salads and desserts available at an extra cost.
- Dietary requirements can be accommodated on request.
- Children's pricing is available on request.
- Birthday cake cutting and plating can be arranged if required.
- Wait staff, bar staff, duty managers and a mobile liquor licence can be arranged if required.
- Terms & Conditions apply.