



absolute caterers

menu package





Corporate Catering

So you want to plan an event?

Our tailor made catering menus are designed by our in-house chefs, using the freshest seasonal produce.

1. Select your style of menu

Required 14 days prior to your event

Browse through the menu options in this package & decide on what kind of catering you are after, whether it be share platters for a morning tea, a 3-course plated dinner, canapes for an evening function or a finger food menu for an informal gathering.

Choose which menu items get your mouth watering, contact your Absolute coordinator & discuss your menu choices!

2. Provide us with estimated guest numbers

Required 14 days prior to your event

3. Advise catering session times

Required 14 days prior to your event

Let your coordinator know your break session times & exactly what time you'd like catering served, including any tea, coffee & OJ breaks (& that on arrival coffee).

Please note - we require all of the above information strictly 2 weeks prior – from here our team can roster staff accordingly, draft all necessary orders & arrange the logistics of your event.

4. Guest numbers & dietaries

Required 7 days prior to your event

Confirm final number of guests attending & provide a list of dietary guests along with a seating plan if required.

Strictly 1 week prior – at this point we can place all orders, 100% confirm staff rosters, begin preparation, & begin the set up!

5. Event day!

The last thing you need to worry about on event day is your caterers! With 20 years' experience, you can be assured our professional service staff will be on site to assist with anything you, or your guests may require.

Any changes to numbers, dietaries, or menu selections outside of the deadlines stated above we cannot guarantee we will be able to accommodate.

If changes are made after the above deadlines, you may incur an administrative & late change charge of \$150.00 + \$1.50 per person.

Breakfast Buffet

Minimum 25pax
Breakfast before 7:30am - requires a minimum 50pax

Option 1 | \$50 per person

Choose any 5 items from the below

Option 2 | \$40 per person

Choose any 4 items from the below

Breakfast Casserole | Sausage, Mushroom & Vegetables

Steaky Bacon **DG**

Mini Potato Rosti | Flaky Salt

Spinach, Bacon & Egg Benedict

Pork & Chives Breakfast Bangers | Smoked Butter

Creamy Scrambled Eggs **GV**

Croissant | Tomato & Swiss Cheese **V**

Homemade Baked Beans **DGVG**

Grilled Tomato **DGVG**

Portobello Mushrooms | Confit Garlic **DGVG**

Garlic Infused Creamy Mushrooms | Herbs **GV**

Included In Both Buffet Options

Breadbasket & Croissants | selection of Preserves & Butter **V**

Seasonal Cut Fruit, Dates & Nuts **DGVG**

Filter Coffee & selection of Organic Teas

Orange Juice



Finger Food Style Breakfast

Minimum 25pax
Breakfast before 7:30am - requires a minimum 50pax

Minimum 3 Items | \$19.50 per person

Additional item | \$5.50 per item, per person

Maple Glazed Waffles | Smoked Bacon Butter

Mini Bagels | Smoked Salmon, Cream Cheese & Capers

Mini Croissant | Ham & Swiss Cheese

Mini Croissant | Tomato & Swiss Cheese

Smoked Bacon & Egg English Muffin

Bacon & Egg Pie

Mini Chia Cups | Coconut Milk, Chunky Mango Glaze & Toasted Coconut **DGVG**

Granola & Berry Cup | Seasonal Fruit Compote & Yoghurt **V**

Avocado, Banana & Berry Smoothie **DGVG**

Mini Croissant, Tomato & Swiss Cheese **V**

Almond Croissants **V**

Cinnamon Danish **V**

Seasonal Cut Fruit **DGVG**

Banana Bread with a Whipped Honey Cream **V**

Beverages

Tea & Coffee | \$4.50pp

Orange Juice | \$3.50pp

Morning Tea / Afternoon Tea

Minimum 15pax

\$5.40 per item

Warm

- Venison Sausage Rolls with Speedway Sauce
- Savouries | Lamb, Beef & Quiche with Speedway Sauce
- Ham & Cheese Scones with a Piccalilli Dip
- Bacon & Egg Pie with Tomato Relish
- Three Cheese & Date Scone with a Fig Chutney **V**
- Sundried Tomato & Goat Cheese Tart **V**
- Onion & Cheese Pinwheel **V**
- Spinach & Ricotta Sausage Roll **V**
- Mushroom & Spinach Frittata **GV**

