



However grand or intimate the occasion, ***be it at your venue or ours,*** Creative Catering can design your event as little or as much as you would like. Be it a champagne brunch, cocktails and dance celebration or a formal dinner, the Creative Catering consultants bring a level of passion and commitment that's second to none.

Awapuni is unique in both its location and its flexibility giving you the ultimate choice for your conference, meeting or event.....the different sizes and combinations of events that can be hosted are limitless.

#### **CREATIVE CATERING**

Awapuni Racecourse, Racecourse Road | PO Box 52, Palmerston North 4440

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## CANAPÉS

### Cold selection

Selection of cocktail finger sandwiches  
Sushi Selection  
Oyster's ceviche  
Pate filled profiteroles with caramelised onion  
Pumpkin & feta frittata  
Vietnamese rice paper rolls with wasabi & soy  
Smoked salmon on crostini  
Seared lamb fillet on bruschetta with mint pesto  
Fresh fruit kebabs  
Chef's petit fours

### Hot Selection

BBQ pork & coriander dumplings with mango salsa  
Roast beef served on mini yorkshire pudding with onion compote & horseradish cream  
Beer battered fish goujons with lemon aioli  
Mussel fritters with crispy pancetta  
Lamb koftas with kusundi dressing  
Blue cheese & field mushroom wontons  
Vegetable pakora with yoghurt raita  
Shanghai chicken & ginger rolls with ponzu  
Ham, plum tomato & rocket crepes  
Homemade savoury selection

Choice of 6 items for \$16 p/p plus GST  
\$2.50 p/p plus GST p/p for each extra item

All Canapés are tray serviced.

## DINNER BUFFET MENU

### ONE

Selection of specialty baked bread

Pineapple & mustard glazed champagne ham  
(Carved at the Buffet)

Moroccan roasted chicken with smoked tomato couli  
Rosemary roasted potatoes

Medley of roasted parsnip, pumpkin, & kumara with green beans & mustard dressing

Tossed garden salad with croutons & lemon dressing

Penne pasta with sun-dried tomato, basil & pecorino

Bittersweet chocolate cake with raspberry couli

Apple strudel with whipped cream

Fresh seasonal fruit salad

Tea selection with fresh coffee

\$30-00 p/p plus GST



## **DINNER BUFFET MENU**

### **TWO**

Selection of freshly baked loaves

Roast beef with grain mustard

(Carved at the Buffet)

Served with yorkshire pudding & red wine jus

Grilled fish of the day served in a lemon caper broth

Slow roasted chicken filled with sour dough & herb with piquant sauce

Potato & rosemary gratin

Fresh seasonal vegetables

Awapuni deli platter

A fresh array of sliced, cold cured deli meats

Tossed garden salad with garlic croutons & vinaigrette

Roasted potato salad with crispy bacon, chives & béarnaise

Rissoni pasta salad with aged cheddar, oven dried tomato & basil

Fresh seasonal fruit salad

French chocolate cake

Apple & rhubarb crumble served with whipped cream

Tea selection with fresh coffee

\$34-00 p/p plus GST



## DINNER BUFFET MENU

### THREE

Selection of freshly baked loaves

Slow roasted leg of lamb  
With red wine jus & mint sauce  
Peach & pineapple glazed champagne ham  
Carved at the Buffet

Chicken cacciatore  
(Classic Italian tomato based casserole)  
Salmon fillets poached in lemon grass & ginger broth served with bok choy & Singapore noodles

Braised venison, pinot & mushroom ragout  
New potatoes with spanish onions & buttered green beans  
Seasonal vegetables


Mirror of cold cut deli meats served with chutneys & pickles

Grilled chicken caesar salad  
Roasted carrot, kumara & parsnip salad with balsamic dressing  
Brown rice salad with grilled bell peppers, crispy shallots, cucumber & coriander dressing

Baked New York cheesecake  
Drunken fruit  
Passion fruit pavlova roulade  
White chocolate brownie

Tea selection with fresh coffee

\$40-50 p/p plus GST



**DINNER BUFFET MENU  
FOUR**

Selection of freshly baked loaves

Roast beef served with Yorkshire pudding and red wine jus  
Peach & Lime glazed champagne ham

