

# Free Range Chef



## OUR GOURMET BBQ BUFFET STYLE

Price from \$85.00 - \$100.00 per head including GST

This is a popular option for the summer, and is perfect for entertaining outside or at a unique location which you wish to showcase. A fun and relaxed style without compromising on taste.

Starting with a selection of 4 mouth-watering canapes, your guests will be looked after while you and your bridal party have photos taken. Our Gourmet BBQ meats, fish and vegetables are then cooked to order and guests are invited into the experience with a self-service buffet of mouth-watering salads and accompaniments.

We finish this exclusive experience with a selection of canapé desserts, allowing your guests to enjoy a sweet treat handpicked by you to share with them.

### CANAPES:

Please chose 4 from the list below.

- Buckwheat blini with house smoked salmon and dill crème fraiche
- Poppy seed pinwheels, babaganosh and slow roast cherry tomato(V)
- Bruschetta- Crushed Broad Beans, mint, and pecorino Romano(v)
- Bruschetta- Classic Mozzarella, sundried tomato and Basil Pesto (v)
- South American Chipa (cheesy balls)- great with drinks (GF)
- Mini burgers in bun, with salad and onion jam
- Margarita Shrimp cocktail served in mini bamboo boats (GF)
- Ika Mata- raw fish pots marinated with lime and coconut cream (GF)
- Spiced Gazpacho shots with garlic prawn (GF)
- Fresh rice Thai spring rolls with tofu and Thai dressing(v)
- Chicken Satay skewers (GF)
- Haloumi and bacon wrap(GF)
- Balinese beef skewers(GF)
- Smoked mussels skewered with chilled leek, potato and saffron soup(GF)

## BBQ MAIN:

Please choose 2 mains from the lists below (plus 1 vegetarian dish if needed)

### Rump or sirloin steak marinated with either;

- Sea salt, cracked pepper, garlic and parsley
- Red wine and thyme
- Chocolate mousse beer
- Smoked paprika rub
- Sesame and soy

### Boneless Chicken, usually thigh, breast on request.

- Chermoula rubbed
- Thai marinated (lemon grass, coconut, ginger, chili, soy)
- Yakitori marinated
- Lemon Garlic and Oregano
- Honey and mustard
- Sticky lemon chicken, cooked with thyme, honey, lemon and soy
- Chicken Zorba, chicken marinated in lime, coriander, cumin and turmeric

### Fish (subject to availability)

- Salmon
- Terakihi
- Mirror Dory
- Monk Fish

### Vegetarian

- Mixed vegetable and haloumi kebabs with basil pesto
- Mixed vegetable kebabs with tofu with sweet chili and soy
- Kumara, Pumpkin & Mushroom Kebabs, roasted garlic & sundried tomato pesto(V)
- Stuffed Moroccan Spiced Eggplant, chickpea, cumin, roasted tomato & coriander (V)
- Spicy marinated barbecue tempeh
- Stuffed courgette
- Free Range Chefs ultimate vegan patties - (black bean, soy and beetroot)
- Courgette & haloumi skewers with mint, lemon and olive oil
- Grilled Eggplant Parmigianino with haloumi and tomato
- BBQ Stuffed peppers

## SALADS

Please choose 4 salads from the below list

- Greek Salad, cucumbers, baby Roma tomatoes, mixed olives, red onion, fresh oregano, Fennel, mint and feta cheese tossed in an light vinaigrette
- Fresh slaw style salad with lemon and herb dressing
- New potato salad, caper and boiled egg with poached salmon flakes, herb mayonnaise dressing
- Traditional Potato salad with mayonnaise dressing and chives
- Orecchiette pasta salad with roasted wild mushrooms, sundried tomato, basil pesto and pecorino
- Rocket, Pear and Parmesan salad
- Char grilled summer vegetables and fresh herbed Couscous salad with a buffalo yogurt, garlic dressing

- Roasted spring vegetables with miso and ginger dressing
- Roasted sweet potato and pumpkin with thyme and garlic
- Panzanella salad – ripe mixed colored tomatoes, olives, ciabatta pieces, capers, red peppers, anchovies, fresh basil and NZ buffalo mozzarella
- Vine Ripe Tomato and basil salad with reduced balsamic vinegar
- Grill corn on the cob – with butter (seasonal)
- Broad bean, pea, beetroot, and green bean salad with watercress and walnut pesto
- Classic Caesar Salad, crisp Coz tossed with rustic herbed croutons, crisp bacon, chopped egg, white anchovies and freshly grated parmesan cheese with homemade Caesar dressing
- Broccoli salad, with peas, quinoa, alfalfa, avocado, cucumber, and feta, topped with fresh Italian parsley, mint, toasted sesame, flax and sunflower seeds, with an olive oil, lemon juice and garlic dressing.
- Nicoise salad, marinated artichokes, green beans, chick peas, tomato petals, gourmet potato, fresh Italian parsley & olives, a cinnamon and pomegranate dressing and dusted with sumac
- Big leaf salad, toasted sunflower seeds, toasted walnuts, chickpeas, and Blueberry Tarragon Dressing
- Big Leaf Garden salad, with tomatoes, peppers, carrots, cucumber

## DESSERTS

Please pick 2 desserts

- Fresh Lemon curd tarts (whole or individual)
- Tiramisu, traditional Italian coffee, mascarpone and chocolate dessert
- Limon-chello cream and raspberry tiramisu
- Raspberry and sour cream tart
- Elderflower Crème Fraîche Tart with Strawberries
- Dark chocolate and almond torte with wild cherry sauce
- Eton Strawberry and Rhubarb Mess, Chantilly cream with vanilla poached rhubarb, diced fresh strawberries, toasted almonds and pieces of meringue
- Chocolate dipped cream puffs- mini profiterole, filled with cream, dipped in Belgian chocolate
- Smashed organic chocolate platters with fresh strawberries, vanilla mascarpone and wild flowers
- Pavlova with fresh cream and macerated summer berries
- Fresh fruit platters
- Jaffa Trifles, Cointreau soaked chocolate brownie pieces, in an orange jelly, Chocolate mousse, fresh cream, chocolate shavings and praline
- Traditional trifle with jelly, custard and cream

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



CONTACT FREE RANGE CHEF

0210 233 5326 / 0211 282240

ENQUIRIES@FREERANGECHF.CO.NZ

WWW.FREERANGECHF.CO.NZ