

Free Range Chef



BESPOKE FOOD STATIONS

Food stations are a creative way to showcase the character of the new Mr. and Mrs. while wowing guests and pleasing an array of picky palates.

In keeping with Jonker's Farms unique setting and bespoke venue we have designed our food stations menu to look as good as it tastes. With all the logistical to-dos that come with any wedding, it's easy for your personality to get lost in the details, therefore for couples looking for a simpler way to wine and dine their guests our Bespoke Food Stations are the perfect way to offer fine dining without sacrificing personality.

Whether you're wanting a more casual, social affair or going for filling late-night eats, a food station is full of flavour and personality and a guaranteed crowd-pleaser for your guests.

THE GRAZING STATION:

\$17.00 per person including GST

Start your celebrations with our amazing grazing station. This can be served instead of traditional canapes or as an entrée. Our large wooden table are filled with an array of local produce perfect for guests to help themselves to while socialising with friends and family. All grazing platters can be created to your own personal preferences.

This station includes:

- 4 New Zealand and International cheeses
- Artisan breads
- Cheese biscuits
- Iceberg lettuce
- Selection of cold meats
- Pickled onions
- Gherkins
- Pitted olives
- Sun blushed tomatoes
- Sliced apple
- Grapes, fruits and nuts
- Mixed raw vegetable crudities - cucumber, carrots, celery etc.
- Piccalilli and Chutneys

BUILD-YOUR-OWN BURGER STATION:

\$27.00 per person including GST

A kiwi classic with our own homemade burgers which are packed full of flavour. Invite guest up to your own tailor made Burger Bar to create their own style of burger with the knowledge that everyone's tastes and dietary needs are taken care of.

Select from 2 of the below 100% homemade burgers – approx. 75g-100g per serving

- Beef
- Lamb
- Chicken
- Vegetarian's burger

Plus, all the accompaniments including:

- Ciabatta bun
- Sesame burger bun
- Brioche bun
- Gluten free buns available on request

Salad and accompaniments

- Tomato
- Cheeses – Cheddar and blue
- Fried onions
- Pickles
- Cucumber
- Pickled Beetroot
- Crisp Smoked Bacon
- Lettuce leaves

Sauces

- Tomato
- Mustard
- Mayonnaise
- Garlic aioli
- Chipotle sour cream

BIG PAN PAELLA STATION:

\$28.00 per person based on one paella and \$32.00 per person for two paella's

Big pan paella's never fail to impress your guests. The experience is fantastic for guests as they see all the ingredients come together, being cooked in front of them with the smells of ingredients infusing together and then finally being served straight from the giant pan. A real wow factor at any style of wedding.

Select from the below options:

- Pollo - A simple robust paella with Free Range boneless chicken thigh, smoked paprika, onions, red peppers, saffron, garlic, herbs (GF) (DF)
- Paella Carne - Boneless Free Range Chicken thigh, Spanish chorizo sausage, and marinated Free Range Pork Belly infused together with red peppers, onions, green beans, saffron, garlic and herbs (GF) (DF)
- Tierra y mar - A classic of chicken thighs, chorizo & prawns with whole large prawns in shells as garnish, herbs, seasonings, garlic, saffron, chopped tomatoes, green peppers, onions and lemon wedges. (GF) (DF)
- Vegetariano - A vegetarian paella - red peppers, green peppers, onions, green beans, wild mushroom, artichoke, peas, courgettes, aubergine, chickpeas, chopped tomatoes, saffron, garlic, herbs and smoked paprika (VE)(GF)

GOURMET PIZZA STATION:

\$30.00 per person including GST

Taking a bite out of a fresh-from-the-oven, uber-cheesy slice of pizza is one of life's greatest pleasures, so why not add some tasty bliss to your wedding celebration. Our gourmet handmade pizzas are cooked to order in a stone oven to add that creative comfort to your special day.

Please choose two types to be available for guests to order:

- The Classic - Fresh mozzarella and handpicked local basil
- Meat Sensation – Spicy sausage, salami, and bacon with tomato and red onion.
- Gourmet Hawaiian – Shaved Parma Ham and grilled pineapple
- The Mighty Green – Silverbeet, broccolini and mozzarella
- Spicy Autumn – Roast pumpkin and Smokey chorizo
- Nut so Sweet – Sweet potato, goats cheese and roasted pine nuts
- Perfect Pesto – Heirloom tomato and freshly made pesto
- The Lamb to Beet – New Zealand Lamb shredded over beetroot hummus and topped with shaved parmesan
- BBQ Prawn – Grilled barbecue prawns with salsa Verde
- Sticky Chicken – Grilled Free Range Chicken and sticky onion with cranberry relish
- Spiced Sage Pork – spice ground pork, sage and onion with spiced apple sauce

TRADITIONAL TACO STATION:

\$40.00 per person including GST

Taco stations are certainly fun and festive, but when you have friends and family with a variety of dietary restrictions, they are also very practical. With our Traditional Taco station, you can have gluten-free corn tortillas, beans and salsa for vegans, and a couple of different types of meats and proteins. Guests can pick what works for their own diets and

preferences. Let's face it, the best part about a taco bar is all the toppings! Get creative with sour cream, homemade guacamole and lots of seasonal veggies

