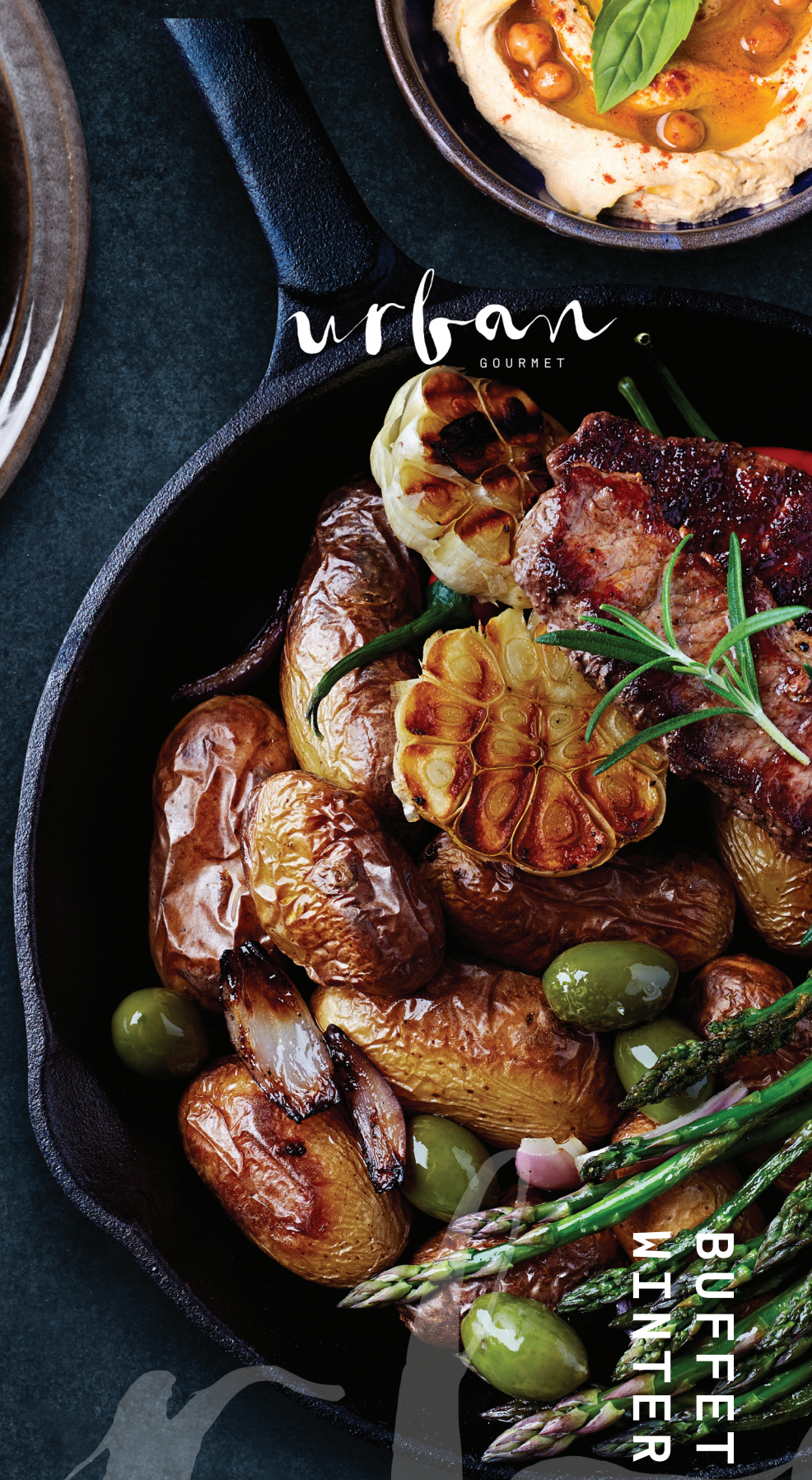




urban
GOURMET



BUFFET
MENU
WINTER
2025



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 | MOANA

Pan seared market fish, broccoli, pea and spinach crush, fish bone and chive butter sauce, grilled lemon (G)

Cajun seafood boil, steamed prawns, crab legs, New Zealand mussels, new season baby potatoes, fresh corn cobs, free range egg, cajun tomato broth (D, G)

