## BUFFET CATERNG MENU

TO ORDER: Email info@gtcatering.co.nz with your name, company, contact number, delivery date, time and location. We'll send a confirmation of order within 24 hrs .
Orders placed with less than 2 working days notice cannot be guaranteed delivery

## PRICING <br> Minimum 30 people.

Includes all service staff and equipment necessary to service the menu chosen. Canapés or pre-dinner nibbles are additional. Every menu includes breads and butters.

| Choices | Lunch | Dinner A | Dinner B | Dinner C |
| :--- | :--- | :--- | :--- | :--- |
| Meat | 2 | 1 | 2 | 2 incl Carvery |
| Vege | - | 1 | 2 | 3 |
| Salad | 3 | 2 | 2 | 3 |
| Dessert | - | 1 | 2 | 2 |
| Price pp | $\$ 40$ | $\$ 42$ | $\$ 56$ | $\$ \mathbf{6 7}$ |

Children under 5 are free. Children $5-12 y r s$ are half the above adult prices.
$12 \mathrm{yrs}+$ are adult price.

## Please select your menu options from the choices below.

## MEATS

- Mint and rosemary marinated lamb leg with classic red wine jus
- Slow roasted garlic and herb marinated beef with horseradish jus
- Roast pork with crackling and apple sauce
- Zesty orange and maple champagne ham with trio of mustards
- Sticky honey soy baked chicken thighs
- Wildberry Eton mess
- Sweet treat selection


## SALAD

- Broccoli ranch salad, parmesan, bacon, sunflower seeds, dill ranch dressing
- Fresh green salad, seasonal toppings, citrus vinaigrette
- Rustic Coleslaw, black sesame seeds, garlic aioli
- Curried potato salad, crispy bacon, spring onion
- Roasted chickpea greek salad, herbed lemon dressing
- Thai quinoa salad, shredded red cabbage, edamame beans, carrot, crunchy peanut almond dressing - Smoky honey roasted pumpkin, orzo pasta, mesclun, feta, caramelised onion dressing


## DESSERT

- Pistachio and white chocolate log
- Lemon tart wedge, citrus marscopne
- Chocolate tart wedge, berry compote
- New York Cheesecake with passionfruit, lime cream


## VEGETABLES

- Smashed potatoes, roasted garlic, coconut oil
- Steamed seasonal vegetables, garlic olive oil, toasted seeds
- Gourmet potatoes, herbed compound butter
- Roast cauliflower, middle eastern spices
- Seasonal roast vegetable medley, rosemary olive oil drizzle you would like to accommodate, and we can discuss the best options for you.

