

# BUFFET CATERING MENU

**TO ORDER:** orders@gtcatering.co.nz with your name, company, contact number, delivery date, time and location. We'll send a confirmation of order within 24hrs.

We can happily accommodate most dietary needs with some notice.  
Please advise us of any dietary needs at the time of placing your order.

## PRICING 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 1	Lunch 2	Dinner A	Dinner B	Dinner C	Dinner D
Meat	1	2	1	2	2 incl Carvery	3 incl Carvery
Vege	-	-	1	2	3	3
Salad	2	3	2	2	3	4
Dessert	-	-	1	2	2	3
Price pp	\$28	\$35	\$35	\$48	\$60	\$71

Children under 5 are free. Children 5-12yrs are half the above adult prices. 12yrs+ are adult price.

Please select your menu options from the choices below.

## MEATS

- Slow roast beef with a garlic, rosemary and rock salt crust with red wine jus
- Pomegranate and mint marinated boneless lamb leg with jus
- Honey, riesling and mustard marinated champagne ham with a duo of mustards
- Chunky apricot and sweet mustard chicken thighs
- Rolled roast pork with spiced apple sauce and crackling
- Sweet and sour pork with Asian vege
- Thai green chicken curry with beans and spinach  
(can be vegetarian with chickpeas instead of chicken)

## VEGETABLES

- Roast agria potatoes with rock salt
- Roast vegetable medley with fresh herbs
- Creamy garlic potato gratin
- Broccoli and cauliflower in a creamy cheese sauce
- Steamed seasonal vege with sesame
- Fried noodles with Asian vege and soy

## SALAD

- Broccoli Caesar salad with all the trimmings
- Fresh green salad with cucumber, cherry tomato, sprouts and citrus vinaigrette
- Sesame, ginger and carrot slaw with cranberries
- Mediterranean pasta salad with cucumber, sundried tomato and basil pesto
- Seasonal balsamic roast vegetable salad with spinach and feta
- Roast pumpkin, quinoa, rocket and parmesan salad with citrus dressing
- Creamy coleslaw with fresh mint and mayo
- Carrot and beetroot salad with pumpkin seeds and mesclun
- Kumara, orange and coriander salad with natural juices

## DESSERT

- Decadent Chocolate Torte with natural yoghurt
- Fresh Strawberry Cheesecake squares with whipped cream
- Homemade Apple Shortcake with freshly whipped cream
- Individual Chocolate Mousse jars
- Toffee Pop Truffles
- Fresh Fruit Salad
- Lemon and Lime Cupcakes