Cold

- Roast Beef & Horseradish Croissants
- Spicy Peri Peri Chicken Wrap
- Club Sandwiches | Chicken, Beef, Vegetarian
- Mini Bagels with Corn Beef & Piccalilli
- Apricot & Cream Cheese Pinwheel **V**
- Cucumber, Mint & Cream Cheese Focaccia **V**

Sweet

- Chocolate Brownie with Chocolate Sauce **GV**
- Assorted Fudge & Slices **V**
- Carrot & Walnut Cake with a Lemon Honey Frosting **V**
- Chocolate Mud Cake **V**
- Lemonade Scones with Cream & Raspberry Jam **V**
- Friands **GV**
- Cookies **V**
- Cheesecake **V**
- Lemon Citrus Tart **V**
- Mini Muffins with a Vanilla Mousse **V**
- Assorted Lamingtons with Chantilly Cream **V**
- Mini Doughnuts with Chocolate Sauce **V**
- Cinnamon Sugar Churros with Chocolate Dip **V**
- Plant Based Chocolate Snickers Slice **D G VG**

Beverages

- Tea & Coffee | \$4.50pp
- Orange Juice | \$3.50pp





Packed Lunch

Minimum 15pax | * indicates hot items

Option 1 | \$20 per person

Choose 1 Savoury Item from the below

- Bacon & Egg Sandwich
- Roast Beef, Cheese & Onion Sandwich
- Chicken Salad Sandwich
- Ham or Chicken Baguette *
- Wrap | Chicken Tikka or Paneer Tikka V
- Quiche | Bacon & Egg or Vegetable Option V *
- Savoury Croissant with Swiss Cheese
- Ham or Tomato V *
- Sushi | Chicken DG or Vegan DGVG

Includes

- 1 Piece of Fruit DGVG
- 1 Muesli Bar V
- 1 Bottle of Water or Juice

Option 2 | \$25 per person

Choose 1 Savoury Item from the below

- Bacon & Egg Sandwich
- Roast Beef, Cheese & Onion Sandwich
- Chicken Salad Sandwich
- Ham or Chicken Baguette *
- Wrap | Chicken Tikka or Paneer Tikka V
- Quiche | Bacon & Egg or Vegetable Option V *
- Savoury Croissant with Swiss Cheese
- Ham or Tomato V *
- Sushi | Chicken DG or Vegan DGVG

Choose 1 Sweet Item from the below

- Sweet or Savoury Muffin V
- Brownie GV
- Slice V

Includes

- 1 Piece of Fruit DGVG
- 1 Muesli Bar V
- 1 Bottle of Water or Juice

Option 3 | \$30 per person

Choose 1 Savoury Item from the below

- Bacon & Egg Sandwich
- Roast Beef, Cheese & Onion Sandwich
- Chicken Salad Sandwich
- Ham or Chicken Baguette *
- Wrap | Chicken Tikka or Paneer Tikka V
- Quiche | Bacon & Egg or Vegetable Option V *
- Savoury Croissant with Swiss Cheese
- Ham or Tomato V *
- Sushi | Chicken DG or Vegan DGVG

Choose 1 Salad Item from the below

- Caesar Salad
- Spring Garden Salad DGVG
- Pasta Salad V
- Potato Salad GV
- Greek Salad GV

Choose 1 Sweet Item from the below

- Sweet or Savoury Muffin V
- Brownie GV
- Slice V

Includes

- 1 Piece of Fruit DGVG
- 1 Muesli Bar V
- 1 Bottle of Water or Juice



Lunch Buffet Packages

Minimum 25pax

All lunch packages include a water station & whole fruits

Package 1

\$24.40 per person

Light Working Lunch Buffet

Select 1 bread 1 salad 1 modern classic

Package 2

\$29.40 per person

Light Stand Up Lunch Buffet

Select 1 bread 1 salad 1 modern classic 1 dessert

Package 3

\$50.50 per person

Regular Lunch Buffet

Select 1 main 1 bread 1 salad 1 dessert

Breads

Additional item | \$7.50 per item, per person

Grilled Chicken Pesto Focaccia | Fresh Mozzarella, Tomato & Arugula

Roast Beef Focaccia | Sliced Edam Cheese, Spinach & Caramelised Onion Relish

Toasted Grill Chicken & Brie Panini | Sliced Tomato & Cranberry Sauce

Toasted Chicken Tikka Panini | Spinach, Cheese & Tandoori Mayo

Classic Ciabatta Sandwich | Loaded with Tuna, Mayo, Onion, Tomato & Iceberg Crisp

