

BUFFET DINNER

Minimum orders and conditions apply. V = Vegetarian, GF = Gluten Free, DF = Dairy Free

CARVERY	<p>mm SELECTION OF VOLARE BREAD</p>		<p>BEVERAGES Curate your own beverage station to go with your food selection.</p> <p>Add tea and filter coffee from a buffet.</p> <p>Water is served in carafes to tables.</p>
	DINNER DISHES	<p>mm Herb and Mustard Crusted Whole Scotch ^{GF/DF}</p> <p>mm Honey and Lime Roasted Whole Chicken ^{GF/DF}</p> <p>Orange, Honey and Mustard Glazed Ham ^{GF/DF}</p> <p>Marinated Lamb Leg, Garlic, Oregano and Basil with Minted Jus ^{GF/DF}</p> <p>Smoked Soy-glazed Beef Brisket, Star Anise and Fermented Chilli Paste ^{DF}</p> <p>Moroccan Herb Lamb Shoulder, Mint and Cumin Salsa Verde, Red Current Jus ^{GF/DF}</p> <p>Roasted 5-spice Pork Belly with Crackling and Apple Sauce ^{DF}</p>	
<p>Chicken and Apricot Tagine, Chickpeas, Toasted Almonds, Coriander ^{GF/DF}</p> <p>Butter Chicken with Almonds, Red Capsicum and Potatoes ^{GF}</p> <p>Rosemary Lamb Rump, Feta and Olives, Red Wine Jus ^{GF}</p> <p>Red Cooked Pork Belly, Honey Glaze, Fresh Chilli, Ginger, Spring Onion, Sweet Soy ^{DF}</p> <p>Teriyaki Smoked Brisket, Soy, Mirin, Sesame Seeds ^{GF}</p> <p>Prawn Korma with Almonds, Red Capsicum and Potatoes ^{GF/DF}</p> <p>Market Fish, White Wine Sauce, Roasted Fennel ^{GF}</p> <p>Cauliflower and Courgette Tandoori, Mint Raita, Makhani Gravy ^{V/GF}</p> <p>Fijian Potato, Chickpea and Spinach Curry ^{V/GF/DF}</p> <p>Root Vegetable Tagine, Prunes, Apricots, Almonds ^{V/GF/DF}</p>			
<p>The Chef Recommends</p>			
<p>LUNCH SELECTION</p> <p>CHOOSE Volare Bread 1 x Carvery 1 x Dinner Dish 2 x Sides 1 x Dessert</p>			
<p>DINNER SELECTION</p> <p>CHOOSE Volare Bread 1 x Carvery 1 x Dinner Dish 3 x Sides 1 x Dessert</p>			
<p>DESSERT</p> <p>CHOOSE Verrines, Fingerfood or Truffles from our Sweet Treats Menu.</p>			
UPGRADES		<p>SHARED TABLE SERVICE</p>	

