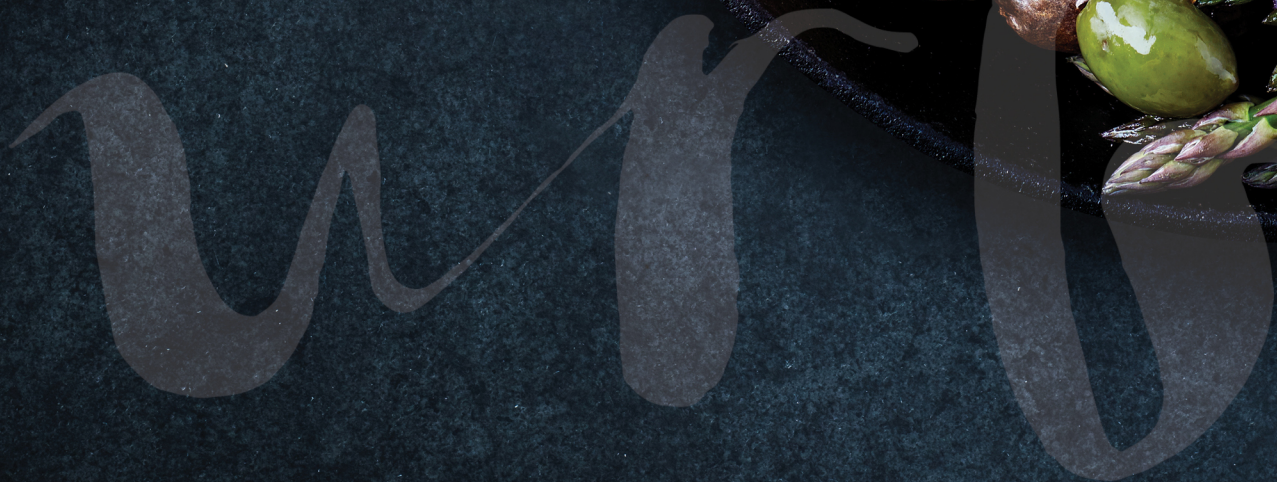




urban  
GOURMET

BUFFET  
MENU





# BUFFET

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Design your menu from the items following.  
Chef and wait staff are required onsite at your event to produce and deliver these menu items.  
Bespoke menus are available on request. Additional charges may apply.  
For a full proposal please contact [events@urbangourmet.co.nz](mailto:events@urbangourmet.co.nz).

## MAIN

Tamarind glazed smoked salmon, snow pea feathers, sweet lemon relish (DF, EF, GF)

Ginger lime pulled pork shoulder, char sui syrup, Asian greens (DF, EF, GF)

Khoresh Gheymeh, roasted tomato, eggplant, preserved lemon (DF, EF, GF)

Sri Lankan chicken curry, tomato, mint, toasted curry leaves (DF, EF, GF)

Hoisin orange roasted chicken, choy sum, sesame praline, coriander (DF, EF, GF)

Spiced rubbed tofu, tomato capsicum salsa (GF, VG)

Smoked portobello mushrooms, baby spinach, chilli, almond cream (GF, VG)

## CARVERY

Whisky maple glazed ham, mustard, piccalilli (DF, EF, GF)

Gremolata roasted pork belly, crackling, pear citrus compote (DF, EF, GF)

12-Hour Moroccan lamb shoulder, mango chutney (EF, GF)

Mongolian marinated beef bavette, hung yoghurt (EF, GF)

Chicken ballotine, confit garlic and garden herbs stuffing, gravy (DF, 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)

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## SIDES

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### COLD

Baby cos salad, fresh pea salsa, radish, white balsamic (GF, VG)

Super foods salad, edamame, roast almonds, Japanese pickles, yuzu soy dressing (GF, VG)

Roasted heirloom carrot, yellow beets, rocket, chimichurri coconut yoghurt (GF, VG)

New season potatoes, pickled red onion, gremolata, crispy shallots (GF, VG)

### WARM

Fennel roasted baby potatoes, confit onion, smashed herbs, smoked salt (GF, VG)

Miso glazed cauliflower, tamari and chilli spiced seeds (GF, VG)

Harissa roasted pumpkin, baby spinach, puffed lentils (GF, VG)

Wilted brassicas, cumin infused extra virgin olive oil, thyme leaves, garlic crumble (GF, VG)

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## PUDDINGS

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Ricotta lemon cheesecake, Black Doris plum chutney

White dark chocolate mousse, freeze dried fruit

Smashed meringue, strawberries, vanilla bean creme

Apple cranberry crumble, granola, citrus custard

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## PETIT FOURS

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### CHOUX

Chocolate crèmeux, salted caramel sauce

Hazelnut cream, praline, caramelized hazelnuts

Coconut cream, mango, pineapple, tropical coulis

Raspberry coulis, raspberry Chantilly

### TARTLETTES

Tropical crèmeux, mango, pineapple, tropical coulis, meringue

Vanilla cream, kiwi dome

Chocolate crèmeux, chocolate truffle

Caramelized pecan, caramelized pear dome, vanilla cream

Coconut chia cream, raspberry coulis

Filo tart, mango crèmeux, yuzu coulis, mango and pineapple salsa (VG)

Layered filo pastry, coconut and lime cream, raspberry compote (VG)

### CHOCOLATE CUPS

Dark chocolate, chocolate mousse, chocolate pearls

Dark chocolate, pistachio cream, raspberry coulis, caramelized pistachio (GF)

Milk chocolate, milk ganache, praline, caramelized almonds (GF)

White chocolate, vanilla crèmeux, blackcurrant coulis

Dark chocolate, chocolate crèmeux, orange marmalade (GF)

## PETIT FOURS

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### MOELLEUX

Pistachio Genoa sponge, cherry coulis, crumble (GF)

Chocolate moelleux sponge, salted caramel crémeux, chocolate crumble (GF)

Lemon olive oil sponge, orange marmalade (GF)

Almond Genoa sponge, crunchy hazelnut praline (GF)

Cinnamon sponge, apple tatin (GF)

Rich vegan chocolate mousse, mint pesto (GF, VG)

Dark chocolate, cashew praline, ganache, caramelized cashew (GF, VG)

Pistachio sponge, cherry coulis (VG)

Plum sponge, blackcurrant coulis, chocolate mousse (VG)

### MACARONS

Pistachio cream, pistachio praline (GF)

Raspberry ganache, raspberry coulis (GF)

Lemon cream, yuzu gel (GF)

Vanilla whipped ganache (GF)

Chocolate ganache

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