Warm Smoked Ham Baguette | Tomato, Swiss Cheese & Roasted Peppers

Corn Beef, Cheese & Rocket | Tangy Piccalilli Spread Served on a warm Baguette Loaf

Freshly Baked Croissant | Smoked Ham, Cheese, Tomato & a Honey Mustard Spread

Toasted Ciabatta | Crispy Falafel, Cucumber, Tomato & a Tzatziki Spread ^V

Caprese Croissant | Fresh Mozzarella, Tomato & Basil ^V



Salads

Additional item | \$5.50 per item, per person

Crisp Romaine | Tossed with a Creamy Caesar Dressing & Garnished with Bacon, Croutons, Shaved Parmesan & Olives

Classic Greek Salad | Tomatoes, Cucumbers, Bell Peppers, Olives, Crispy Spiced Chickpeas with a Lemon Vinaigrette & Crumbled Feta **GV**

Leafy Greens Salad | Vine-Ripened Tomatoes, Cucumbers, Carrots, Red Onions, Radish & Creamy Brie with a Ginger & Coriander Dressing **GV**

Wild Rice Mediterranean Bowl | Roasted Chickpeas, Peppers, Tempered Tofu, Kale & a Tangy Lemon Vinaigrette **DGVG**

Rustic Potato, Spinach & Crunchy Cashew Salad | Creamy Mustard Dressing **DGVG**

Roasted Maple Glazed Carrot Salad | Quinoa, Nuts & Mint with a Citrus Dressing **DGVG**

Cabbage, Carrot, Bell Pepper & Toasted Peanut Salad | Ginger Coriander Dressing & a Crispy Wonton Strip **DVG**

Roasted Kumara, Chickpeas, Cous Cous & Rocket Salad | Honey & Cumin Mayo **DV**

Crunchy Asian Slaw | Edamame, Cabbage, Capsicum, Carrot, Spring Onion, Coriander & a Peanut Sesame Dressing **GV**

Main Course

Additional item | \$16 per item, per person

Slow Cooked Beef Cheek with a Mushroom & Thyme Sauce **D & Creamy Mash Potato**

Authentic Green Thai Chicken Curry with Jasmine Rice **DG**

Moroccan Spiced Whole Roasted Chicken Served with Cajun Potato Wedges **D**

Mild Tender Butter Chicken **G & steamed rice **DGVG****

Seafood Risotto with a Creamy Basil Sauce & Garlic Bread **V**

Sticky Honey Soy Glazed Pork Belly & Wok Fried Sesame Egg Noodles **D**

Slow-Braised Red Wine Beef Bourguignon with Caramelized Onion & Smoked Bacon & Pappardelle Pasta **D**

Chicken Thigh Tagine with Chickpeas, Prunes **D & Fresh Cous Cous **D****

Roasted Vegetable & Mozzarella Layered Lasagne & Garlic Bread **V**

Spiced Coconut Curry with Chickpeas, Tofu & Vegetables & Steamed Rice **DGVG**

Roast Pumpkin, Spinach & Feta Pasta Bake & Garlic Bread **V**

Paneer Tikka Masala **GV & Steam Rice **DGVG****

Modern Classics

Additional item | \$4.30 per item, per person

Venison Sausage Rolls | Speedway Sauce

Savouries | Lamb, Beef & Quiche with Speedway Sauce

Chicken Honey Kebab | Soy or Satay **D**

Bacon & Egg Pie | Tomato Relish

Buffalo Chicken Wings **D**

Butter Milk Chicken | Kewpie Mayo

Southern Fried Chicken | Spicy Chipotle Aioli

Money Bags with Ponzu Sauce | Chicken or Pork **D**

Tempura Fish Bites | Lemon Aioli

Spinach & Feta Filo Triangles **V**

Spinach & Ricotta Sausage Roll **V**

Mushroom Poppers | Spicy Apricot Dip **V**

Jalapeno Bites **V**

Curried Coconut & Chickpea Puff | Speedway Sauce **DVG**

Sweets

Additional Item | \$4 Per Item, Per Person

Fruit Platter **DGVG**

Brandy Snaps | Vanilla Mousse **V**

Tiramisu **V**

Passionfruit Cheesecake **V**

Mango & Passionfruit Pavlova | Chantilly Cream **GV**

Rich Chocolate Brownie Bites | Chocolate Sauce & Cream **GV**

Mini Fruit Tarts **V**



Day Delegate Packages

Minimum 25pax | \$81 per person

Option 1

Includes

All day tea, coffee, water & whole fruits

Morning Tea

Venison Sausage Rolls with Speedway Sauce
Carrot & Walnut Cake with a Lemon & Honey Frosting **V**

