

Free Range Chef



OUR CLASSIC SIT-DOWN PLATED STYLE

Price from \$100.00 - \$120.00 per head including GST

The “Classic and Stylish” menu is best suited to a formal seated event and provides sumptuous options that reflect your style in your wedding celebrations. Treat your guests and loved ones to something special while having time to socialise and have the whole wedding party up on the dance floor after the meal is concluded.

We first offer a selection of 4 canapés after your ceremony. Guests are treated to succulent and stylish food while they socialise before taking their seats for a formal 3 course main meal. During the main service guests will be individually looked after plus it allows for speeches to happen between each course.

CANAPÉS

Please choose 4 from the below list

- Parmesan and black olive short bread with parsley pesto and goats cheese(V)
- Gingered chicken cakes with a coriander lime mayo(GF)
- Buckwheat blini with smoked salmon and dill crème fraiche
- Poppy seed pinwheels, babaganosh and slow roast cherry tomato(V)
- Lemon chilli prawn sticks(GF)
- Kerala prawns- tamarind curried prawn with kachumber salad(GF)
- Margarita Shrimp cocktail served in mini bamboo boats (GF)
- Haloumi, courgette, onion and pesto skewers(V)
- Haloumi and bacon wrap(GF)
- Chicken Satay Skewers(GF)
- Chorizo rice balls on a pea puree served in spoons
- South American Chipa (cheesy balls) great with drinks (GF)
- Smoked mussels skewered with chilled leek, potato and saffron soup(GF)
- Miso and ginger pork meat ball with spicy teriyaki sauce
- Coconut Asian fish bites with lime mayonnaise (GF)
- Bruschetta- Classic Mozzarella, sundried tomato and Basil Pesto (v)
- Bruschetta- Crushed Broad Beans, mint, and pecorino Romano(v)

ENTREE

Please choose 1 from the list below

- Citrus cured Marlborough salmon, Gazpacho vinaigrette and avocado cream, Salmon skin crackling, crisp bread thins and micro salad
- Beetroot and orange cured salmon with a Waldorf salad of pickled walnuts, witlof, julienne of apples and celery remoulade
- Modern Caprese salad –buffalo mozzarella, confit mix colour cherry tomatoes, Olive powder, black garlic puree, fresh basil, fig Vincotto drops
- Tarte Tatin of Caramelised beetroot, onions, and fig with goat's cheese and red wine syrup, micro salad
- Salad of grilled peaches, blue cheese, and prosciutto matched with wild rocket, micro herbs, toasted hazelnuts and lavosh pieces. Brought together with a truffle shallot vinaigrette
- Oolong tea smoked duck breast with roast pear, wild rocket, witlof and potato crisps, micro greens, miren and walnut emulsion

MAIN

Please choose 2 from the below selection – all come with seasonal vegetables

- Fillet of Hapuku on a bed of brunoise courgettes, red pepper, shallots and fennel, sealed and baked in paper, finished with a tomato and crayfish sauce
- Oven Roasted John Dory Fillet with a carrot and ginger puree, seared scallops and broccoli and cauliflower pan cooked florets crisp potatoes and a Noily Prat Sauce
- Salmon fillet with a Fennel and Zucchini salad on preserved lemon and vanilla Sabayon. New potatoes.
- Rib eye steak, With an orange Kumara puree, Portobello mushrooms, Broad bean, pea & sage crush, Madeira Jus,
- Rib eye with black truffle mash, garlic grilled prawns, béarnaise sauce, seasonal vegetables and roast vine tomato
- Fillet Mignon with duck liver pate, dauphinoise potatoes and a red currant and port sauce
- Short rib of Angus Pure braised in a liquorice scented jus, cauliflower mash, parmentier potatoes
- Chicken Supreme, stuffed with prosciutto, pears and brie, on bed of braised leeks, potato gratin and tarragon jus

DESSERT

Please choose 1 from the list below

- Caramelo Chocolate mousse, whipped cream, praline powder and chocolate biscuits spheres
- Fresh Lemon Tart hung honeyed Buffalo yogurt, raspberries
- Poire Belle Hélène, A twist on the classic poached pear, vanilla ice cream dark chocolate marquise, chocolate paint and almond praline
- Coconut Panna cotta with macerated strawberry's, with chocolate snow and black olive caramel
- Dark chocolate and almond torte with cherry paint, almond praline and fig and honey ice cream (gluten free)
- Raspberry and lemon-cello tiramisu
- Elderflower Crème Fraiche Tart with Strawberries

If you or your guests have any specific dietary requirements, please do let us know as we can cater for all food allergies and needs. All dishes listed are subject to produce availability and seasonality

Please note cost per head estimate is based on 100 guests. If guest numbers increase / decrease, then we can quote accordingly. Costs excludes staff, travel, accommodation and any hire equipment needed to complete menu selected



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