

# Free Range Chef



## OUR ELITE SIT-DOWN PLATED STYLE

Price from \$120.00 - \$140.00 per head including GST

Our "Elite and Elegant" menu offers your guests a superior menu, allowing you to cater to every need and requirement. With the same personal quality of service, your wedding will be a sophisticated affair.

Starting with a selection of 5 Canapés, guests will be treated to a stunning variety of moreish bites to appease any appetite. During our main service the menu is enhanced through a 50/50 split, allowing family and friends the opportunity to sample the full personalised menu selected for your special day. There is no denying your guests will be part of a grand experience making your day elite and elegant.

### CANAPÉS

Please choose 5 from the list below

- Parmesan and black olive short bread with parsley pesto and goats cheese(V)
- Mini Yorkshire pudding, rare roast beef micro water cress and horseradish emulsion
- Fresh oysters with a Spanish Sotaroni 12-year-old reserve sweet Muscat and shallot vinaigrette GF
- Savoury icecream cones with Salmon mousse, salmon caviar and chives
- Duck rice spring rolls with hoisin GF
- Miso-ginger glazed salmon skewers
- Buckwheat blini with smoked salmon and dill crème fraiche
- Poppy seed pinwheels, babaganosh and slow roast cherry tomato(V)
- Eye fillet on red onion palmers and salsa Verde
- Quinoa meat ball Kofte (on skewer) with sumac and cucumber yogurt
- Kerala prawns- tamarind curried prawn with kachumber salad
- Grilled haloumi and watermelon cubes with caramelised balsamic and mint leaf
- Haloumi and bacon wrap(GF)
- BBQ sliced Lamb, mint and cucumber rolls with hazelnut dukkha and yogurt GF
- Bruschetta- Crushed Broad Beans, mint, and pecorino Romano
- Bruschetta- Classic Mozzarella, sundried tomato and Basil Pesto (v)
- South American Chipa (cheesy balls) great with drinks (GF)
- Smoked mussels skewered with chilled leek, potato and saffron soup(GF)

- Margarita Shrimp cocktail served in mini bamboo boats GF
- Crayfish and mango salsa served in boats GF (\$4 supplement per canape)
- Crayfish and vanilla sabayon with citrus beads GF (\$4 supplement per canape)

## ENTREE

Please chose 2 from the list below

- Wild and foraged - wild fennel and lemon cured Akaroa salmon, foraged chickweed and yarrow with pickled baby beets, lemon puree and olive oil
- South Coast John Dory, Orange Glazed Endive, Cauliflower Puree, Curry Oil, Pine Nuts and Golden Raisins
- Fresh caught crayfish, Shaved fennel, micro coriander, apple and finger lime salad with vanilla and preserved lemon sabayon (*\$8 per head supplement*)
- Modern Caprese salad – buffalo mozzarella, confit mix colour cherry tomatoes, Olive powder, black garlic puree, fresh basil, fig Vincotto drops
- Lamb rump- Sugar cured, smoked lamb Rump, glazed beets, broad beans, pancetta and mint feta, with a fig Vincotto dressing
- 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
- Carpaccio of aged peppered Venison- Slow roasted tomato, feta and caramelised onion tart with a garlic aioli and Vincotto reduction
- Oolong tea smoked duck breast - with roast pear, wild rocket, witlof and potato crisps, micro greens, miren and walnut emulsion
- Orange and Cinnamon Crispy Confit Pork Belly - Crab & Coriander salad, pickled cucumber and tart apple reduction

## MAIN

Please chose 2 from the list below – 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
- Roast Hapuku Fillet, with pan fried squid, served with sauté bacon, onion savoy cabbage, and baby prawn sauce, served with potato gratin.
- 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 with black truffle mash, garlic grilled prawns, béarnaise sauce, seasonal vegetables and roast vine tomato

- Fillet Mignon wrapped in bacon with duck liver pate, dauphinoise potatoes and a red currant and port sauce
- Herb encrusted Lamb rack, with Pomme fume, Savoy cabbage and a wild cherry jus
- Canterbury Roast Herb crusted lamb rack and Short loin slow cooked with star anise and coffee, with parsnip puree, seasonal baby vegetables, caramelised onion and preserved figs
- Sous vide venison loin crusted with kawakawa, Served on garlic and kale colcannon with seasonal baby Vegetables, celeriac & wild berry jus
- Confit of crispy duck leg served with Montebello Organic Farro vegetable risotto, porchini broth, parsnip crisps

## DESSERT

Select from 2 from the list below

- Caramello 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
- Deconstructed Lemon cello and raspberry peach melba  
Lemon-cello macerated Raspberries, Vanilla cream Panna cotta, Verjuice and Prosecco jelly, El Navarrico peaches- raspberry sorbet, Pop rocks and crisp raspberry
- Dark chocolate and almond torte with cherry paint, almond praline and fig and honey ice cream (gluten free)
- Raspberry and lemon-cello tiramisu
- Strawberry sorbet, Vanilla Verjuice poached rhubarb, lemon curd, cream, toasted almond crumble, dusted with a pink peppercorn & raspberry dukkha
- Deconstructed Alfajores, A light chocolate covered Alfajores biscuits, with Dulce de Leche caramel, chocolate mousse, mixed berry compote and rum infused Crème Fraiche
- Passion fruit cheese cake with fresh orange sorbet

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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