Lunch

Roasted Maple Glazed Carrot Salad, Quinoa, Nuts & Mint with a Citrus Dressing **DGVG**
Sticky Honey & Soy Glazed Pork Belly **D**
Wok Fried Sesame Egg Noodles **DV**
Grilled Chicken Pesto Focaccia, Fresh Mozzarella, Tomato & Arugula
Mini Doughnuts with Chocolate Sauce **V**

Afternoon Tea

Spicy Peri Peri Chicken Wrap
Chocolate Mud Cake **V**

Option 2

Includes

All day tea, coffee, water & whole fruits

Morning Tea

Ham & Cheese Scones with a Piccalilli Dip
Roast Beef & Horseradish Croissants

Lunch

Rustic Potato, Spinach & Crunchy Cashew Salad with a Creamy Mustard Dressing **DGVG**
Authentic Green Thai Chicken Curry **DG**
Steamed Rice **DGVG**
Classic Ciabatta Sandwich, Loaded with Tuna, Mayo, Onion, Tomato & Iceberg Crisp
Mini Fruit Tarts **V**

Afternoon Tea

Sundried Tomato & Goat Cheese Tart **V**
Chocolate Brownie with Chocolate Sauce **GV**

Option 3

Includes

All day tea, coffee, water & whole fruits

Morning Tea

Savouries | Lamb, Beef & Quiche with Speedway Sauce
Lemonade Scones with Cream & Raspberry Jam **V**

Lunch

Curried Cauliflower & Broccoli Salad, with Silvered Almonds & a Garlic Yoghurt Drizzle **GV**
Moroccan Spiced Whole Roast Chicken **D**
Cajun Potato Wedges **D**
Toasted Grill Chicken & Brie Panini with Sliced Tomato & Cranberry Sauce
Cheesecake **V**

Afternoon Tea

Cucumber, Mint & Cream Cheese Focaccia **V**
Cinnamon Sugar Churros with Chocolate Dip **V**

Option 4

Includes

All day tea, coffee, water & whole fruits

Morning Tea

Club Sandwiches | Chicken | Beef | Vegetarian
Mini Muffins with a Vanilla Mousse **V**

Lunch

Crisp Romaine Tossed with a Creamy Caesar Dressing & Garnished with Bacon, Croutons, Shaved Parmesan & Olives

Slow Cooked Beef Cheek with a Mushroom & Thyme Sauce **D**

Creamy Mashed Potato **GV**

Corn Beef, Cheese & Rocket with a Tangy Piccalilli Spread Served on a Warm Baguette Loaf

Assorted Lamingtons with Chantilly Cream **V**

Afternoon Tea

Bacon & Egg Pie with Tomato Relish
Cookies **V**

Option 5

Includes

All day tea, coffee, water & whole fruits

Morning Tea

Curried Coconut & Chickpea Puff with Speedway Sauce **DVG**
Plant Based Chocolate Snickers **DGVG**

Lunch

Wild Rice Mediterranean Bowl with Roasted Chickpeas, Peppers, Tempered Tofu, Kale & a Tangy Lemon Vinaigrette **DVG**

Spiced Coconut Curry with Chickpeas, Tofu & Vegetables **DGVG**

Steam Rice **DGVG**

Toasted Ciabatta with Crispy Falafel, Cucumber, Tomato & a Tzatziki Spread **V**

Mini Vegan Cup Cakes **DVG**

Afternoon Tea

Spinach & Ricotta Sausage Roll **V**

Vegan Cheesecake **DVG**

Finger Food

Minimum 15pax

\$5.90 per item | tray serve option \$3pp

Cold

- Smoked Salmon & Cream Cheese Roulade
- Prawn Cocktail Cups with an Avocado Mousse **D**
- Mini Caesar Cups with a Parmesan Crisp
- Mini Panini with Chicken Tikka, Tandoori Mayo & Spinach

Warm

- Chicken Honey Kebab | Soy or Satay **D**
- Curried Lamb Puff with Speedway Sauce
- Lamb Kofta Skewers with Mint Yogurt Dip **G**
- Chicken Tikka Skewers with a Mint Yoghurt Dip **G**
- Salt & Pepper Tofu Bites with a Zesty Soy Dip **D G VG**
- Spinach & Feta Filo Triangles **V**
- Curried Coconut & Chickpea Puff with Speedway Sauce **D VG**

