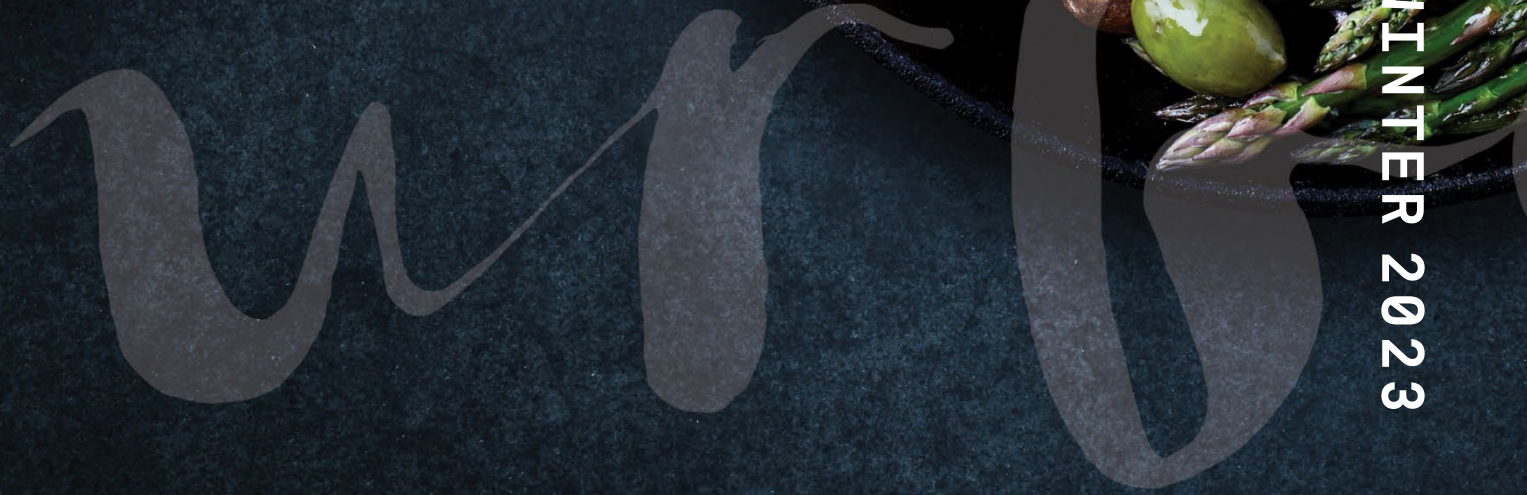




urban
GOURMET



BUFFET MENU WINTER 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

Miso market fish, spiced eggplant, crispy kale, gochujang chilli sauce (D, G)

Goan fish curry, coconut cream, mustard seeds, toasted curry leaves, served with jeera rice (D, G)

Apricot and ginger glazed hot smoked Big Glory Bay salmon, urban garden herbs, sweet lemon relish (D, G) SERVED COLD

PASTURE

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

Pressure cooked point end beef brisket, roasted tomato, zesty lemon chermoula (D, G)

“Brazilian Picanha” beef rump, charred onion, beer sauce (G)

Pressed pork belly, Shanghai bok choy, star anis, Chinese vinegar (D, G)

Manuka honey roasted chicken, garden vegetables, duck fat potato (D, G)

LAND

Singapore style noodles, smoked tofu, bean sprouts (VG)

Salt-baked celeriac, smoked red chicory, ricotta, pine nuts (G, V)

Roast butternut pumpkin, legumes, toasted hazelnuts, sauce vierge (G, VG)

Bean and lentil cassoulet, black garlic (G, VG)

D = Made without dairy G = Made without gluten V = Vegetarian 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.

SIDES



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COLD

Good old fashioned Caesar salad

Haricot blanc, chickpeas, edamame, roast almonds, spiced tomato dressing (G, VG)

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

New season German potato salad (G)

Cha Soba noodle salad, spring onion, seaweed, ginger, roast sesame seed dressing (VG)

Pear and hazelnut salad, watercress, rocket, feta, lemon dressing (G)

Bitter leaf salad, orange, sunflower seeds, balsamic dressing (G, VG)

WARM

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

Smoked butter mashed potato (G, V)

Braised savoy cabbage, sauté pancetta (G)

Roast turmeric cauliflower, mint chutney (G, VG)

Winter garden green vegetable, saffron infused olive oil (G, VG)

Buttered greens (G, V)

Steamed jasmine rice (G, VG)

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PUDDINGS



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Tropical pavlova, crunchy meringue, vanilla mascarpone Chantilly, tropical salsa, tropical coulis (G)

Chocolate and caramel choux, crunchy chocolate, chocolate crèmeux, milk chocolate ganache, caramel sauce

Tarte Bourdaloue, vanilla sable, almond cream, poached pears, caramelized almond, vanilla cream

Verrine panna cotta champagne and grapes, vanilla panna cotta, fresh grapes, champagne gel

Tartelettes petits fours platter, selection of petits fours tartelettes from our menu
PRESENTED ON SLATES

Eclairs petits fours platter, selection of eclairs petits fours from our menu
PRESENTED ON SLATES

Macarons platter, selection of macarons from our menu (G) PRESENTED ON SLATES

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PETITS FOURS



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ÉCLAIRS

Chocolate

Lemon meringue

Mandarin

Pistachio

TARTLETTES

Caramel

Chocolate and banana

Chocolate, caramelized nuts, candied orange skin

Gala red apple, Cambridge rhubarb

Champagne cream, grape gel

CHOCOLATE CUPS

Coffee and cardamom (G)

Hazelnut (G)

Tropical (G)

Rice pudding and berries (D, G)

MOELLEUX

Orange and chocolate (G)

Vanilla and pineapple (G)

Tropical fruits and lemongrass (G)

Mandarin and Earl Grey (G)

PETITS FOURS

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GOURMET

MACARONS

Pistachio cream, pistachio praline (G)

Raspberry ganache, raspberry coulis (G)

Lemon cream, yuzu gel (G)

Coffee whipped ganache (G)

Chocolate ganache (G)

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