

SAMPLE

Plated Dinner Menu

To Start

FRESHLY BAKED BREADS

with olive oil + vincotto

Entrée

MERINO LAMB

served on a kumara + tahini puree
with fennel salad (GF/DF)

SOUTHLAND RARE BEEF

with horseradish (GF)

CENTRAL OTAGO VENISON CARPACCIO

with parmesan crisps (GF)

MARKET FISH CEVICHE

with coconut + lemon (GF/DF)

MARLBOROUGH CURED SALMON

with beetroot tzatziki (GF)

CLEVEDON BUFFALO MOZZARELLA

with seasonal fruit + vincotto (GF)

ROXBURGH PEAR SALAD

with maple walnuts + goat cheese (GF)

Main Course

CINNAMON + MANUKA HONEY

SILERE LAMB SHOULDER

with a juniper chutney (GF/DF)

SOUTHLAND BEEF

with chermoula sauce + roasted kumara crisps (GF/DF)

SLOW ROASTED HAVOC PORK BELLY

with coconut butternut puree + apple crisps (GF/DF)

BAKED FREE-RANGE CHICKEN

with vegetable noodles + red chimichurri (GF/DF)

MARKET FISH

with aubergine puree + lemon tarragon dressing (GF/DF)

MARLBOROUGH BLACKENED SALMON

with crispy new potatoes + citrus beurre blanc (GF)

SHARED SIDES:

GREEN BEANS, BROCCOLINI + BABY SPINACH

sautéed with lemon juice (GF/DF)

SHAVED FENNEL SALAD

with kale, fresh orange, feta + cranberries (GF)

Dessert

PETIT FOUR DESSERTS TO A STATION:

MINI CINNABUN DONUTS

PASSIONFRUIT MACARON (GF/DF)

MINI PAVLOVAS

with cream, kiwifruit + passionfruit (GF)

DARK CHOCOLATE + SALTED CARAMEL BROWNIE (GF)

LEMON TARTLETS

with blueberry meringue (GF)



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Petit four desserts continued:

MANUKA HONEY + STRAWBERRY CREAM PROFITEROLE
with white chocolate

STICKY DATE CAKE
with butterscotch + salted caramel popcorn brittle

S'MORE DOMES
with caramel sauce, marshmallow + chocolate

DARK CHOCOLATE + HAZELNUT PRALINE TRUFFLE (GF)

CENTRAL OTAGO BERRY PANNA COTTA CHEESECAKE (GF)

CRÈME BRULÉE CHEESECAKE
with vanilla bean mascarpone
+ hard crack sugar finish (GF)



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