Fried

- Buffalo Chicken Wings **D**
- Buttermilk Chicken with Kewpie Mayo
- Southern Fried Chicken with a Spicy Chipotle Aioli
- Prawns & Corn Fritters with a Tabasco Mayo **D**
- Crumbed Prawns with a Chili & Lime Dipping Sauce
- Money Bags with a Ponzu Sauce | Chicken or Pork
- Tempura Fish Bites with a Lemon Aioli
- Mushroom Poppers with a Spicy Apricot Dip **V**
- Jalapeno Bites **V**

Sliders | Bao Buns

- Crispy Hoisin Pork Belly Bao Bun with Kewpie Mayo
- Crispy Black Bean Cutlet Bao Bun with an Egg Plant Relish **D VG**
- Crispy Buttermilk Chicken Slider with Kewpie Mayo
- Chorizo Stuffed Sliders with a Smokey Chipotle Mayo
- Falafel Stuffed Slider with Tzatziki Sauce **V**





Canapes

Minimum 30pax

Minimum 3 Items tray served | \$27

Additional item | \$7 per canape, per person

Cold

Rye Crostini with smoked Salmon, Cucumber & a Chive Crème Fraiche

Seared Tuna & Avocado with a Sesame Dressing & Crispy Seaweed **D**

Prosciutto-wrapped Melon with Vincotto, Rocket & a Pistachio Crumble **DG**

Smoky Pepper Sauce Mussel Risotto on a Golden Garlic Crostini with Lemon Zest

Smoked Polenta Crostini with Wild Mushrooms, Walnut Pesto & Parmesan Crisp **V**

Chilled Compressed Melon Salad with Smoked Cheese & Mint Salad **GV**

Red Beetroot Carpaccio with Smoked Goat Cheese, Candied Walnuts & a Honey Balsamic Drizzle **GV**

Sweet

Chocolate Truffles with Raspberry Dust, Hazelnut Crumble & a Sea Salt Caramel Drizzle **V**

Mini Tiramisu Pots with Velvet Espresso Cream & a Crunchy Biscotti Topping **V**

Mango & Coconut Malibu Panna Cotta with Pistachio & Coconut Crumble **DGVG**

Lemon & Raspberry Tartlet with a White Chocolate Drizzle & Toasted Almonds **V**

Warm

Sticky Soy-glazed Pork Belly with a Wasabi Aioli & Furikake Crunch **G**

Spiced Moroccan Lamb Pastilla with a Sumac Yoghurt, Toasted Almonds & an Apricot Chutney

Thai Fish Cake with a Cucumber & Pineapple Relish, Chilli Lime Mayo & Fresh Herbs **DG**

Chicken Lollipops with a Tangy Sweet Chili & Garlic Dip **D**

Beef Wellington with a Mushroom Cream, Smoked Bacon & Blue Cheese Crumble

Pan Seared Lamb Kebab on Roti Bread with Coriander & Mint Chutney with a Garlic Yoghurt Sauce

Kiwi Style Butter Chicken on a Toasted Garlic & Butter Bruschetta

Maple Glazed Duck Breast with a Mint Mango Salsa, Prosciutto Crisp & Black Garlic Puree **G**

Slow Cooked Pork Belly with a Spicy Pineapple & Fennel Salsa on Fried Bread **D**

Parmesan, Thyme & Wild Mushroom Arancini with Smoked Aioli **V**

Golden Halloumi Bites with Smoky Harissa Dip & a Roasted Cashew Crumble **V**

Crunchy Plant Based Lentil Patties with a Chilli Pineapple Salsa **DGVG**

all pricing is excluding GST

D Made without Dairy | **G** Made without Gluten | **V** Vegetarian | **VG** Vegan

Grazing Platters

Each platter is designed for sharing between 10 guests

Seasonal Fruit Platter | \$65

Seasonal Cut Fruit Platter **D G VG**

Cheese & Crackers Platter | \$95

Selection of Cheeses | Aged Cheddar, Brie, Blue & a Ricotta & Chive Dip with Pickles, Crackers, Homemade Crisps & Served with Honeycomb

Indulgent Sweets Platter | \$90

Variety of Gourmet Selection of Sweets **V**

Rustic Bakery Platter | \$60

Artisan Bread Selection | Sourdough, Focaccia, Seeded rolls & Pretzel Bites Served with a Garlic Herb Butter, Whipped Feta & Sundried Tomato Tapenade

Ocean delights Platter | \$85

Crumbed Prawns with a Citrus Aioli with Crumbed Scallop & Calamari Bites, Prawn Twisters & Tempura Fish Bites

