

SOUP SELECTION

Can be served as an accompaniment or starter to any of Creative Caterings menus

Roast kumara and chilli (V & GF)

Fresh tomato and basil (V & GF)

Moroccan tomato (V & GF)

Kumara, coconut and lemongrass (V & GF)

Cream of pumpkin (V & GF)

Cream of vegetable (V & GF)

Roast capsicum and cardamom (V & GF)

Cream of mushroom (V & GF)

Carrot and coriander (V & GF)

Leek, potato and bacon (GF)

Pea and ham (GF)

Kumara, rosemary and bacon (GF)

Cream of Chicken and char grilled corn kernels

Seafood chowder

Fennel and white fish chowder

Scotch broth (GF)

\$6.50 p/p plus GST

MENU ONE

Selection of specialty baked breads

Honey & mustard glazed champagne ham (GF)

(Carved at the buffet)

Moroccan roasted chicken with smoked tomato couli (GF)

Rosemary roasted potatoes (V & GF)

Medley of roasted parsnip, pumpkin, & kumara with green beans (V & GF)

Tossed garden salad with croutons & lemon dressing (V)

Penne pasta with sun-dried tomato, basil & parmesan cheese (V)

Bittersweet chocolate cake with raspberry couli

Apple strudel with whipped cream

Tropical fruit salad

Tea selection with fresh coffee

\$32 p/p plus GST

MENU TWO

Selection of freshly baked loaves

Roast beef with grain mustard (GF)
(Carved at the buffet)

Served with Yorkshire pudding & red wine jus

Grilled fish of the day served in a béarnaise sauce (GF)

Pan fried oriental chicken with bok choy and noodles

Chateau potatoes (V & GF)

Glazed medley of vegetables (V GF)

Tossed garden salad with garlic croutons & vinaigrette (V)

Roasted potato salad with crispy bacon, chives & béarnaise (GF)

Risotti pasta salad with aged cheddar, oven dried tomato & basil (V)

Tropical fruit salad

French chocolate cake

Fruit crumble served with whipped cream

Tea selection with fresh coffee

\$37 p/p plus GST

MENU THREE

Selection of freshly baked loaves

Roasted leg of lamb (GF)
With red wine jus & mint sauce
Honey glazed champagne ham (GF)
(Carved at the buffet)

Chicken cacciatore (GF)
(Classic Italian tomato based casserole)
Poached tarakihi fillets with wilted spinach and hollandaise sauce (GF)
Beef stroganoff
New potatoes with Spanish onions & buttered green beans (V & GF)
Seasonal vegetables (V & GF)
Pilaf of rice (V & GF)

Grilled chicken Caesar salad
Roasted carrot, kumara & parsnip salad with balsamic dressing (V & GF)
Fuseli pasta with grilled bell peppers, cucumber, red onion and Italian olive oil dressing (V)

Baked New York cheesecake
Tropical Fruit Salad
Passion fruit pavlova
White chocolate brownie

Tea selection with fresh coffee

\$44 plus GST

MENU FOUR

Selection of freshly baked loaves

Roast sirloin or porterhouse beef served with Yorkshire pudding and red wine jus
Roast pork with applesauce and crackling (GF)

Grilled terakihi fillets served in herb butter with green lip mussels (GF)
Chicken Fricassee

Gnocchi with Spanish onion, buttered courgettes & roma tomatoes (V)
Glazed medley of vegetables (V & GF)

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

Grilled prawn Caesar salad (GF)
Greek salad (GF)
Vermicelli pasta with sake, soy & Asian greens (V & GF)

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

Assorted cheese board with tea & coffee

\$49 p/p plus GST

VEGETARIAN & GLUTEN FREE OPTIONS

All are available to be inserted into your menu of choice.

Stuffed Aubergines

Aubergines stuffed with a mushroom duxelle and topped with cheese
(GF & V)

Stuffed Tomatoes

Tomatoes stuffed with a capsicum risotto, baked and served with a blue cheese sauce
(GF & V)

Moussaka

A classic Greek dish made with aubergines, courgette tomato and onion topped with sour cream and cream cheese sauce and baked till golden brown
(GF & V)

Spinach and Ricotta cheese Tarts

(V)

Stuffed Capsicums

Capsicums stuffed with a vegetable and tomato compote and baked
GF & V

Spaghetti Napolitaine

Italian spaghetti tossed in a classic Italian tomato sauce with finely concasse of tomatoes
(V)

Green Bean Milanaise

Pan fried green beans with garlic, tomatoes, onion and fine noodles served with a sour cream sauce
(V)

Breaded wild mushrooms with a sweet chilli sauce

(V)

Wild Mushroom and Spinach Risotto

(GF & V)

Pasta Carbonara

Italian pasta tubes with onions and mushrooms served in a rich creamy sauce
(V)

Menus and pricing are subject to change so please check for updates two months prior to your event.