



Arrival

Antipasto platters

*Blue Vein Cheese, Camembert, Cheddar, Smoked Chicken, Italian Salami, Greek Olives,
Sundried Tomatoes, Roasted Mushrooms, Seedless Grapes, Baba Ganoush Hummus, Eggplant
Sambal*

Breads & Dips

Freshly Baked Artisan Bread Rolls & Ciabatta served w NZ Butter, Basil Pesto & Olive Oil

Main Course

Option of:

(choose 2, Alternate Drop)

*Herb Crusted NZ Rack Of Lamb on a bed on Creamy Truffle Polenta
w Red Wine Jus*

*Slow Roasted Pork Belly on Japanese Slaw
w Granny Smith Apple Sauce & Gravy*

*Chili Lime Grilled Salmon on Minted Pea Risotto
w Lemon Butter*

*Chicken Breast Fillets w Pumpkin Puree,
Maple Bacon & Peas Drizzled w a Light Gravy*

Vegetarian Lasagne

Winter Vegetables individually layered on fresh Lasagne w a Triple Cheese Sauce

All Mains served w

Scalloped Potatoes

Mixed Leaf Garden Salad w Parmesan & Caesar Dressing

Dessert:

(choose 1 option)

Wild berry Cheesecake w Raspberry Coulis

*Brittany Shortbread
w Meringue & Menton Lemon*

*Vanilla Chantilly
And Fresh Fruit mille-feuilles*

Crème Brulee Tartlets w Fresh Fruit



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