Mediterranean Mezze Platter | \$95

Falafel bites, Stuffed Red Peppers, Marinated Kalamata, Grilled Halloumi, Hummus, Baba Ghanoush, Pita Crisps & Grilled Mediterranean Vegetable **V**

Savoury Bites Platter | \$85

Venison Sausage Rolls with Lamb Savouries | Beef Savouries & Quiche

Asian Fusion Platter | \$85

Teriyaki Chicken Skewers, Vegetable Spring Rolls, Pork Gyoza Dumplings, Money Bags, Bao Buns with Hoisin Duck & a Sweet Chili Dipping Sauce

Fresh Garden Platter | \$75

Carrot, Cucumber, Capsicum, Celery, Beetroot with a Selection of Dips & Chutneys **D G VG**

Gourmet Antipasto Platter | \$95

Selection of Prosciutto, Salami, Artisan Cheeses, Marinated Artichokes, Stuffed Red Peppers & olives with a Selection of Breads, Dried Fruit, Nuts & Dips

Tex-Mex Fiesta Platter | \$75

Jalapeño Poppers, Tortilla Chips with Guacamole, Spicy Tomato Salsa, Corn Nuggets & Paprika Crumbed Camembert **V**

Sushi Platter | \$85 | available after 10:30am

Selection of Sushi with Wasabi & Soy Sauce

Sandwich Platter | \$85

Selection of Filled Croissants, Rolls, Pinwheels & Club Sandwich





Dinner Buffet Packages

Minimum 25pax

All Dinner Buffet options come with artisan bread with butter & water on table

Shared table family style option | additional \$6.50 per person

Package 1

\$47.50 per person

Light Buffet

1 main course 1 side dish 1 salad 1 patisserie

Package 2

\$59 per person

Medium Buffet

1 main course 2 side dishes 2 salads 1 patisserie

Package 3

\$75 per person

Large Buffet

2 main course 2 side dishes 2 salads 2 patisserie

Main Course

Additional item | \$15 per item, per person

Slow Roasted Lamb Shoulder with Middle Eastern Spices & a Mint Yoghurt

Rosemary & Garlic Roasted Pork Loin with Crispy Crackling & Cider Pan Gravy **DG**

Chicken Roulade Stuffed with Spinach, Walnuts, Sundried Tomatoes Served with a White Wine & Caramelized Onion Soubise

Slow Braised Beef Brisket with a Rich Tomato & Red Wine Sauce **D**

Slow Cooked Beef Cheek with a Mushroom & Thyme Sauce **D**

Champagne Ham with a Pineapple & Dijon Maple Glaze **G**

Authentic Green Thai Chicken Curry **DG**

Moroccan Spiced Whole Roast Chicken **D**

Seafood Risotto with a Creamy Basil Sauce

Sticky Honey & Soy Glazed Pork Belly **D**

Teriyaki Brisket with a Honey Soy Glaze & Sesame **D**

Thyme Roasted Beef with a Red Wine Jus **D**

Roasted Vegetable & Mozzarella Layered Lasagne **V**

Roast Pumpkin, Spinach & Feta Pasta Bake **V**

Spiced Coconut Curry with Chickpeas, Tofu & Vegetables **DGVG**

Side Course

Additional item | \$6 per item, per person

Oven-roasted Corn with Lemon, Smoked Paprika, Garlic, Fresh Herb & Parmesan Cheese **GV**

