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## CLASSIC AND ELEGANT

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\$198.00 per head including GST

Our 'Classic and Elegant' menu is best suited to a formal seated affair, providing sumptuous options that reflect your style. Treat guests and loved ones to something special while having time to socialise and have the whole wedding party up on the dance floor once formalities are concluded.

We first offer a selection of 5 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 feel individually looked after, while also allowing you to plan and structure speeches between each course.

To end this perfect meal, we offer an array of fine dining desserts for guests to enjoy. There is no denying your guests will be part of a grand experience making your day an elegant affair.

### CANAPÉS

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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
- 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 (GF)
- Grilled haloumi and cumin watermelon cubes with caramelised balsamic and mint leaf (GF) (V)
- Haloumi and bacon wrap(GF)
- Chicken Satay Skewers(GF)
- BBQ sliced Lamb, mint and cucumber rolls with hazelnut dukkha and yogurt (GF)

- 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) (V)
- Margarita Shrimp cocktail served in mini bamboo boats (GF)
- Crayfish and mango salsa served in boats (GF) (\$4 supplement per canape)

## ENTRÉE

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### FROM THE SEA

- **Beetroot and orange cured salmon** with a Waldorf salad of pickled walnuts, witlof, julienne of apples and celery remoulade
- **Coffee and Vodka Salmon Gravlax** whipped egg yolk cream and seasonal vegetable salad (GF)
- **Fresh crayfish**, Shaved fennel, micro coriander, apple and finger lime salad with vanilla and preserved lemon sabayon (*\$8 per head supplement*) (GF)
- **Kingfish cured with lime and Tequila Blanco** with a Trio of beetroot, Piko Piko salad – Micro Nasturtium, wild flowers - dill crème foam (*salad changes seasonally*) (GF)
- **Fresh Tuna Nicoise**- Seared tuna loin, artichokes, green beans, chick peas, tomato, quails egg, baby potato & Kalamata olive salad with a cinnamon and pomegranate dressing, sumac dust (GF)

### FROM THE LAND

- **Lamb rump- Sugar cured, smoked lamb Rump**, glazed beets, broad beans, pancetta and mint feta, with a fig Vincotto dressing (GF)
- **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, mirin and walnut emulsion (GF)
- **Salad of freedom farm spice orange pork belly** and crab and pickle cucumber salad – Vietnamese dressing

### VEGETARIAN AND VEGAN

- **Tarte Tatin of Caramelised beetroot**, onions, and fig with goat's cheese and red wine syrup, micro salad (V)
- **Modern Caprese salad** – buffalo mozzarella, confit mix colour cherry tomatoes, Olive powder, black garlic puree, fresh basil, fig Vincotto drops (V)

- **Vegan labneh**, radish salsa Verde, minted courgette and broad bean salad (VE)
- **Nicoise salad**, marinated artichokes, green beans, chick peas, tomato petals, gourmet potato, fresh Italian parsley & olives, a cinnamon and pomegranate dressing (VE)

## MAIN

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### FROM THE SEA

- **Fillet of Hapuku** on a bed of courgettes, red pepper, shallots and fennel, sealed and baked with lemon and capers finished with a tomato and crayfish sauce (GF)
- **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 (GF)
- **Coconut poached Kingfish with mustard turmeric potato**, tomato and tamarind sauce with wilted greens, watercress and toasted coconut (GF)
- **Sous Vide South Island Salmon fillet** on a bed of lemon rocket, wholegrain mustard and herb crush potato and Bois Boudran sauce (a rich tomato herb and sherry sauce) (GF)
- **Crispy skin Snapper fillet**, with a lemon and fresh herb crab Vialone Nano Risotto, finished with Moutere Grove organic lemon infused olive oil, grilled Asparagus, micro salad (GF)

