



urban  
GOURMET

BUFFET  
MENU



# WINTER BUFFET

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Design your menu from the items below. Prices are GST exclusive.  
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).

## MAINS

Lemongrass sous vide pork shoulder, ginger lime broth, choy sum (DF, EF, GF)  
Chettinad peppered chicken curry, tomato, coriander, toasted curry leaves (DF, EF, GF)  
Cab sav braised beef, garlic button mushrooms, lemon thyme crème fraiche (EF, GF)  
Sticky miso roasted chicken, cashew sesame, mung beans (DF, EF, GF)  
Tamarind glazed smoked salmon, snow pea feathers, sweet lemon relish (DF, EF, GF)  
Butternut pumpkin gnocchi, sage, mushroom, parmesan cream (V)  
Roasted eggplant ratatouille, capsicum, baby spinach (GF, VG)

## CARVERY

Harissa spiced beef bavette, hung yoghurt (EF, GF)  
12-Hour berbere lamb shoulder, mango chutney (DF, EF, GF)  
Whisky maple glazed ham, mustard, piccalilli (DF, EF, GF)  
Roasted pork belly, crackling, apple currant chutney (DF, EF, GF)  
Chicken ballotine, confit garlic & 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, citrus (DF, EF, GF)

## WARM SIDES

Roasted baby potatoes, garlic cloves, rosemary (GF, VG)  
Basmati rice pilaf, aromatic spices, toasted seeds (GF, VG)  
Orange sticky glazed yams, roasted fennel (GF, VG)  
Kumara, Agria & leek gratin, thyme cream, Gruyere (EF, GF, V)  
Winter greens, citrus zest, semi dried tomato (GF, VG)

## COLD SIDES

Maple beetroot & carrots, broccoli, spiced pumpkin seeds, sherry (GF, VG)  
Fennel roasted root vegetables, red onion, feta, baby spinach, mustard vinaigrette (EF, GF, V)  
Slaw cabbage duo, braised sultana & Turkish figs, pomegranate dressing (GF, VG)  
Toasted corn, black bean, green bean, tomato, chipotle mayonnaise (DF, GF, V)  
Couscous, rocket, kalamata olives, gherkins, lemon dressing (GF, VG)

## DESSERTS

Apple cranberry pie, toasted honey crumble, lemon custard (DFO, GFO)  
Sticky pear & toffee pudding, butter scotch sauce  
Rich chocolate pave, mixed berry compote (GF, DFO)  
Tiramisu, madeira soaked lady fingers, mascarpone, espresso

## PETIT FOURS

Sphere, cosmopolitan (GF, VG)  
Sphere, sweet Manhattan cocktail (GF, VG)  
Cone, milk choc crème, honeycomb  
Cone, raspberry & liquorice mousse, vanilla floss  
Profiterole, lemon meringue (V)  
Profiterole, coffee, mascarpone, caramelized pecan nut (V)  
Profiterole, fig, violet, manuka honey (V)  
Profiterole, coconut, avocado (V)  
Profiterole, blackberry, lime glaze (V)  
Truffle, milk chocolate, hazelnut praline crunch (EF, GF, V)  
Truffle, chai tea, dark chocolate (EF, GF, V)  
Truffle, white chocolate, pistachio, raspberry (EF, GF, V)  
Truffle, key lime (EF, GF, V)  
Truffle, burnt butter, caramel, Marlborough flaky salt (EF, GF, V)  
Pistachio olive oil cake, apple cloud, cinnamon cream, pea tendrils (GF)  
“Galaktoboureko”, Greek filo cannoli, rosewater custard (V)  
Apricot & kalamansi tart, apricot almond cream, apricot confit, apricot & kalamansi mousse  
Lemon, white chocolate & anise meringue tart (V)  
French macarons, assorted flavours (GF)  
Ricotta dumplings, strawberry tarragon salsa (V, GFO)  
Blackcurrant & kaffir lime nama choco (EF, GF, V)  
Earl grey napoleons, chocolate almond biscuit sandwich, earl grey ganache, gold (GFO)

DF = Dairy free   EF = Egg free   GF = Gluten free   VG = Vegan   V = Vegetarian

DFO = Dairy free option   GFO = Gluten free option   VGO = Vegan option   VO = Vegetarian option