Creamy Mashed Potato **GV**

Gourmet Roasted Potatoes **DGVG**

Garlic Bread **V**

Steamed Rice **DGVG**

Vegetable Fried Rice **DGVG**

Roasted Seasonal Root Vegetables **DGVG**

Thyme & Garlic Roasted Potatoes with a Chilli Oil **DGVG**

Potato & Caramelised Onion Bake with Sea Salt **V**

Wok fried Sesame Egg Noodles **DV**

Vegetable Chop-suey **DV**

Double Cooked Smashed Potato with Spinach & Butter **GV**

Chargrilled Broccoli with Olive Oil & Toasted Almonds **DGVG**

Seasonal Steamed Vegetables with Olive Oil **DGVG**

Charred Chimichurri Cauliflower with Roasted Garlic & Crumbled Feta **GV**

Lemon-pepper Smoked Carrots with Rosemary, Garlic & Crumbled Parmesan **GV**

Patisserie

Additional item | \$4 per item, per person

Fruit Platter **DGVG**

Chocolate Banoffee Pie **V**

Double Chocolate Truffle **V**

Carrot Pudding with a Vanilla Mousse **V**

Apple & Berry Crumble with Custard **V**

Kiwi Style Self Saucing Pudding with Whipped Cream **V**

Brandy Snaps with a Vanilla Mousse **V**

Tiramisu **V**

Bread & Butter Pudding with a Butterscotch Sauce **V**

Rich Chocolate Brownie Bites with Chocolate Sauce & Cream **GV**

Sticky Date Pudding with a Salted Caramel Sauce **V**

Nutty Mango & Coconut Rice Pudding **DGVG**

Flaky Filo Custard Cake **V**

Salads

Additional item | \$5.50 per item, per person

Crisp Romaine Tossed with a Creamy Caesar Dressing & Garnished with Bacon, Croutons, Shaved Parmesan & Olives

Classic Greek Salad with Tomatoes, Cucumbers, Bell Peppers, Olives, Crispy Spiced Chickpeas with a Lemon Vinaigrette & Crumbled Feta **GV**

Leafy Greens Salad, Vine-Ripened Tomatoes, Cucumbers, Carrots, Red Onions, Radish & Creamy Brie with a Ginger & Coriander Dressing **GV**

Wild Rice Mediterranean Bowl with Roasted Chickpeas, Peppers, Tempered Tofu, Kale & a Tangy Lemon Vinaigrette **DGVG**

Rustic Potato, Spinach & Crunchy Cashew Salad with a Creamy Mustard Dressing **DGVG**

Smoked Pickled Beetroot Salad, Rocket, Orange Segments, Feta & Walnuts with a Citrus Dressing **GV**

Roasted Maple Glazed Carrot Salad, Quinoa, Nuts & Mint with a Citrus Dressing **DGVG**

Curried Cauliflower & Broccoli Salad, with Silvered Almonds & a Garlic Yoghurt Drizzle **GV**

Cabbage, Carrot, Bell Pepper & Toasted Peanut Salad with a Ginger Coriander Dressing & a Crispy Wonton Strip **DVG**

Roasted Kumara, Chickpeas, Cous Cous & Rocket Salad with a Honey & Cumin Mayo **DV**

Maple Roasted Pumpkin Salad with Kale, Bacon & Feta **GV**

Crunchy Asian Slaw with Edamame, Cabbage, Capsicum, Carrot, Spring Onion, Coriander & a Peanut Sesame Dressing **GV**

Wild Rocket Salad with Pepper, Red Onion, Slow Cooked Pears, Candied Walnuts & Goat Cheese **GV**



Plated Dinner

\$94 per person

Select 1 entrée 1 main 1 dessert

Includes Dinner Rolls & Butter

Entrée

Alternate placement additional | \$5

Seared Blackened Duck with a Sesame Glaze, Crispy Nori Shards, Fig Jam, Toasted Peanuts & Cucumber Kimchi **D**

Seared Yellow Fin Tuna with a Silky Black Garlic Puree, Ponzu Drizzle, Citrus Salad & Golden Filo Shards **D**

Smoked Chicken Filo Cigar with a Caramelized Onion Purée, Chili & Mango Salsa & a Coriander Foam

Rare Thai Beef Salad with a Capsicum & Tomato Salsa, Crispy Shallots & Toasted Peanuts **DG**

Manuka Smoked Venison Carpaccio with a Beetroot Gel, Goat Cheese Crumble, Fresh Mint & Walnuts Bits

Beetroot & Berry Salt Cured Salmon, Wasabi Crème Fraîche, Pickled Baby Chioggia Beetroot & a Seaweed Salad **G**

Smoked Beetroot Carpaccio with a Lime Cream, Charred Kale & Walnut Dukka **GV**

Smoked Eggplant with Tomato Kasonde, Capsicum Soubise & a Spiced Chickpea Crumble **DGVG**

Dessert

Alternate placement additional | \$5

Tart Au Citron with a Vanilla Bean Mascarpone, Orange Gel, Candied Lemon & a Mint Pearl **V**

Deconstructed Tiramisu with a Mascarpone Mousse, Coffee Pearls, Chocolate Soil & a Delicate and Candy Dust **V**

Orange Blossom Cheesecake Posset with a Pistachio Biscotti Crumb, Mandarin Gel, Hirohito Chantilly & a Rose Petal Dust **V**

Coconut Malibu Panna Cotta with a Rum-Soaked Berry Gel, Caramelised Pineapple, Toasted Almond Crumb & Glass Biscuit **V**

