



Canapés

Chef's selection of beautifully presented canapés served on arrival

Carvery:

Roasted Pork Belly w Home Made Granny Smith Apple Chutney

NZ Legs of Lamb w Rosemary Gravy & Minted Jelly

Buffet Dishes:

Slow Cooked Black Angus Sirloin w Monteith's Black Beef Jus

Moqueca Brazilian Seafood Curry w Coconut, Tomato & Capsicum

Potatoes & Leek w Cream Cheese Gratin

Glazed Root Vegetables w Garlic, Confit Manukau Honey & Thyme

Succulent Chicken Morsels in Rich Fenugreek Flavoured Tomato Sauce & Cream

Fragrant Jasmine Rice

Chilled Seafood:

New Zealand Half Shell Oysters w Balsamic Vinegar & Lemon Jus

Whole King Prawns w Lemon Wedges & Chipotle Cocktail Sauce

Muscavado Cured Salmon w Vanilla, Thyme, Rocket & Citrus Fennel Lime Salad

Marinated New Zealand Green Lipped Mussels w Tahini Lime & Capers

Salads:

*Panzanella w Cherry Tomatoes, Garlic Croutons, Fresh Basil, Olives,
Red Onions & Oregano Dressing*

*Grilled Pumpkin & Lentil Salads, Target Beetroot, Balsamic Onions,
Soft Herbs & Toasted Pepitas*

Saffron Pappardelle w Roasted Peppers, Kalamata Olives, Feta, Salsa & Verde Dressing

Breads:

Local Artisan Breads w New Zealand Butter

Dessert:

Baked Berry Cheesecake w Berry Jus

Arabic Coffee & Baileys Tiramisu

Speciality Sticky Date Pudding w Butterscotch Scotch Sauce

Fresh Fruit Salad & Specialty Ice Cream



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Catering for All Occasions

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