



urban

GOURMET

BUFFET MENU

BUFFET DINNER

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MAINS

Thai Green Chicken Curry – rice noodles, coconut, coriander, mint, crispy shallots (df,ef,gf)

Braised Pork Belly– ginger, star anise, choi sum, black bean (df,ef,gf)

Roast Corn Fed Chicken– preserved lemon, thyme, dukkha stuffing, Urban gravy (df)

Slow Cooked Beef Brisket– Pukekohe carrots, balsamic shallots (df,ef,gf)

Marlborough Salmon – confit capsicum, capers, spinach (df,ef,gf)

Eggplant Involtini – ricotta, pine nuts, spinach, basil, pomarola sauce (ef,gf,v)

Potato Gnocchi – forest mushroom, fine herbs, parmesan cream sauce (ef,v)

CARVERY

Maple Glazed Champagne Ham – Dijon mustard, piccalilli (df,gf)

Roast Beef Scotch Fillet – horseradish, pinot jus (df,gf)

Turkey Rolled & Roasted – chestnut, thyme, cranberry stuffing, jus

12-Hour Lamb Leg – rosemary, garlic studded, mint salsa, jus (df,gf)

Roast Pork Scotch Fillet – apple relish, whole grain mustard gravy (df,gf)

SEAFOOD

Clevedon Coast Oysters in ½ Shell – shallot vinegar, Kaitaia Fire (df,ef,gf)

House Smoked Salmon – shaved fennel, salsa verde (df,ef,gf)

Coromandel Steamed Mussels – garlic herb butter (ef,gf)

BBQ Prawns – ginger, coriander, Vietnamese dressing (df,ef,gf)

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SALADS

Ramen Noodle – salted cabbage, carrot, mung beans, kimchi dressing (df,ef,v)

Roast Butternut Pumpkin – baby kale, wheat barley, pomegranate, roast garlic dressing (df,ef,gf,v)

Antipasto Vegetables – pan fried haloumi, baby spinach, Kalamata olive dressing (ef,gf,v)

Lentil Tabbouleh – vine ripened tomatoes, cucumber, parsley, mint, lemon (df,ef,gf,v)

Baby Gem Lettuce – celery shards, toasted sunflower seeds, boiled egg, buttermilk dressing (gf,v)

Roasted Beetroot – baby spinach, feta, maple roasted walnuts (ef, gf,v)

VEGETABLES

Duck Fat Potatoes – garlic chips, rosemary salt (ef,gf)

Stir Fry Asian Greens – shiitake, ginger, chilli, hoisin (df,ef,gf,v)

Chermoula Roasted Vegetables – thyme & preserved lemon aioli (gf,v)

Spanish Paella Rice – capsicum, tomato, smoked paprika, olives (df,ef,gf,v)

Steamed Seasonal Vegetables – herb butter, sea salt (ef,gf,v)

Leek & Potato Gratin – wholegrain mustard infused cream, cheddar (ef,gf,v)

DESSERTS

Sticky Date Pudding – salted caramel sauce, hazelnut crumble

Choux Bun – muscovado sugar cured strawberries, mascarpone, lavender

Lamington – coconut sponge, raspberry coulis, toasted coconut

Apple & Pear Cobbler – mixed spice, vanilla bean whipped cream

Whittikers Chocolate Brownie – balsamic berries, cremé fraîche (gf)

Seasonal Fruit – sliced premium tropical fruit (df,ef,gf,vegan)

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PETIT FOUR SELECTION

Yuzu Cheesecake– white chocolate, freeze dried raspberries (gf)

Pecan Tart– golden syrup, vanilla bean mascarpone

Macarons–French selection (gf)

Apple Frangipani–cinnamon, toasted oat crumble

Chocolate Nougat– almond, sour cherry (gf)

Éclair– salted caramel, hazelnut praline

Chocolate Tart– cookies & cream

Mini Cointreau Orange Cakes– whipped chocolate ganache, crystalised orange zest

Lemon Meringue Tart– sweet pastry, pure lemon cream, meringue

Chocolate Truffle– 72% dark chocolate (gf)

(df) dairy free

(ef) egg free

(gf) gluten free

(v) vegetarian

Chef & wait staff are required onsite at your event to produce the above menu items.

For a full proposal please contact us at events@urbangourmet.co.nz.

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