Grilled tarakihi fillets served in lemon caper broth with green lip mussels  
Braised pork loin with apple & fennel slaw  
Gnocchi with Spanish onion, buttered courgettes & plum tomatoes  
Tossed seasonal vegetables

Mirror of cold cut deli meats served with chutney's & pickles

Grilled prawn Caesar salad  
Greek salad  
Angel hair pasta with saki, soy & pickled cucumber

Caramel, chocolate & nougat cheesecake  
Lemon meringue tartlets  
Vanilla bean pannacotta

Assorted cheese board with tea & coffee

\$45.75 p/p plus GST



## Plated Dinner

(Silks Lounge only, max 300 people)

### ENTREES

Kawa Kawa crusted lamb fillet with poached potato & mint couli  
Vietnamese beef rolls with waikami salad & wasabi dressing  
Manuka smoked chicken roulade with rocquette & cilantro cream  
Alsbury duck pate with onion compote & brioche  
Salmon gravalax with pickled vegetables & ponzu dressing  
Herb seared tuna, nicoise style, with tomato and basil oil

### MAIN MEAL

Grilled fillet of beef with white bean & bacon puree buttered courgettes & red wine jus  
Confit of lamb on pomme parsnip puree with mint couli  
Slow roasted chicken breast with mushroom duxelles & candied kumara  
Fillet of marlborough salmon on kip flur potato with bok choy served in lemon grass & ginger broth  
Wild mushroom Gnocci with crumbled kikorangi & petite salad

All meals are served with  
Seasonal vegetables  
Or  
Tossed green salad  
Served to your table

### DESSERTS

Caramelized banana mille-feuille layered with passion fruit sorbet  
Vanilla bean pannacotta with lime and ginger syrup & russian teacakes  
Manhattan cheesecake with stone fruit compote  
Chocolate truffle cake served with marinated strawberries  
Fresh fruit plate and passionfruit coulis

Choose two options of entrée, main & dessert  
**\$55.00 p/p plus GST**

Additional entrée or dessert \$7.50 p/p plus GST  
Additional main \$9.00 p/p plus GST

## Bar Options

### OPTION No.1

#### Dry Till.

A pre-arranged limit is finalised with the client.  
Drinks are served until the limit is reached.

### OPTION No.2

#### Dry Till with regulations.

A pre-arranged limit is finalised with the client.  
The client provides instructions as to what they would like served until the limit is reached.  
For Example - beer, wine, orange juice, Soft-drink, etc, and operate a cash bar for spirits.

### OPTION No. 3

#### Cash bar

All guests purchase their own drinks.

### OPTION No. 4

Wine is purchased for each table and added onto the meal price.  
For example, \$6.00 per person, and all other drinks paid for with cash.

Please note: We offer a full selection of beers, wines, spirits and non-alcoholic drinks.  
We are more than happy to discuss any other options you may have in mind.



## BAR PRICE LIST

### BEERS

Tui, Speights Gold, Export, Lite Beer	Bottle	\$4.70
Stella, Heineken, Steinlager Pure	Bottle	\$7.00

### WINES

Corbans (House Wine)	Glass	\$5.00
Cabernet Sauvignon, Merlot, Chardonnay, Sauvignon Blanc	Bottle	\$19.50
Montana	Glass	\$6.00
Cab Sauvignon, Chardonnay, Sauvignon Blanc	Bottle	\$29.50
Stoneleigh	Glass	\$6.50
Merlot, Chardonnay, Sauvignon Blanc, Pinot Noir	Bottle	\$35.00

### SPARKLING WINES

Lindauer Brut or Sauvignon Blanc	Glass	\$6.00
	200ml Bottle	\$8.00
	750ml Bottle	\$27.50
Lindauer Special Reserve	200ml Bottle	\$10.00
	750ml Bottle	\$32.00
Deutz	200ml Bottle	\$15.00
	750ml Bottle	\$47.50

### SPIRITS

Single Nip		\$3.80
Double		\$7.50



### PRE-MIXES

Jim Beam, Rum & Coke		\$8.50
Standard		\$7.00

### NON-ALCOHOLIC

Orange Juice	Small Glass	\$1.20
	Large Glass	\$2.50
	Carafe	\$7.50
Lift Plus, Lemon, Lime & Bitters, Ginger Beer	Bottle	\$3.50