



urban

GOURMET

WINTER SEATED DINNER MENU

urban

ENTRÉES



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.
For a full proposal please contact events@urbangourmet.co.nz.

Akaroa salmon cakes, sumac whitebait, fennel, caper & orange salad (DF, GF)

Lemon infused avocado cured raw fish salad, pickled radish (GF)

Whiskey cured beef, anchovies, chives, wholegrain mustard dressing, balsamic gel (DF, GF)

Middle eastern lamb, labneh, beetroot, carrot (EF, GF)

Chicken roulade, apricot, sweetcorn, bacon crumb, sweet olive paste (GF)

Sweet teriyaki chicken, mango wasabi mayo, pickled pear & apple cucumber salad (EF, GF)

Winter salad hummus bowl, confit egg yolks, toasted granola, wild rice wafer (GF, V)

Cumin roasted beetroot, sweetened carrot crisp, pumpkin puree, pickled radish (GF, VG)

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

MAINS



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Baked Akaroa salmon, celeriac puree, pea chorizo watercress salad (DF, GF)

Pan seared snapper, potato gnocchi, wild mushroom, char grilled broccoli, lemon butter sauce

Maple glazed wagyu shot rib, beetroot & citrus puree, roasted Provencal vegetables, redcurrant jus (DF, GF)

Slow cooked lamb shoulder, spiced pumpkin, rocket, smoked aubergine, pomegranate jus (GF)

Confit duck leg, peas, cabbage, bacon, mint, warm salad, madeira jus (DF, GF)

Bbq chicken, cauliflower romesco cakes, confit baby carrots, chardonnay tarragon sauce (GF)

Cajun cauliflower grilled steak, crispy kumara herb cake, roasted baby peppers, buttermilk, curry dressing (GF, V)

Harissa hassle back courgettes, grilled butternut, aubergine puree (GF, VG)

SIDES

COLD SIDES

Crunchy fennel dill salad, citrus vinaigrette (GF, VG)

Roast beetroot & sweet potato salad (GF, VG)

Parmesan cauliflower bites (GF, V)

Kale, toasted almonds & apple salad (GF, VG)

HOT SIDES

Thyme duck fat potatoes (GF, DF)

Sauté green beans, maple balsamic (GF, VG)

Braised red cabbage (GF, VG)

Roasted cauliflower, salsa verde dressing (GF, VG)

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DESSERTS



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PLATED DESSERTS

Charbroiled Comice pears, fromage blanc mousse, pepper pastry cream, almond crumb dough, peppery wafer cookies, honey olive oil dressing (V, GFO)

Sous vide pineapple, tamarind & chilli syrup, peanut brittle, almond & mint pesto, Bergamont set cream, dehydrated pineapple chips (GF, VGO)

Chocolate textured dome, cocoa crumbs, smoked brownie, chocolate & amaretto mousse, burnt white chocolate, chocolate branches, 30 second cocoa sponge (GFO)

Lemon millefeuille, lemon ganache, lemon gel, pomegranate & beetroot aerated cream, poached clementines, pistachio emulsion (EF, V)

"Revani" yoghurt semolina cake, dry fig fermented milk, Jasmine tea foam, coconut wafer, mulled wine macerated cherries, hibiscus (V, GFO)

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)

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