Choose 2 meats – for an extra meat add \$5.50 per head

- Chicken Zorba - chicken thigh marinated with lime, coriander, cumin turmeric and mint
- BBQ Pulled Pork - with our own orange scented BBQ sauce.
- Mexican Mole beef chilli con carne
- Carne Asada – traditional steak strips marinated with lime juice, coriander, garlic and salt. Barbequed with mixed capsicums

Plus, all the accompaniments including:

- Soft and crisp tacos/ Gluten free Corn Tacos
- Tortilla chips
- Sour cream
- Homemade guacamole
- Refried Bayo beans
- Hot sauces, Fresh Chipotle Salsa, jalapeños and Pico de Gallio (fresh salsa)
- Grated cheese
- Mexican corn and bean salad
- Mexican slaw with white and red cabbage, radish, onion, carrot – lime mayo dressing
- Shredded Green leaf salad

DECADENT DESSERT STATION:

\$14.00 per person

Dessert bars are becoming a popular choice for foodie couples looking for an alternative to the traditional wedding cake stand, and we understand why! Aside from the open bar, the dessert table will most likely end up being the most frequented spot of the night. Plus, it's open to guests of all ages. So what better way to treat your guests than with a stylish table full of post-dinner treats.

Choose 3 dessert from the list below. Any extra desserts are charged at \$5.50 per portion minimum 50 portions

- Pavlova with fresh cream and macerated summer berries(GF)
- Peaches and cream shots (GF)
- Dark chocolate and almond torte squares with peanut butter mousse and praline(GF)
- Eton Strawberry and Rhubarb Mess, Chantilly cream with vanilla poached rhubarb, diced fresh strawberries, toasted almonds and pieces of meringue(GF)
- Fresh fruit platters(GF)
- Fresh Lemon curd tarts (whole or individual)
- Tiramisu, traditional Italian coffee, mascarpone and chocolate dessert
- Lemon-cello cream and raspberry tiramisu
- Chocolate dipped cream puffs- mini profiteroles, filled with cream, dipped in Belgian chocolate
- Caramel chocolate mousse- biscuit balls and praline

- Sticky Orange cake squares with candy orange peel (DF) (GF)
- Vegetarian and dairy free chocolate mousse pots with praline(GF) (DF)
- Crème Catalan- orange scented crème brûlée pots with caramel powder top (GF)
- Apple Caramel Crumble pots
- Strawberry cheesecake squares
- Kaffir Lime & Lemongrass Panna cotta, Served with crisp Feijoas and a chili caramel chard and white Chocolate snow
- Vanilla panna cotta with mixed berries in shot glasses
- Gourmet custard squares with coconut topping

GENERAL SET UP:

Due to Jonker's Farm unique location and venue, we have a general set up cost associated with providing the perfect service and catering needs at the site. **This is a flat one off fee of \$3,000.00 including GST.** This fee is regardless of how many food stations you order and is based on guest numbers up to 175.

This fee includes all travel and delivery of the food stations and catering equipment, a kitchen marquee set up for all preparation work, all kitchen equipment required, serving tables, mobile refrigeration unit and general pack in and out costs.

TERMS AND CONDITIONS:

1. All food stations are based on 100 guests. For significant numbers above or below that number please discuss with us to get an individual quote. (Any additional staff required will be charged separately). Please note we require final guest numbers 4 weeks from your event date.
2. For multiple stations, we will discount according to the number you require. Please note the ***Grazing platters are not part of this deal***
 - 1x food station = per head cost as stated
 - 2 x food stations = discount 10% of combined food station per head price
 - 3 x food stations = discount 12% of combined food station total per head price
3. All stations include palm leaf disposable plates and napkins. It also includes all station cooking equipment, station builds and serving utensils.
4. **Price does not** include any cutlery. If you require crockery we can provide this and will quote according to your requirements.
5. Price includes all staff to man the stations, clean and serve based on 100 guests. **Price does not** include bar staff. We can provide the extra staff and will quote based on hourly rate. Bar staff are based on \$28 an hour plus GST
6. Paella stations are based on 100 guests – 1 pan. If you choose two paellas, price is based on 2 x 50 portion pans
7. All stations can be changed to suit personal preferences. However, this may change per head price.
8. Desserts can be served either from a dedicated buffet table or on platters to be shared per table. If required, we can cut up your wedding cake and include this on the platters or buffet table.
9. We only serve free-range meats. If you or your guests require halal meats, please inform us on your enquiry. Please note we are not a 'nut free' kitchen, therefore any allergies or specific dietary needs must be communicated when confirming your menu. We can accommodate all dietary needs.
10. All menu foods are subject to seasonality and availability at the time. Free Range Chef reserves the right to change the menu or ingredients according to availability.
11. A surcharge of 15% will be charged on all bookings for any days that fall on a New Zealand recognized public holidays