

SPECIAL OCCASION CATERING MENU BUFFET STYLE

Served in trays or on platters for Bain Marie and buffet service. Includes gravy, condiments. \$27.00 per head

2 meats from pork, chicken, beef rissoles, cottage pie, beef lasagne, vegetarian lasagne. 5 vegetables from:

Hot: Roast potato, roast kumara, roast pumpkin, potato mash, cauliflower broccoli cheese, cabbage in mustard sauce, braised cabbage, carrots, peas, mixed vegetable bake, seasoned potato wedges, broccoli, macaroni cheese.

Cold: German potato salad, minted potato salad, curried rice salad, rainbow coleslaw, Asian noodle salad, Mediterranean pasta salad, loaded tossed salad.

\$32.00 per head

2 meats from roast pork, roast chicken, apricot chicken, pulled pork, lamb shanks, honey soy glazed chicken drumsticks, chickpea curry

1 meat from roast lamb, roast beef, glazed ham

6 vegetables from:

Hot: Roast potato, roast kumara, roast pumpkin, potato bake, cauliflower broccoli cheese, cabbage in mustard sauce, pickled red cabbage, honey carrots, peas, mixed vegetable bake, broccoli, bubble and squeak cakes, creamy fettucine, rice.

Cold: German potato salad, minted potato salad, Waldorf salad, curried rice salad, roast vegetable and spinach salad, Greek salad, rainbow coleslaw, Asian noodle salad, Mediterranean pasta salad, loaded tossed salad.

Includes Yorkshire pudding and stuffing balls

\$40.00 per head

BBO menu

Choice of 1 meat from chicken satay, ham steak and pineapple, beef rissoles, sausages Choice of 1 meat from steak, bbq ribs

Choice of 3 salads – see above

Selection of breads



SALAD AND PLATTER OPTIONS

\$60.00 Cold meat and salad platter, serves 6 people

Nibbles Platter 1, \$2.00 per item, minimum 6 of any item – Meatballs in cranberry sauce, Hawaiian mini pizzas, feta and caramelised onion tartlets, mini sausage rolls, seasoned potato wedges.

Nibbles Platter 2, \$3.00 per item, minimum 6 of any item - Smoked salmon blinis, Thai

wedges.

Nibbles Platter 2, \$3.00 per item, minimum 6 of any item - Smoked salmon blinis, Thai chicken cakes, bacon brie cranberry mini pizzas, kumara curry puffs.

Vegetarian Nibbles Platter, \$3.00 per item, minimum 6 of any item – roast veg quiche, kumara curry puffs, sweet corn pikelets with dill cream

DESSERTS

Dessert platter, \$3.00 per item, minimum 6 of any item

Choose 4 of chocolate grand marnier truffles, lolly cake balls, banoffee tarts, salted caramel chocolate tarts, Oreo chocolate caramilk cheesecake shots, double chocolate mousse shots, Boysenberry meringue, Bailey's fudge, berry streusel slice, white chocolate caramel slice.

Trays of **hot pudding**, serves 10, \$70.00 each. Choices such as apple crumble, apple boysenberry crumble, butterscotch pudding, chocolate pudding, sticky date pudding, lemon queen of puddings, apple bread and butter pudding, rice pudding, loaded blondie. Trays of **cold dessert** serves 10, \$70.00 each. Choices such as trifle, Oreo chocolate caramel cheesecake, boysenberry cheesecake, Caramilk white chocolate cheesecake, eton mess, Tiramisu cheesecake, double chocolate mousse

ALL PRICES ARE PLUS GST

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