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SIDES	<p>VEGETABLES</p> <ul style="list-style-type: none"> ■ Seasonal Green Vegetables ^{V/GF/DF} Ratatouille ^{V/GF/DF} Roasted Root Vegetables ^{V/GF/DF} Roasted Broccoli, Toasted Walnuts, Sesame Seed Dressing ^{V/DF} Olive Oil Roasted Baby Potatoes, Kumara, Parsnips ^{V/GF/DF} Bombay Potatoes Roasted Gourmet Potatoes, Herb Butter, Crispy Onions Potato Dauphinoise, Rosemary ^{GF} <p>GRAINS</p> <ul style="list-style-type: none"> Basmati Rice, Cardamom, Coriander ^{V/GF/DF} Mint and Courgette Couscous, Tomato Vinaigrette ^{V/DF} Kimchi Fried Rice ^{V/GF/DF} Lemon, Mint, Parsley, Almonds and Sundried Tomato Couscous ^{V/DF} <p>SALADS</p> <ul style="list-style-type: none"> ■ Cajun Spiced Sweet Potato Salad, Kale, Mint, Red Onion, Paprika Dressing ^{V/GF/DF} ■ Roast Potato Salad with Bacon, Eggs, Spring Onions and a Black Garlic Aioli ^{GF/DF} Caesar Salad, Parmesan, Egg, Croutons, Bacon, Caesar Dressing ^{V/GF} Cherry Tomato, Mozzarella, Basil, Rocket and Red Onion Salad, Red Wine Vinaigrette ^V Greek Salad, Crispy Spiced Chickpeas, Garlic Olive Oil Dressing ^{V/GF} Green Leaf Salad, Cherry Tomatoes, Radishes, Red Onion, Pomegranate Seeds Vinaigrette ^{V/GF/DF} Soba Noodle Salad, Cucumber, Spring Onions, Coriander, Bok Choy, Mung Beans, Sesame Dressing ^{V/DF} Balsamic Beets Salad, Toasted Walnuts, Goat Feta, Pickled Onion, Parsley and Rocket ^{V/GF} Classic Waldorf Salad, Walnuts, Granny Smith Apple, Celery, Grapes ^{V/GF/DF} Sautéed Broccoli Salad, Kale, Toasted Almonds, Chilli Flakes, Balsamic Vinaigrette ^{V/GF/DF} 	<p>BEVERAGES</p> <p>Curate your own beverage station to go with your food selection.</p> <p>Add tea and filter coffee from a buffet.</p> <p>Water is served in carafes to tables.</p>
	<p>UPGRADES</p> <p>SHARED TABLE SERVICE</p>	<p style="writing-mode: vertical-rl; transform: rotate(180deg);">The Chef Recommends</p> <p>LUNCH SELECTION</p> <p>CHOOSE</p> <ul style="list-style-type: none"> Volare Bread 1 x Carvery 1 x Dinner Dish 2 x Sides 1 x Dessert <p>DINNER SELECTION</p> <p>CHOOSE</p> <ul style="list-style-type: none"> Volare Bread 1 x Carvery 1 x Dinner Dish 3 x Sides 1 x Dessert <p>DESSERT</p> <p>CHOOSE</p> <ul style="list-style-type: none"> Verrines, Fingerfood or Truffles from our Sweet Treats Menu.

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CURATED MENU #1	<p>Selection of Volare Breads</p> <p>Orange, Honey and Mustard Glazed Ham ^{GF/DF}</p> <p>Chicken and Apricot Tagine, Chickpeas, Toasted Almonds, Coriander ^{GF/DF}</p> <p>Potato Dauphinoise, Rosemary ^{V/GF}</p> <p>Roasted Root Vegetables ^{V/GF/DF}</p> <p>Caesar Salad, Parmesan, Egg, Croutons, Bacon, Caesar Dressing ^{V/GF}</p> <p>Pecan 'Pie' ^{V/GF}</p>	BEVERAGES	Curate your own beverage station to go with your food selection.		
	CURATED MENU #2		<p>Selection of Volare Breads</p> <p>Herb and Mustard Crusted Whole Scotch ^{GF/DF}</p> <p>Market Fish, White Wine Sauce, Roasted Fennel ^{GF}</p> <p>Olive Oil Roasted Baby Potatoes, Kumara, Parsnips ^{V/GF/DF}</p> <p>Seasonal Green Vegetables ^{V/GF/DF}</p> <p>Classic Waldorf Salad, Walnuts, Granny Smith Apple, Celery, Grapes ^{V/GF/DF}</p> <p>Chocolate Mousse, Chocolate Soil ^V</p> <p>Truffles ^V</p>	The Chef Recommends	INCLUDED BEVERAGES
			CURATED MENU #3		
UPGRADES		SHARED TABLE SERVICE			

ORDER FORM

Prices are GST exclusive unless otherwise stated and menu content is subject to change due to market or seasonal availability.

A minimum order of 20 guests applies.

EVENT DETAILS

CONTACT DETAILS

YOUR NAME

COMPANY
(IF APPLICABLE)

EMAIL

PHONE

ADDRESS

FUNCTION INFORMATION

FUNCTION ID

DATE OF FUNCTION

TIME OF SERVICE

VENUE NAME

NUMBER OF PEOPLE

OTHER NOTES / DIETARY REQUIREMENTS

We are happy to cater for individuals with food related allergies and/or medical conditions. We are also able to cater for vegetarian, vegan, gluten free, dairy free, pescatarian and pollotarian diets.

**We require advanced notice of guests requiring any of the above.
We are unable to cater for any other lifestyle choices.**

CLAUDELANDS, GATE 6, BROOKLYN ROAD, HAMILTON 07 839 3459

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MONTANA
FOOD AND EVENTS