### FROM THE LAND

- **Beef Fillet pesto** marinated in Tamari and served with chunky pesto, a chard, courgette, black olives and beetroot salad, Baby Agria potatoes
- **Beef Fillet** with black truffle mash, garlic grilled prawns, béarnaise sauce, seasonal vegetable and roast vine tomato (GF)
- **Braised Ox Cheek** slow cooked with star anise and coffee, with parsnip puree, seasonal vegetables, caramelised onion and preserved figs
- **Pecan crusted Lamb loin** with crushed thyme potatoes, cavolo nero, roasted cherry chutney & lamb glaze-seasonal vegetable (GF)
- **Slow roast lamb shoulder**, served with roast butternut puree and finished with a rosemary jus of cannellini bean and green beans
- **Herb encrusted Lamb rack**, with Pomme fume, braised Lyonnaise peas and gem lettuce, wild cherry jus
- **Chicken Supreme**, stuffed with prosciutto, pears and brie, on bed of braised leeks, potato gratin and tarragon jus
- **Duck breast with rhubarb purée**, walnut granola, crispy duck skin, poach soy baby leeks, mushroom and endive salad. (GF)
- **Sous vide venison loin crusted with kawakawa**, Served on garlic and kale colcannon with seasonal baby Vegetables, celeriac & berry jus

## VEGETARIAN AND VEGAN

- **Spelt, barley and squash risotto**
- **Potato, onion, goat's cheese and spinach wellington** with mushroom duxelle, roast parsnips and baby yellow carrots-- light Vegetable jus
- **Aubergine Kisir**- Bulger wheat salad spiced with pomegranate molasses, cumin and tomato- served with grilled eggplant and a yoghurt dressing
- **Thai Tempeh steak**- Soy marinated grilled Tempeh, Blanch mixed greens, edamame, freekeh, roast red pepper, and roast sweet potato, peanut butter and rice vinegar curry sauce

## DESSERT

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- **Modern Fresh Lemon and citrus tart** – Lemon curd, biscuit crumb, toasted baby meringues, candied orange, crisp raspberry and buffalo lime yogurt sorbet
- **Honey roast peaches**, blood orange sorbet – almond frangipane- raspberries, lemon cremeux, verjuice vanilla jelly –toasted almond clusters
- **Poire Belle Hélène**, A twist on the classic poached pear, dark chocolate marquise, coriander crumb and poached pear, vanilla ice cream
- **Dark chocolate and almond torte** with cherry paint, almond praline and fig and honey ice cream (GF)
- **Summer Strawberry and poached rhubarb salad**, elderflower mousse, coral sponge, strawberry sorbet – sherbet, toasted almond
- **Argentinian Alfajores**, light chocolate Alfajores biscuits, Dulce de Leche caramel, chocolate marquise, berry compote, crisp tangerine
- **Deconstructed Mango and passion fruit cheesecake**, Oat and honey crumble, fresh Mango and passion fruit compote, with kaffir lime, pistachio and Mango sorbet
- **Elderflower Crème Fraiche Tart** with fresh and macerated Strawberries
- **Chocolate Strawberries and cream**- Fresh strawberries, vanilla Mascarpone, orange chocolate truffles, wild flowers

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.

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## TERMS AND CONDITIONS

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- The cost per head estimate is based on 100 guests. If guest numbers increase / decrease, then we can quote accordingly. **Please note we require final guest numbers 3 weeks from your event date.**
- **Price of menu includes** - Front of House staff based on 100 guests, all the chefs and clean-up crew. **It does not include** bar staff or any additional staff required. We can provide the extra staff and will quote based on hourly rate. All Front of House and bar staff are charged at \$28 an hour plus GST
- **Price of menu also includes** a full remote kitchen set up and delivery, a mobile fridge for food storage, serving tables for kitchen and all equipment, ovens etc. required for the menu selected.
- **Pricing does not include travel to your venue**, this will be charged accordingly and added to your quote.
- **Pricing does not include** plates, cutlery, glassware or napkins. We are able to provide everything you need. This cost will be added to our official quotation as and when we have discussed your requirements and style preference.
- **Free Range Chef doesn't currently offer a stylist service**; however, we work closely with a variety of stylists and are more than happy to recommend them if you require someone to set up tables and place settings.
- **For Canapés we provide 8 per person.** These will be served to your guests by our front of house staff or to your personal requirements
- **Artisan breads can be supplied for an additional \$1.75 + GST per person.** This includes butter. Gluten Free bread is available on request
- **We provide a basket of canapés for the wedding party** to enjoy while photos are being taken. This is included in the cost
- **We can offer a specific children's menu if required.** Please talk to us for more details.
- **All the courses are plated waitress served event.**
- **We only serve free-range meats where possible.** 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.
- **A surcharge of 15% will be charged** on all bookings for any days that fall on a New Zealand recognized public holiday(s).

### Menu Guide

(VE) Vegan

(DF) Dairy Free

(GF) Gluten Free

(V) Vegetarian