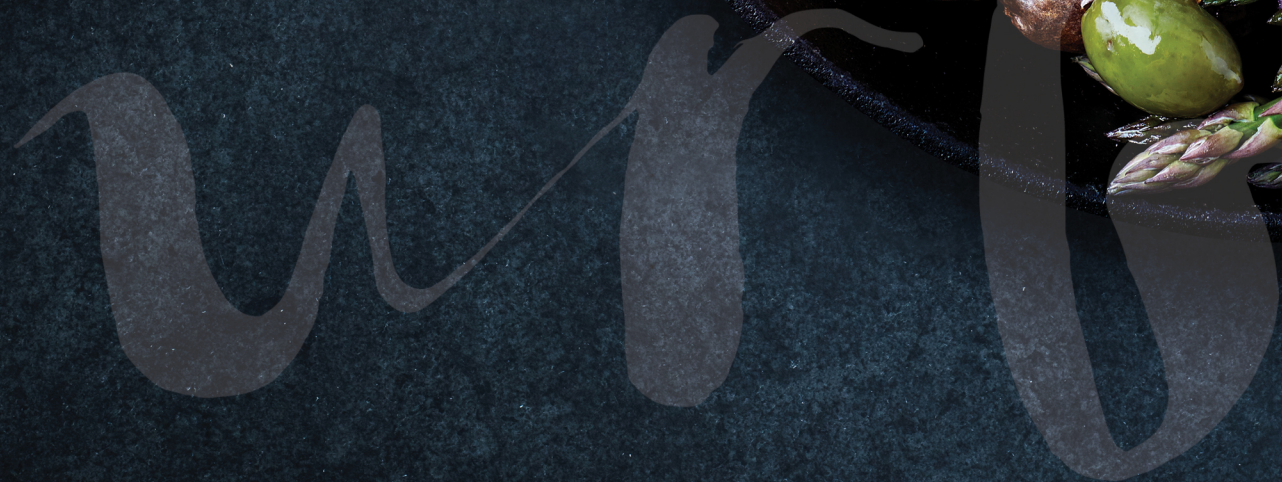




urban
GOURMET

BUFFET
MENU



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.

MAIN

Goan fish curry, cooked in coconut cream, mustard seeds, toasted curry leaves (DF, GF)

Apricot and ginger glazed hot smoked salmon, urban garden herbs, sweet lemon relish
(DF, GF) (SERVED COLD)

Pressure cooked point end brisket, roasted tomato, zesty lemon chermoula (DF, GF)

Pressed pork belly, Shanghai bok choy, star anise, Chinese vinegar (DF, GF)

Manuka honey roasted chicken, garden vegetables, duck fat potato (DF, GF)

Tortellini of spinach and feta, sumac, herb velouté (V)

Butternut squash fondant, chickpea and bean cassoulet, toasted hazelnuts, sauce vierge
(GF, VG)

Tofu and sesame stir fry, summer greens, crispy noodles (VG)

CARVERY

Slow cooked Hawkes Bay lamb shoulder, hung mint yoghurt (GF)

Brazilian picanha beef rump, charred onion, beer sauce (GF)

Pineapple and rum glazed Champagne ham, plum chutney (DF, GF)

Hāngī style roasted pork belly, crackling, grilled peach (DF, GF)

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

DF = Dairy free GF = Gluten free VG = Vegan V = Vegetarian
DFO = Dairy free option GFO = Gluten free option VO = Vegetarian option

SIDES



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COLD

New season potato salad, whole grain mustard, smoked pork hock (DF, GF)

Baby cos salad, fresh pears, creamy garlic vegan aioli (GF, VG)

Mixed bean and organic red quinoa, edamame, roast almonds, Japanese pickles, yuzu soy dressing (GF, VG)

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

WARM

Roast orange kumara, confit onion, smashed herbs, smoked salt (GF, VG)

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

Squash, pattypan, baby spinach (GF, VG)

New season garden vegetables, cumin infused extra virgin olive oil, thyme leaves, garlic confit (GF, VG)

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PUDDINGS



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Raspberry lamingtons

Soft sponge, raspberry coulis, vanilla syrup, vanilla Chantilly, roasted coconut (GFO)

Tarte tatin

Sweet pastry, almond cream, vanilla Chantilly, caramelized apples

Chocolate and hazelnut tarts

Sweet pastry, salted caramel sauce, hazelnut cream, chocolate cremeux, milk chocolate ganache

Green tea and lychee roll

Green tea sponge, vanilla cream, poached lychee, raspberry coulis (GF)

Apple rhubarb crumble

Butter sable, baked apple and rhubarb, crumble, vanilla cream (GF)

Honey and peach choux

Choux, honey and white chocolate ganache, peach coulis

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PETIT FOURS



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CHOUX

Basil and strawberry

Milk chocolate and caramel

Honey and peach

Lemon and fennel

TARTLETTES

Almond and apricots

Berries

Chocolate and pecan

Caramelized pecan, caramelized pear dome, vanilla cream

Lemon meringue

Peach and verbena

Filo pastry, coconut and berry salsa (VG)

Filo pastry, peach and cream (VG)

CHOCOLATE CUPS

Pistachio ganache and cherry (GF)

White chocolate ganache and berries (GF)

Milk chocolate ganache and blueberry (GF)

Dark chocolate ganache and hazelnut praline (GF)

Peanut praline and strawberry marmalade (GF, VG)

Vegan chocolate cream and hazelnut praline (GF, VG)

PETIT FOURS



MOELLEUX

Vanilla and raspberry (GF)

Black Forest (GF)

Lemon and basil (GF)

Coconut and lime (GF)

Matcha and lychee (GF)

Coconut and dark chocolate (GF, VG)

Matcha and berries (GF, 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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