Cranberry, Mānuka honey and parsley crusted salmon, broccoli and fresh herb orzo, lemon crème fraiche (DO)

Steamed Coromandel green-lipped mussels, white wine, cream, fresh herbs, lemon, crusty bread (G)

FARM | PĀMU

Rosemary and garlic slow cooked 'Coastal' lamb shoulder, summer roast vegetables, whipped potato, jus (G)

Mandy's horseradish crusted roasted beef, charred broccolini, creamy mash, jus (D, G)

Soy and ginger glazed pork belly, roasted granny smith apple, sticky rice, gai lan (D, G)

Kawakawa, lime and Mānuka honey grilled chicken thigh, green beans, roasted baby kumara, rich chicken jus (D, G)

LAND | WHENUA

Orecchiette puttanesca, tomato marinara, kalamata olives, capers, fresh basil, parmesan, garlic pangrattato (DO, GO, V)

Pad Thai, marinated tofu, wild Asian mushrooms, crispy shallots, sweet pickled daikon (G, VG)

Summer vegetable galette, mixed herb pesto, caramelised onion, mustard vinaigrette, rocket (VG)

Jambalaya, vegan sausage, charred capsicum, garlic, okra, cajun spices, basmati rice (G, VG)

D = Made without dairy

DO = Made without dairy option

V = Vegetarian

G = Made without gluten

GO = Made without gluten option

VG = Vegan

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.

PHONE: 09 366 3086

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URBAN GOURMET MENU

BUFFET



Upgrade your buffet experience by adding one of the menu enhancements below.
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ENHANCEMENTS

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

Australian banana prawns, kimchi mayo, cocktail sauce, lime 4 PER PERSON

Market fish and salmon sashimi, pickled ginger, soy sauce, wasabi, wakame, lemon 4 PIECES
PER PERSON

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SIDES



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COLD | MAKARIRI

Tomato molasses and buffalo mozzarella salad, basil (G, V)

Cucumber and green grape salad, summer leaves, almond ajo blanco (G, V)

Blueberry and charred corn salad, leafy greens, avocado, Mānuka pecan, balsamic vinaigrette (G, V)

Māori potato, gremolata, crispy shallots, lemon oil (G, VG)

WARM | MAHANA

Grilled artichokes, butter beans, silky tofu, crispy capers, zhoug (G, VG)

Roast kumara, corn miso, crispy sage (G, VG)

Twice cooked new season potatoes, thyme and rosemary salt, roasted garlic (G)

Steamed greens, sliced almonds, Rewarewa honey, poppy seed dressing (G, V)

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DESSERTS



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Tropical lamingtons, soft sponge, tropical fruit coulis and ganache, vanilla syrup, roasted coconut (G)

Mont Blanc tartelettes, vanilla chantilly, blueberry coulis, almond and chestnut creams

Chocolate and Makarewa hazelnut tarts, chocolate crèmeux, salted caramel, milk chocolate ganache

Pistachio eclairs, pistachio cream, praline

Tiramisu, espresso-soaked ladyfingers, mascarpone, cold infusion coffee crèmeux (G)

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PETITS FOURS



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VALRHONA DEGUSTATION

TASTING PLATTER OF 5 DIFFERENT TYPES OF REGIONAL VALRHONA CHOCOLATE

Guanaja, flaxseed (G) (Trinidad, the Dominican Republic, Jamaica, Ghana, Côte d'Ivoire, and Madagascar)

Manjari, quinoa (G) (Madagascar)

Hukambi, sesame (G) (Brazil)

Jivara, pumpkin seed (G) (Ecuador, Ghana)

Itakuja, sunflower (G) (Brazil)

TARTELETTES

Hazelnut, milk chocolate

Pistachio, raspberry

Almond, apricot

Coconut, pineapple

Caramel, chocolate

SPHERES

Mixed berries (GO)

Tropical (GO)

Citrus (GO)

Caramelized pear and almond mousse (GO)

Chocolate mousse and pecan praline (GO)

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PETITS FOURS

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CHEESECAKE

Strawberry (G)

Raspberry (G)

Blueberry (G)

Apricot (G)

Tropical (G)

LAMINGTONS

Raspberry (G)

Tropical (G)

Lime (G)

Chocolate (G)

Pistachio (G)

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