

SAMPLE

Table Banquet Dinner Menu

Entrée

FRESHLY BAKED BREADS

with olive oil + vincotto

DIP TRIO

Hummus, dukkah + green herb pesto

Main Course

PROTEINS:

SLOW ROASTED SILERE LAMB SHOULDER

with tabbouleh + harissa sauce (GF/DF)

MARLBOROUGH BAKED SALMON

with miso glaze, crispy ginger + spring onions (GF/DF)

SOUTHLAND BEEF

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

MARKET FISH

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

BAKED FREE-RANGE CHICKEN

with vegetable noodles + red chimichurri (GF/DF)

SLOW ROASTED HAVOC PORK BELLY

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

SIDES/ SIDES:

ROASTED POTATOES

with cracked sea salt, rosemary + garlic (GF/DF)

GREEN BEANS, BROCCOLINI + BABY SPINACH

sautéed with lemon juice (GF/DF)

MANUKA HONEY ROASTED SEASONAL VEGETABLES (GF/DF)

ROASTED KUMARA CHIPS

with miso, toasted sesame seeds + lemon (GF/DF)

ROASTED CARROTS

with labneh + salsa macha (GF)

SIMPLE GREEN SALAD

with crystal garden leaves + citrus vinaigrette (GF/DF)

SHAVED FENNEL SALAD

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

ROAST BUTTERNUT PUMPKIN

with spinach, halloumi, cranberries + dukkah (GF)

ROXBURGH PEAR SALAD

with maple walnuts + goat cheese (GF)

CRISPY GRANNY SMITH APPLE + CARAMELISED FIG SALAD

with mozzarella, baby rocket + Manuka honey vinaigrette (GF)

Dessert

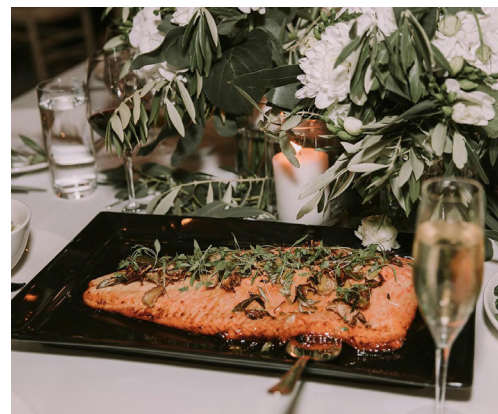
PETIT FOUR DESSERTS TO A STATION:

MINI CINNABUN DONUTS

PASSIONFRUIT MACARON (GF/DF)

MINI PAVLOVAS

with cream, kiwifruit and passionfruit (GF)

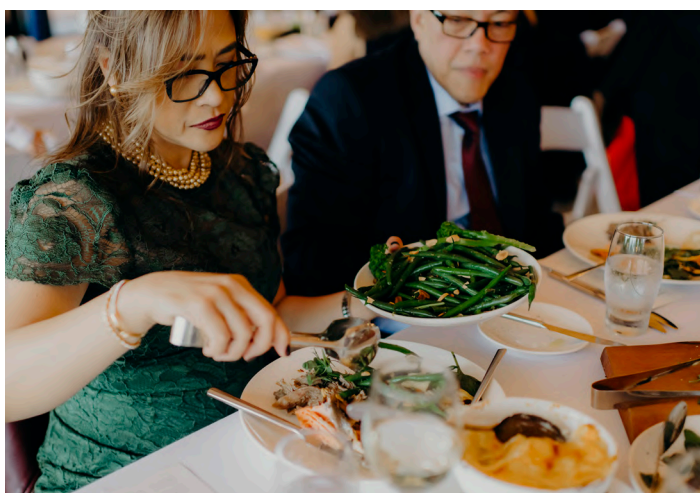


ASPIRING CATERING

info@aspiringcatering.co.nz // www.aspiringcatering.co.nz

SAMPLE

Table Banquet Dinner Menu



Petit four desserts continued:

DARK CHOCOLATE + SALTED CARAMEL BROWNIE (GF)

LEMON TARTLETS
with blueberry meringue (GF)

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)

ASPIRING CATERING

info@aspiringcatering.co.nz // www.aspiringcatering.co.nz