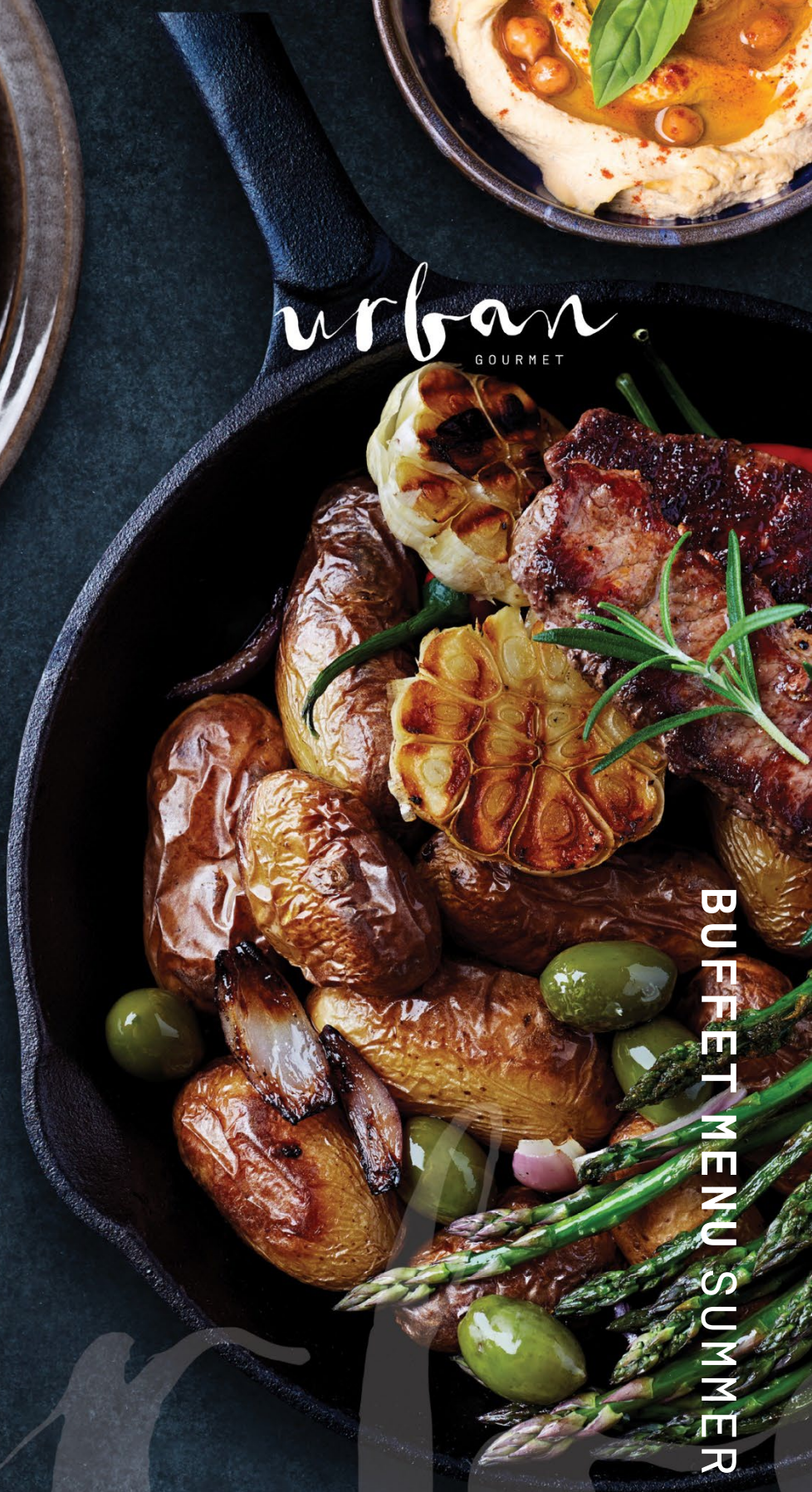




urban
GOURMET



BUFFET MENU SUMMER 2023



BUFFET



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.

