

# *The Art of Food*

Wedding & Event Menus  
Valid until 31st March 2020



# Canapes

Selection of 5 - \$17.5 per person per hour

Extra canape - \$3.5 per person

GF = Gluten Free/ DF= Dairy Free/ V = Vegetarian



## Cold canape selection

Smoked chicken finger sandwiches

Hot smoked salmon, cream fraiche toast

Seared beef with horseradish polenta (GF)

Blue cheese tart, walnut and pear compote (V)

Tomato, feta and basil skewer (V)

Rice paper spring roll with soy chilli dipping sauce (DF, GF)

Salmon tartare with pickled cucumber (DF, GF)

Red pepper marmalade, goats cheese crostini (V)

## Hot canape selection

Petit lamb burger, onion relish, swiss cheese

Prawn, avocado wasabi mousse, rice cracker

Satay chicken skewers (GF)

Parmesan arancini, smoked paprika ailloi (V)

Herb rosti, rare roasted beef, onion jam (DF)

Tempura prawn skewers with wasabi mayo

Crumbed hoki bites with tartare sauce

Pork belly & pickled vegetable skewer (G, DF)

# Set Menu Options

## Two Course Set Menu

One choice - \$65 per person

Select one entree & one main or one main & one dessert

Two choice - \$70 per person

Select two entrees & two mains OR two mains & two desserts

## Three Course Set Menu

One choice - \$75 per person

Select one entree, one main & one dessert

Two choices - \$85 per person

Select two entrees, two mains & two desserts

Three choices - \$90 per person

Select two entrees, three mains & two desserts



## Extras

Seasonal vegetables for the table - \$15 per table (8 people)

Fresh salad greens for the table - \$15 per table (8 people)

Roasted gourmet potatoes with rosemary & garlic \$15 per table (8 people)

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## Entrée Options

Crisp salt & pepper prawns, lime infused avocado puree, chilli, cucumber & mango salsa (GF)

Seared scallops, cauliflower puree, pancetta, truffle oil (GF)

Salmon tartare, tempura prawn popcorn, wasabi cream, shaved radish salad

Twice cooked pork belly, carrot puree, green apple & fennel salad (GF, DF)

Hot smoked salmon, soft egg, pickled vegetables, croutons (DF)

Goats cheese arancini, balsamic reduction, pickled mesclun salad

## Main Course Options

Chargrilled ribeye steak, white onion puree, wilted spinach, slow roasted tomato, red wine jus (GF)

Salmon fillet, braised fennel, pickled cucumber & herb salad, fennel cream (GF)

Corn fed chicken breast, pearl barley risotto, confit garlic, wild mushroom, spinach, chicken jus

Rosemary rubbed lamb loin, crisp polenta cake, baby carrots, goats cheese crumb

Roasted duck breast, sesame steamed bok choy, pickled carrot salad, star anise jus

Market fish, potato puree, red capsicum & courgette salad, preserved lemon dressing

Eggplant, capsicum & feta filo bonbon, slow roasted tomato spiced yoghurt (V)

Wild mushroom & spinach risotto, parmesan, olive oil (V)

## Dessert Options

Warm pecan brownie, espresso ice cream, salted caramel sauce (GF)

Apple tart, mascarpone cream, vanilla bean ice cream

Tiramisu slice, gingernut ice cream, toasted oat crumb

Vanilla bean crème brûlée, berry compote, raspberry sorbet (GF)

Citrus cheesecake, lemon curd cream, orange & mint salad, lemon sorbet

Dark chocolate marquise, honeycomb, vanilla bean ice cream

Panna cotta, pineapple & mango salad, pineapple sorbet

Mini pavlova, kiwifruit salad & vanilla whipped cream

*Freshly brewed coffee & selection of teas*



# Sharing Plates

## Asian platter

Selection of Asian delicacies with dipping sauces  
\$5.50 per person (minimum 15 guests)

## Kapiti cheese platter

Assorted Kapiti cheeses including Aorangi brie, Kikorangi blue, port, aged & smoked cheddar, crackers, nuts, grapes  
\$12 per person (minimum 15 guests)

## Antipasto platter

Assorted cheeses, house dips, smoked salmon, olives, pickles, cured meats, chutneys, breads, crackers  
\$12 per person (minimum 15 guests)

## Glazed ham on the bone

Slow cooked honey & pineapple glazed ham, bread rolls, mustards, chutneys  
\$21 per person (minimum 25 guests)



# Buffet Menu Options

## The Selwyn \$67 per person

Three salads, two meats, two vegetarian, one seafood, three desserts

## The Coleridge \$71 per person

One soup, three salads, three meats, two vegetarian, one seafood, four desserts

## The Rakaia \$77 per person

One soup, four salads, three meats, three vegetarian, one seafood, four desserts

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## Soups

Creamy roasted red capsicum & tomato, balsamic (GF, V)

Spiced roast pumpkin, cumin scented yoghurt (GF, V)

Roasted sweetcorn, smoked paprika (GF, V, DF)





## Salads

Fresh garden greens (DF, GF, V)

Classic Caesar, parmesan, soft egg, anchovy (GF)

Greek style salad, marinated feta, kalamata olives (GF, V)

Sweet potato, celery, pineapple, lime, coriander, sweet chilli (GF, V, DF)

Gourmet potato salad, bacon, seeded mustard, roasted red capsicum

Balsamic marinated baby beetroot, spinach, walnut, feta (GF, V)

Penne pasta, grilled vegetables, broccoli pesto (V)

Roasted mushroom, red capsicum, mesclun leaves, balsamic reduction (V, GF, DF)

Grilled calamari, cucumber, red chilli, coriander, crisp shallots (GF, DF)



## Meats

Whole roasted beef sirloin, thyme, parsley, shallot crust (GF, DF)

Roasted lamb leg, rosemary, garlic, red wine jus (GF, DF)

Roasted free range chicken breast with preserved lemon, pine nuts and parsley dressing (GF, LF)

Honey & brown sugar baked ham, pineapple, orange jus (GF, DF)

Thai green chicken curry, coconut, roasted eggplant, green beans (GF, DF)

## Seafood

Market fish fillet, cherry tomato, basil, chorizo sauce

Poached Rakaia salmon fillet, shaved fennel tomato salad, chive hollandaise

Wok fried tiger prawns, Chinese greens, fried garlic, soy & oyster sauce (DF)

Green lipped mussels, Thai red curry, coconut, crisp shallots, coriander, lime (DF)



## Vegetarian

Portobello mushroom risotto, spinach parmesan, mascarpone (V)  
Spinach & ricotta ravioli, baby spinach, mushroom, white wine sauce (V)  
Gourmet potatoes, house herb butter (GF, V)  
Steamed seasonal vegetables, rock salt, olive oil (GF, DF, V)  
Cauliflower & cheese, toasted parmesan crumb (V)  
Steamed basmati rice (GF, DF, V)

## Desserts

Seasonal fresh fruit platter (GF, DF)  
Apple crumble pie, vanilla bean anglaise  
Raspberry & toffee cheesecake (GF)  
Flourless chocolate torte, honey comb ganache (GF)  
Citrus lemon tart, meringue crisp  
Tiramisu gateau, espresso ganache  
Pavlova, vanilla cream, kiwifruit, berry compote (GF)  
Sticky date pudding, salted caramel sauce



*All desserts are accompanied by Chantilly cream, berry coulis & passionfruit coulis*

*Freshly brewed coffee & selection of teas*