Main Course

Alternate placement additional | \$6

Slow Braised Lamb Shank, Smoked Garlic Mash, Sweet Pea & Mint Puree, Baby Carrots with an Aged Port Wine Jus **G**

Braised Pork Belly with a Smooth Celeriac Purée, Golden Crackling, Pickled Cabbage with a Fragrant Orange & Sage Glaze **G**

Slow Roasted Lamb Rump with a Golden Potato Fondant, Garlic Sautéed Kale, Buttered Asparagus with Roasted Shallots & a Thyme Infused Jus **G**

Beef Eye Fillet, Crispy Potato, Thyme Parsnip Puree Sautee Garlic Kale With Roasted Shallots and a Thyme Infused Jus **G** Pavé, Rosemary Infused Buttered Poached Mushrooms, Roasted Shallots with a Rich Red Wine Reduction **G**

Slow Braised Beef Cheek, Crispy Potato Pave, Mushroom Ragout, Buttered Broccoli Florets, Dry Aged Pancetta with a Port Wine Jus

Pan Seared Salmon with a Smooth Saffron Infused Curried Sauce, Lemon & Chive Risotto, Asparagus Spears, Charred Cherry Tomatoes with a Smokey Paprika Oil Drizzle **G**

Sous Vide Duck Breast with Truffle Polenta, Braised Red Cabbage, Grilled Asparagus Spears with a Cranberry & Port Reduction **G**

Sous Vide Chicken Breast with Herb Crumb, Roasted Cauliflower Cream, Golden Potato Fondant, Beetroot Gel & Glazed Shallots

Grilled Chicken with a Black Garlic Mash, Roasted Vine Tomatoes, Roasted Heirloom Carrots & a Rich Rosemary Infused Brown Gravy **G**

Masala Vegetable Croquette, Celeriac Puree, Capsicum & Zucchini Chutney with a Tamarind Glaze **DGVG**

Poached Pears with a Pistachio Crumble, Honey Mascarpone & Saffron Syrup **V**

Baklava Orange Blossom Glaze with an Espresso Cream & Orchard Apple **V**

Baklava Cigar with Rose Custard Pistachio Crumble Pomegranate Syrup and an Orange Marmalade **V**

Matcha Brownie with a Rose Petal Sauce, Citrus & Mint Salad, Yuzu Mousse, Caramelized White Chocolate & Golden Honeycomb Crunch **V**

Warm Lemongrass & Coconut Cream Rice Pudding with a Lime Leaf Flavoured Mango Glaze, Toasted Coconut & Pistachio Praline **DGVG**

Petite Fours **V**

all pricing is excluding GST

D Made without Dairy | **G** Made without Gluten | **V** Vegetarian | **VG** Vegan

Beverages

Daytime

Tea, coffee & orange juice also comes with water & glassware on the beverage station.

Below items are charged per sitting.

Local roasted filtered coffee & organic tea range
\$4.50pp

Orange juice | \$3.50pp

Water, glassware served to tables | \$1.80pp

Day packages

Four Hours | \$10

Add OJ | \$13.50pp

Water station with glassware \$1.50pp

Unlimited local roasted filtered coffee, organic tea range & water – ideal to cover two break times.

All Day | Eight Hours | \$14

Add OJ | 17.50pp

Unlimited local roasted filtered coffee, organic tea range & water – no need to worry about guests



Bar

Cash & eftpos facilities available.
Tab bar options available.

All bars require \$400 to be spent per hour, per till system, if this is not met, we will invoice the remaining amount to make up to the minimum spend.

Wine Range

Stoneleigh Pinot Gris

Church Road Pinot Gris

Stoneleigh Sauvignon Blanc

Church Road Sauvignon Blanc

Stoneleigh Chardonnay

Church Road Chardonnay

Makers Anonymous Prosecco

Reds

Stoneleigh Merlot

Church Road Merlot

Stoneleigh Pinot Noir

Church Road Pinot Noir

Beer & Cider

Export Gold

Heineken

Steinlager Light 2.5%

Somersby Cider

RTD's

Gordons Pink Gin

Jim Beam & Cola

Canadian Club & Dry

Pals Vodka, Lime & Soda

Fiji Dry Rum

Non-alcoholic

Coca Cola & Coca Cola Zero Sugar

Sprite & Sprite Zero Sugar

Keri Orange Juice



Please feel free to contact us for any further information.

Absolute Caterers Palmerston North
021 519 981 | manager.bn@absolutecaterers.co.nz