SEA

Poached hāpuku, chilli and herb fregola, preserved lemon, Waiheke olive oil (D)
Balinese market fish coconut curry, green beans, coriander, served with yellow rice (D, G)
Seafood paella, Coromandel mussels, prawns, squid, chorizo, crushed herbs (G)

PASTURE

Honey harissa grilled chicken thigh, buckwheat tabbouleh, preserved lemon relish (D, G)
Braised pork belly, tomato coulis, red cabbage and mustard pickle, candied apple (D, G)
Pineapple, miso and ginger glazed ham (D, G) *
'Hurunui' Wagyu bavette, whipped porcini butter, liquorice jus (G) *
Slow cooked 'Coastal' lamb shoulder, port jus, pomegranate, feta, gremolata (G) *

* MENU ITEMS CAN BE SERVED CARVERY STYLE

LAND

Yaki udon noodles, marinated tofu, wild Asian mushrooms, crispy shallots (VG)
Eggplant caponata, golden raisins, Gordal olives, ricotta bechamel (G, V)
Pumpkin ravioli, buffalo cherry mozzarella, basil verde, pine nut crumble (V)
Vegan lasagne, tomato coulis, charred leek (G, VG)

D = Made without dairy G = Made without gluten V = Vegetarian VG = Vegan
GO = Made without gluten option

Please note our meals are prepared in a kitchen that handles Gluten, Dairy, Egg, Soy, Fish, Shellfish, Tree Nuts, Peanuts, Sesame, Sulphites and Lupin and may contain traces of allergen residues.

BUFFET



Upgrade your buffet experience by adding one of the menu enhancements below.
An additional charge of \$12 per person plus GST applies to each enhancement chosen.
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ENHANCEMENTS

Natural Clevedon Coast oysters, lemon cheeks, mignonette dressing (D, G) 2 PER PERSON

Australian banana prawns, kimchi mayo, lime 4 PER PERSON

Apple wood hot smoked NZ salmon fillet, citrus bohemienne sauce, crispy capers (D, G)
SERVED COLD

Sushi and sashimi selection, nigiri sushi, maki rolls, market fish sashimi, pickled
ginger, soy sauce, wasabi 4 PIECES PER PERSON

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SIDES



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COLD

Good old fashioned Caesar salad, parmesan, boiled eggs (G, V)

Heirloom tomato, yellow beets, watercress, white balsamic (G, VG)

Māori potato salad, capers, pickled red onion, horopito mayonnaise (G, VG)

Rocket, pear and hazelnut salad, blue cheese, lemon dressing (G, V)

WARM

Potato medley, herb butter, roasted garlic (G, V)

Roast root vegetable, pickled daikon, ponzu dressing (G, VG)

Charred cauliflower, coriander, almonds, apple must vinegar (G, VG)

Wok fried bok choy and choy sum, tataki dressing (G, VG)

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DESSERTS



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Raspberry lamingtons, soft sponge, raspberry coulis, vanilla syrup, vanilla Chantilly, roasted coconut (GO)

Tarte Tatin, almond cream, vanilla Chantilly, caramelised apples

Chocolate and hazelnut tart, salted caramel sauce, hazelnut cream, chocolate crèmeux, milk chocolate ganache

Green tea and lychee roll, green tea sponge, vanilla cream, poached lychee, raspberry coulis (G)

Apple rhubarb crumble, butter sable, baked apple and rhubarb, vanilla cream (G)

Honey and peach choux, honey white chocolate ganache, peach coulis

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PETITS FOURS



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CHOUX

Rose, lychee and raspberry

Kalamansi and coconut

Caramelised pear and vanilla

Guava and cream cheese

Chocolate

TARTLETS

Peach and almonds

Apricot and vanilla

Raspberry and rosemary

Hazelnut and chocolate

Black sesame and blueberry

CHOCOLATE CUPS

Chilli and chocolate (G)

Kalamansi, mango and chocolate

Honey and peach

Mojito

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MOELLEUX

Vanilla and blueberry (G)

Raspberry red velvet (G)

Black sesame and chocolate (G)

Milk chocolate and mango (G)

Kiwi moelleux (G)

MACARONS

Mango chilli (G)

Pina colada (G)

Lemon (G)

Raspberry (G)

Pistachio and cherry (G)

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