

PLATED DINNER

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

<p>CURATED MENU #1</p>	<p> Volare Dinner Roll, Bellfield Cultured Butter ^V Included with all menus</p>	<p>BEVERAGES Curate your own beverage station to go with your food selection.</p>
	<p>ENTRÉE</p> <p>Miso-cured Salmon, Caviar, Pickled Fennel, Seaweed, Wasabi Mayo, Tapioca Crisp ^{GF/DF}</p> <p>Beef Tartare, Horseradish Cream, Pickled Vegetable, Garden Herbs ^{GF}</p> <p>MAIN</p> <p>Lamb Loin and Shoulder, Root Vegetable Pavé, Black Garlic Puree, Agria Rosti, Herb Crust, Mustard Jus ^{GF/DF}</p> <p>Smoked Chicken Breast, Hangi Stuffing, Kumara, Pumpkin Purée, Watercress Gel, Smoked Chicken Gravy, Baby Carrots</p> <p>DESSERT</p> <p>Lemon Mousse, Meringue, Toasted Coconut, Blueberry Gel ^{V/GF}</p> <p>Tiramisu, Savoirdi Biscuit, Espresso, Kahlua, Mascarpone, Zabaione ^V</p>	
<p>CURATED MENU #2</p>	<p>ENTRÉE</p> <p>Smoked Chicken Pistachio Terrine, Pear Chutney, Baby Pickled Vegetables, Gherkins, Brioche</p> <p>Dukkha-spiced Lamb Loin Niçoise, Quail Eggs, Green Beans, Hangi Potato, Grape Tomatoes, Black Garlic Puree ^{GF/DF}</p> <p>MAIN</p> <p>72-hour Beef Short Rib, Slow Cooked Carrot, Carrot Purée, Creamed Potato, Chimichurri ^{GF}</p> <p>Slow-cooked Pork Belly, Parmesan Dauphinoise, Roasted Cauliflower, Chorizo Jam, Watercress Gel, Pan Jus ^{GF}</p> <p>DESSERT</p> <p>Chocolate Torte, Caramel Fudge, Espresso Cream, Coconut Sugar Crumb ^{V/GF}</p> <p>Rhubarb Trifle, Fruit Compote, Vanilla Custard, Meringue</p>	<p>Plated dinner menus are served as alternate placement.</p>

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CURATED MENU #3	<p> Volare Dinner Roll, Bellfield Cultured Butter ^V Included with all menus</p> <hr/> <p>ENTRÉE</p> <p>Zealong Tea-smoked Cambridge Duck Breast, Parsnip Purée, Shiitake, Pinot Noir Glaze ^{GF}</p> <p>Searched Tuna, Pickled Mussels, Radish, Green Apple, Lemon Gel, Parsley Oil, Micro Cress ^{GF}</p> <p>MAIN</p> <p>Eye Fillet, BBQ Short Rib, Fondant Potato, Cavolo Nero, Confit Shallots, Cafe De Paris Butter, Bone Marrow Jus ^{GF}</p> <p>Chicken Breast, Duck Fat and Paprika Potato, Porcini Veloute, Sage Beurre Noisette ^{GF}</p> <p>DESSERT</p> <p>Dark Chocolate Delice, Freeze-dried Black Doris Plum, Hazelnut Praline, Mascarpone ^{GF/V}</p> <p>Key Lime Cheesecake, Passionfruit Curd, Blood Orange, Brandy Snaps ^V</p>	<p>BEVERAGES</p> <p>Curate your own beverage station to go with your food selection.</p>
	<p>ENTRÉE</p> <p>Cajun-spiced Venison Loin, Honey-glazed Baby Beets, Puffed Quinoa, Micro Cress ^{GF/DF}</p> <p>Citrus-cured Kingfish, Blood Orange, Pomegranate Seeds Vinaigrette, Micro Coriander ^{GF/DF}</p> <p>MAIN</p> <p>24-hour Beef Cheek, Confit Potato, King Brown Mushroom, Roasted Broccoli, Panchetta, Jus de Cuisson ^{GF}</p> <p>Chicken Ballotine, Pommes Anna, Almond Mole, Turmeric Crust, Courgette Puree, Baby Leeks, Jus Gras ^{GF}</p> <p>DESSERT</p> <p>Dark Belgium Chocolate Marquise, Toasted Meringue, Chocolate Soil, Cherry Compote ^V</p> <p>Boysenberry Cheesecake, White Chocolate Crumb, Vanilla Syrup ^V</p>	<p>The Chef Recommends</p> <p>INCLUDED BEVERAGES</p> <p>Tea, filter coffee and water, served from a beverage buffet, is included in each set menu.</p>

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PLATED DINNER _ BUILD-YOUR-OWN

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ENTRÉE	<p> Volare Dinner Roll, Bellfield Cultured Butter ^V Included with all menus</p> <hr/> <p>CHOOSE TWO</p> <p>Miso-cured Salmon, Caviar, Pickled Fennel, Seaweed, Wasabi Mayo, Tapioca Crisp ^{GF/DF}</p> <p>Beef Tartare, Horseradish Cream, Pickled Vegetable, Garden Herbs ^{GF}</p> <p>Zealong Tea-smoked Cambridge Duck Breast, Parsnip Purée, Shiitake, Pinot Noir Glaze ^{GF}</p> <p>Seared Tuna, Pickled Mussels, Radish, Green Apple, Lemon Gel, Parsley Oil, Micro Cress ^{GF}</p>		The Chef Recommends
	MAIN	<p>CHOOSE ONE</p> <p> Waikato Free Range Chicken PRIME CUT ^{GF}</p> <ul style="list-style-type: none"> ◦ Chicken Breast 	
<p>CHOOSE ONE</p> <p> Waikato Free Range Chicken SECONDARY CUT ^{GF}</p> <ul style="list-style-type: none"> ◦ Crispy Slow-cooked Leg ◦ Chicken Oysters ◦ Stuffed Wings 		<p>CHOOSE ONE</p> <p> Te Kanuka Beef SECONDARY CUT ^{GF}</p> <ul style="list-style-type: none"> ◦ Smoked BBQ Brisket ◦ Slow-cooked Short Rib ◦ Crispy Cheek 	<p> Plated mains are accompanied by seasonal vegetables and potatoes</p>
DESSERT	<p>CHOOSE TWO</p> <p>Chocolate Torte, Caramel Fudge, Espresso Cream, Coconut Sugar Crumb ^{V/GF}</p> <p>Rhubarb Trifle, Fruit Compote, Vanilla Custard, Meringue ^{V/GF}</p> <p>Dark Belgium Chocolate Marquise, Toasted Meringue, Chocolate Soil, Cherry Compote ^V</p> <p>Boysenberry Cheesecake, White Chocolate Crumb, Vanilla Syrup ^V</p>		<p>Plated dinner menus are served as alternate placement.</p>

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 to Curated Plated Dinner Menus.

A minimum order of 10 guests applies and a maximum order of 400 guests applies Build Your Own Plated Dinners.

Build Your Own Plated Dinner options are subject to supplier availability and discussion with Chefs.

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