

CATERING OPTIONS

\$45 - 1 meat option, 3 sides, 1 dessert \$65 - 2 meats options, 3 sides, breads, 1 dessert



MEAT

(each item \$23 a person)

Porchetta with Italian herb stuffing, pan gravy
Chicken Maryland, citrus and honey glaze
Slow braised lamb shoulder, roasted vine leaves, citrus labane
Glazed ham, pineapple and maple glaze
Beef OR Veggie lasagna

SALAD AND SIDES

(each item \$5.5 a person)

Bulgur wheat salad with pomegranate, apple, kale, cranberries roasted cashews
Curried cauliflower and chickpea salad
Citrus aioli potato salad, boiled egg, spring onions
Roasted beetroot, walnuts, orange and brown lentils
Cos wedge, Parmesan, Caesar dressing
Apple, almond, cottage cheese and walnut
Rainbow salad, cranberries, pine nuts, dressing
Roasted root veggie salad with tahini and yoghurt dressing
Potato and blue cheese gratin

DESSERTS

(each item \$10 a person)

Sticky date pudding with salted caramel sauce and vanilla mascarpone
Fresh fruit salad with roast nuts, berry coulis and coconut yoghurt
Baked berry cheese cake
Tiramisu



EXTRAS

Prawn cocktail - \$15 per person
Bread selection - hummus, oils, butter - \$5.5 per person
Canapés available on request - please see our canapés list

DESSERT BOARD

(\$15 a person)

Mini pavlova, Petti four selection, chocolate dipped strawberries

DELIVERY

Free in Foxton Beach

Everything will be delivered in tinfoil containers unless previously arranged.