

# 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

### 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.