

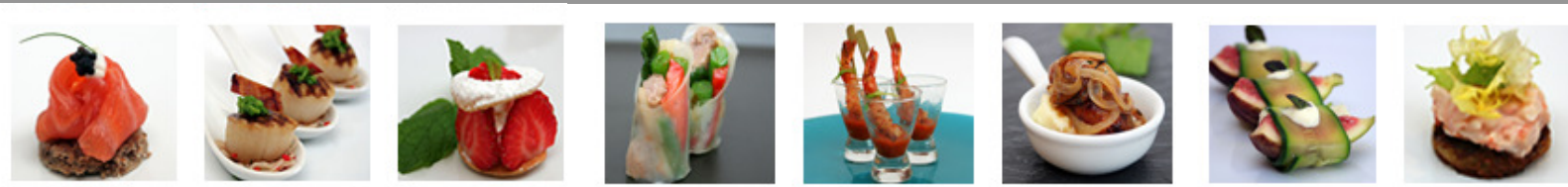
Catering menu



Rotorua Energy
Events Centre

2014

Canapés



Smoked salmon on a wild rice Blinis with salmon mouse and Nori flakes

Eggplant, courgette and red pepper roulade with a cress pesto on Crostini

Crab and papaya salad with Vietnamese mint served in a spoon

Thai spiced fishcakes with a minted cucumber salsa

Mini steak tartar served en croute

Seared venison tart with artichokes and rocket

Flame grilled chicken and capsicum kebabs

Wild mushroom & crème Fraiche vol-au-vents

Peking duck in cucumber cups with hoï sin sauce & sesame seeds

Moroccan lamb, mint yoghurt & thyme crostini

Sushi selection with soy sauce and pickled ginger

Four selections at \$16.00 per person per hour

Six selections at \$21.00 per person per hour

Buffet dinner

\$54.00 per person example menu



Bread and spreads on the table

Freshly baked Ciabatta bread and mini buffet rolls
Butter medallions, hummus and sundried tomato spreads

Salads

Roast vegetable salad with cumin, coriander and olive oil
Mushroom and mayo salad; with chopped boiled egg and French dressing
Panzanella salad; diced tomato tossed with garlic croutons and fresh basil pesto topped with balsamico glaze
Crispy iceberg lettuce with garlic croutons, capers and poached egg

Condiments

Italian and French dressing, garlic mayo and assorted mustard

Carvery selection

Traditional Champagne ham with grilled pineapple dressing and gravy

Hot mains

Roast chicken in Pepperonada (capsicums, tomato and capers) sauce
Beef shine "Osso Bucco" style, slow cooked pot roast with vegetables, red wine and sun-dried tomato
Fish fillet Provencal with fresh herb crust on baked rosemary potato gratin

Roasted seasonal vegetables

Scalloped potatoes with a cheese crust

Desserts

Mousse and mud cake duo
Vanilla and crême Brule cheesecake
Baked warm Chocolate pudding with marinated berries in cabernet and rich chocolate sauce topped with meringue

Plated dinner

\$65.00 per person example menu.



On the table

Dinner served with freshly baked gourmet breads.
Beetroot relish, red onion jam and butter

Entrée, alternate drop

Wood smoked salmon with manuka honey glaze, fennel puree,
tomato and cucumber mosaic

Or

Seared Asian style duck breast, bok choy and Chinese cabbage salad with a ginger, lime and
sweet soy glaze

vegetarian and dietary options available

Mains-alternate drop

Slow baked beef eye fillet with grain mustard and fresh herb rub, mushroom reduction and beef
jus. Pommes sautéed and a trio of market vegetables

Or

Poached filled chicken breast with tarragon and feta cheese. "Risi Bisi" fragrant rice cooked with
vegetable and spices, champagne and grape sauce. Served with seasonal vegetables

vegetarian and dietary options available

Dessert platters

Assorted mini dessert platter to share with mini éclairs, mini tart
selection, chocolates and friands.

Freshly brewed tea and coffee

Contract



Contractual Details

We reserve the right to substitute products as a result of late ordering.

Price is subject to change due to conditions beyond our control, we will inform if there are any price changes upon booking.

Missing or damaged crockery will be charged at replacement costs.

All prices in this menu are exclusive of GST