



urban

GOURMET

BUFFET MENU

2018/19 BUFFET DINNER MENU

MAINS

Ketchup Manis Sticky Glazed Pork Shoulder – spring onion, choy sum (df)
Thai Red Chicken Coconut Curry – crispy shallots, coriander (df,ef,gf)
Beef Bourguignon – roasted garlic, penny onions (df,ef,gf)
Thyme Lemon Roasted Chicken – cranberry sultana stuffing, gravy (gf)
House Smoked Salmon – salsa verde (df,ef,gf)
Spinach Gnocchi – chilli, parmesan, sauce napolitana (v)
Chickpea Tagine – roasted eggplant, pimentos, harissa, butternut (df,gf,vg)

CARVERY

Peppered Beef Bavette – chimichurri (df,ef,gf)
12-Hour Lamb Shoulder – cumin, mint yoghurt (ef,gf)
Juniper Glazed Ham – mustard, piccalilli (df,ef,gf)
Roast Pork Scotch – prune sage stuffing, roasted apple sauce (df,ef,gf)

SEAFOOD

Fresh Shucked Clevedon Coast Oysters – ponzu soy (df,ef,gf)
Coromandel Half Shell Mussels – chilli, ginger, lemon (df,ef,gf)
Prawn Cutlets – confit garlic, Italian parsley (df,ef,gf)

COLD SIDES

Thai Noodles – Asian vegetable slaw, rice stick noodles, sticky sweet soy marinade, crispy noodles, coriander (df,v)
Moroccan Couscous – almonds, apricots, mint, sultanas (df,ef,vg)
Classic Rocket Salad – wild rocket, shaved parmesan, smoked tomato dressing (ef,gf,v)
Pea & Feta Salad – semi dried tomato, Italian dressing (gf,v)
Moroccan Roasted Butternut – quinoa, kale, sumac, tahini (gf,df,vg)

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WARM SIDES

Roasted Baby Potatoes – Spanish onion, thyme (df,ef,gf,vg)

Roasted Root Vegetables – baby spinach, olives, chickpeas (df,ef,gf,vg)

Indian Rice Pilaf – basmati rice, cinnamon, cardamom, turmeric (df,ef,gf,vg)

Caramelised Onion Potato Bake – melted cheddar (ef,gf,v)

DESSERTS

Peach & Apple Crumble – honey, pumpkin seed crumble, smoked vanilla custard

Turkish Yoghurt Cake – plump raisins, spiced syrup

Cherry Clafoutis – coconut infused cream, burnt white chocolate

Chocolate Tahini Brownie – (gf)

Fruit Salad – pineapple, kiwifruit, orange, apple, whipped cream (gf,ef)

PETIT FOURS

Profiterole – chocolate, Cointreau

Profiterole – miso caramel

Panna Cotta – smoked almond, wild berry balsamic compote (shot glass) (ef,gf)

Chocolate Truffle – rum, raisin, cardamom dust (ef,gf)

Chocolate Truffle – milk chocolate, Baileys (ef,gf)

Pear Ginger Tart – preserved lemon ricotta, micro coriander

Lemon Passionfruit Tart – burnt meringue, freeze-dried mandarin

Halwa – carrot, roasted coconut, condensed milk (gf)

French Macarons – various flavours (gf)

Sesame Toffee Tart – toasted coconut, dehydrated lime

Creme Brulee Tart – vanilla cream, burnt sugar

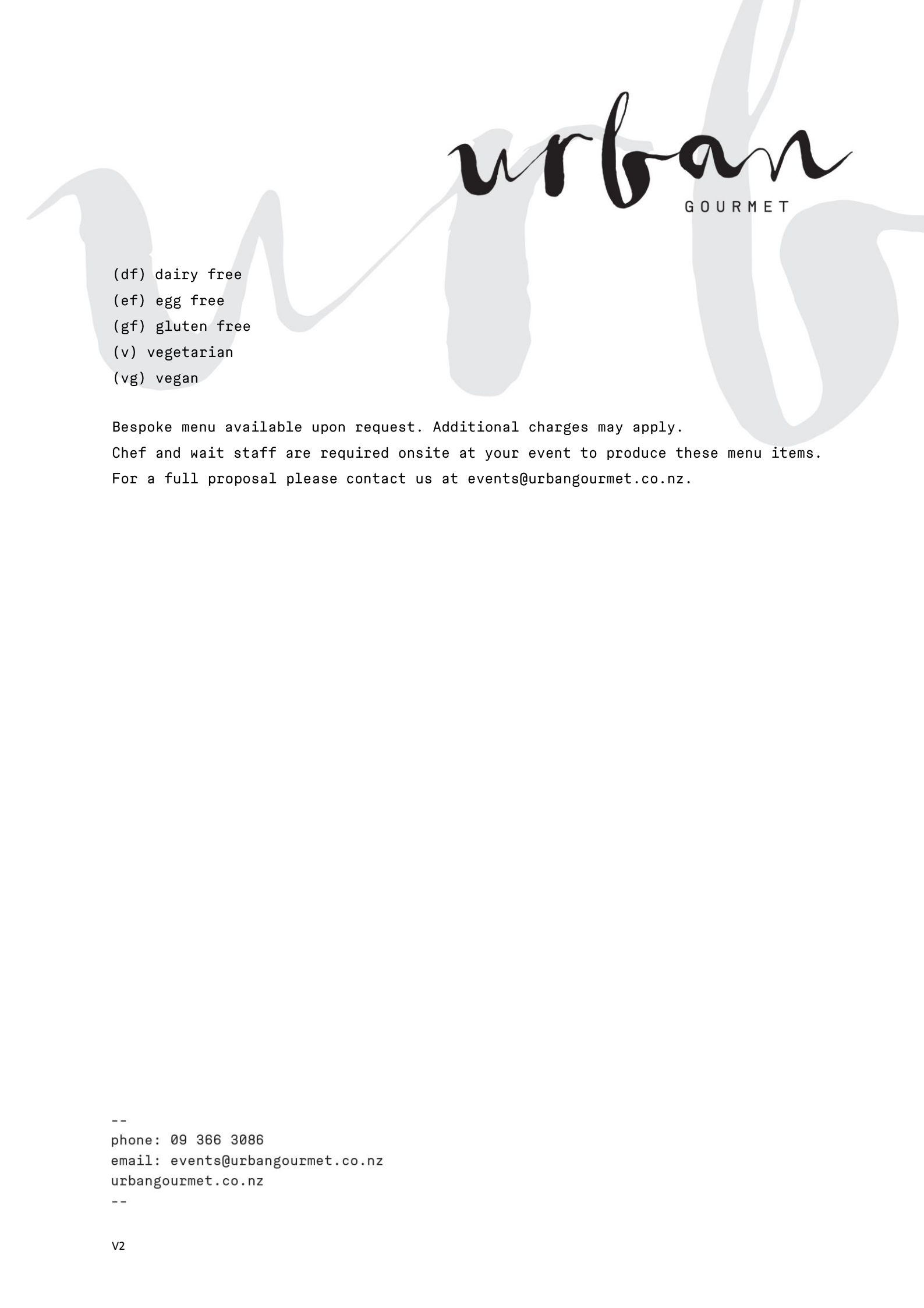
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(df) dairy free
(ef) egg free
(gf) gluten free
(v) vegetarian
(vg) vegan

Bespoke menu available upon request. Additional charges may apply.

Chef and wait staff are required onsite at your event to produce these menu items.

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

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