



urban
GOURMET

BUFFET MENU
SUMMER 2025/26

BUFFET | KAI MANAAKITANGA



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

Baked market fish, tomato & pepper piperade, grilled lemon, fresh herbs (G, N)

Tamarind glazed salmon, kai-lan, jasmine rice, coriander & lime coconut yoghurt, crispy shallots (G, D, N)

Laksa mussels, lemongrass, ginger & coconut sauce, rice noodles, Thai basil, bean sprouts, coriander (G, D, N)

FARM | PĀMU

Rosemary & garlic slow cooked lamb shank ragu, potato gnocchi, parmesan, Italian parsley (G, N)

Slow cooked beef brisket, balsamic shallots, roasted heirloom carrots, salsa verde (G, D, N)

Veal & prosciutto polpetta, slow roasted fennel, wild mushroom sauce, gourmet potato (G, N)

Roasted chicken thigh, preserved lemon and thyme stuffing, pan gravy, dukkha crumble (G, D, N)

LAND | WHENUA

Spinach & ricotta cannelloni, Rescued Kitchen tomato sauce, mozzarella (V)

Pad Thai, tofu, wild mushrooms, crispy shallots, mung beans, carrot ribbons, crunchy peanuts (G, VG)

Chickpea and red lentil curry, Indian spices, apple mango chutney, curry leaves, poppadom (VG)

D = Made without dairy G = Made without gluten V = Vegetarian VG = Vegan N = Made without nuts

Please note our meals are prepared in a kitchen that also handles gluten, wheat, milk/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 | MAKARIRI

Market garden salad, verjuice vinaigrette (G, VG, N)

Black quinoa, chargrilled courgette, mint, sunflower seeds, black olives, white wine vinaigrette, wild rocket (G, VG, N)

New potato, creamy mayo, spring onion, cornichons, capers, fresh herbs (G, VG, N)

WARM | MAHANA

Miso roasted kumara, crispy sage (G, VG, N)

Twice cooked skin-on agria potato, mushroom ketchup (G, VG, N)

Green beans, macadamia, chardonnay mayonnaise, Italian parsley (G, V)

ENHANCEMENTS

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

Natural Clevedon Coast oysters, lemon cheeks, mignonette dressing (G, D, N)

Australian banana prawns, kimchi mayo, cocktail sauce, lime

Market fish & salmon sashimi, pickled ginger, soy sauce, wasabi, wakame (G, D, N)

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PLATED DESSERTS | KAI REKA



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Dark chocolate layers, vanilla cremeux, salted caramel, single origin chocolate cream (G, N)

Honey & sour cream, raspberry cremeux, citrus gel, raspberry coulis, fresh raspberries (N)

Puffed brioche, kawakawa cream, berry puree, berry marshmallow (N)

Peach melba vanilla sponge, caramelised peach, peach gel, vanilla ganache, raspberry cream, meringue, fresh fruits (G, N)

Vanilla shortcrust, banana & passion fruit coulis, banana bread, jivara milk chocolate, vanilla cream, tropical coulis (G, N)

Tropical caviar box, vegan sponge, mango cremeux, vanilla caviar, pineapple (G, VG, N)

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URBAN GOURMET MENU

PETITS FOURS | KAI REKA



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FINANCIERS

Coffee

Vanilla, hazelnut

Strawberries

Blackcurrant

Peach

TARTELETTES

Dark chocolate (N)

Raspberry (N)

Blueberry (N)

Apricot (N)

Coconut, tropical (N)

SPHERES

Chocolate (G, N)

Vanilla, apricot (G, N)

Raspberry (G, N)

Passionfruit (G, N)

Peach (G, N)

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SEASHELL MADELEINE

Dark chocolate (G, N)

Milk chocolate, caramel (G, N)

Berry (G, N)

Vanilla, peach (G, N)

Tropical (G, N)

TILES

Chocolate (N)

Pecan, milk chocolate, vanilla

Pistachio, white chocolate, raspberry

Matcha, white chocolate, lychee (N)

Triple chocolate, hazelnut praline

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