



MEDITERRANEAN AFFAIR

\$117.00 a head including GST

Our Mediterranean styled menu was created to give you and your guests a slice of 'The Med' - Relaxed, colourful and flavorsome all enjoyed in an exciting atmosphere, in the beautiful surroundings of New Zealand.

We start with a summery array of flavours in our antipasto platters. Guest can leisurely enjoy tasting a selection of authentic but locally sourced ingredients.

A big pan Paella never fails to impress. Cooking Paella is exciting, flamboyant and a real spectacle for your guests to enjoy. As our chefs cook using traditional recipes and techniques, guests will be able to come and watch the magic happen with the smells wafting across the valley. For service, we invite guests into the experience by coming up to the pans before returning to a salad bar which complements their meal.

We finish the experience with your own selection of desserts, look out for a few of our classics to complete your Mediterranean experience.

GRAZING ANTIPASTO MEZZE

- Italian and Spanish Salamis, prosciutto,
- Dolmades - Rice stuffed vine leaves
- Olives-mixed green, black and stuffed
- Sun blush tomatoes,
- Herbed beef meatballs with a hint of spice served with sherry tomato passatta
- Stuffed baby peppers
- Cornichons, Caper berries and Balsamic baby onions
- Mas Portello sweet garlic
- Crudities mixture of raw baby purple and orange carrots, radishes, sugar snap peas, baby tomatoes, Asparagus spears, baby corn. Subject to what's in season
- Selection of NZ cheeses and accompaniments

- Mixed Wild Wheat Turkish and ciabatta breads with fresh butter, cheese biscuits and crackers
- Dips- Hummus, Yogurt with Feta, cucumber and garlic, Spicy eggplant dip and Avocado with lime and crème fraiche

PAELLA'S

Choose up to 2 different Paellas *(for vegetarians less than 5 we can do a special paella dish so you can still pick 2 paellas)*

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

SALADS

Please choose 4 salads from the below list

If you wish to add additional salads this will be charged at \$3.50 + GST per person

- **Greek Salad**, cucumbers, baby Roma tomatoes, mixed olives, red onion, fresh oregano, Fennel, mint and feta cheese tossed in a light vinaigrette (V)(GF)
- **Israeli Couscous Salad** with mixed herbs, chickpeas roast mushroom sundried toms and artichokes pesto dressing
- **Traditional Potato salad** with mayonnaise dressing and chives (V) (GF)
- **Rocket, Pear and Parmesan** salad (V)
- **Char grilled summer vegetables**, buffalo yogurt, garlic dressing (V)(GF)
- **Salad of charred corn**, tomatoes & coriander, chipotle dressing(VE) (GF)
- **Panzanella salad** – ripe mixed colored tomatoes, olives, ciabatta pieces, capers, red peppers, anchovies, fresh basil
- **Smashed Vine Ripe Tomato and basil salad** with reduced balsamic vinegar(VE) (GF)
- **Broad bean, pea, roast beetroot and green bean salad** with watercress & walnut pesto (V)

- **Rosemary roasted beet and kale salad**, red onion, toasted slivered almonds, Lemon-Honey Vinaigrette (GF)(VE)(DF)
- **Fattoush Salad**- tomatoes, cucumber, spring onion, romaine lettuce, radish, toasted pitta bread pieces and lime vinaigrette(V)
- **Classic Caesar Salad**, crisp Coz, rustic herbed croutons, crisp bacon, chopped egg, white anchovies and freshly grated parmesan cheese with homemade Caesar dressing
- **Fried halloumi cheese, asparagus and fresh herb salad** with sherry vinaigrette. (V)(GF)
- **Broccoli salad**, with peas, quinoa, alfalfa, avocado, cucumber, and feta, topped with fresh Italian parsley, mint, toasted sesame, flax and sunflower seeds, olive oil, lemon juice and garlic dressing. (V)(GF)
- **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 (VE) (GF)
- **Big Mixed salad leaf** salad with Italian herb dressing (VE) (GF)
- **Big Leaf Garden salad**, with tomatoes, peppers, carrots, cucumber (VE) (GF)

DESSERTS

Please pick 3 desserts

Additional desserts charged at \$3.50 per portion Minimum 10 portions

- **Peaches and cream shots** - Layers of Vanilla Panna cotta and peach nectar mousse (GF)
- **Dark chocolate and almond torte**- cherry compote, cream 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**
- **Tiramisu**, traditional Italian coffee, mascarpone and chocolate dessert
- **White chocolate and Lemon-cello** raspberry tiramisu
- **Dulce de leche 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) (VE)
- **Crème Catalan**- orange scented crème brûlée pots with caramel powder top (GF)
- **Cantucci Amoretti layered Mascarpone cream** – Sherry mascarpone, crushed Amoretti, dark chocolate vincotto
- **Orange Panna Cotta** with chocolate rice rocks
- **Churros pots** with chocolate Kahlua sauce
- **Almond Pistachio Baklava squares** -sweet layers of filo pastry filled with almond and walnut, served with honey
- **Raspberry sour cream tartlets**

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

TERMS AND CONDITIONS

PRICE PER HEAD INCLUDES:

1. The cost per head estimate is 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 3 weeks from your event date.**
2. The main course can be served;
 - a. Buffet style – guests are invited to coming to be served directly from the paella chefs and then helping themselves to salads on the buffet table
 - b. Family style sharing – Paellas are served in smaller paella dishes that serve 6-8 people and placed on tables for guests to share. Salads are placed in bowls and also placed on guest tables (There is a surcharge of \$5.95 plus GST per small Paella dish needed.
3. Pricing includes palm leaf plates for the tapas entrée and for the main course. It includes all Front of House staff based on 100 guests, all service and cooking equipment, set up and pack down. We also provide knives and forks for the main course. If you require crockery, cloth napkins, glassware or any other items please advise and we can quote accordingly.
4. **Pricing excludes travel to your venue.** Please discuss at time of booking.
5. **Price does not include bar staff or other service staff.** We can provide the extra staff and will quote based on hourly rate. All Front of House staff are charged at \$28 an hour plus GST
6. We provide a basket of the Antipasto/Mezze bar for the wedding party to enjoy while photos are being taken.
7. 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
8. All dishes and Mezza bar can be changed according to personal preferences, just let us know at time of booking.
9. The rice for our Paella's is Calasparra, traditional short grain from Spain. The earthy Smokey paprika comes from La Vera where farmers still roast the red capsicums over wood fires.
10. All our paellas are made to the highest standards. Our stocks are homemade and packed full of flavour.
11. 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.
12. 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.
13. 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