



SIMPLE AND DECADENT

\$120.00 ahead Inc 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 horseradish 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)
- 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)
- Chicken Satay skewers (GF)
- Haloumi and bacon wrap(GF)
- Wild mushroom and truffle tartlet (V)
- Balinese beef skewers(GF)
- Grilled haloumi and cumin watermelon cubes with caramelised balsamic and mint leaf (GF) (V)
- Miso and ginger meatball with kecap Manis

BBQ MAIN

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

LAMB

- Loin cutlets marinated with garlic and rosemary
- Loin cutlets with mint yoghurt and lemon marinate
- Smashed leg of lamb steaks, mustard lemon and oregano

SIRLOIN STEAK

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

BONELESS CHICKEN

- 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

- Salmon
- Terakihi
- Monk Fish

VEGETARIAN OR VEGAN

- 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
- Stuffed Moroccan Spiced Eggplant, chickpea, cumin, roasted tomato & coriander
- 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**, Olive oil, red onion, caper and lemon dressing
- **Traditional Potato salad** with mayonnaise dressing and chives
- **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)
- **Mexican bean** and sweetcorn salad- chipotle dressing
- **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 3 desserts

- **Fresh Lemon curd** tarts - Butter Pastry cases
- **Fresh lemon Meringue** tarts- Butter Pastry cases
- **Tiramisu**, traditional Italian coffee, mascarpone and chocolate dessert
- **Limon-chello cream** and raspberry tiramisu
- **Raspberry and sour cream** tarts
- **Elderflower Crème Fraîche Tart** with Strawberries
- **Dark chocolate and almond torte** with Peanut butter mousse (GF)
- **Eton Strawberry** Chantilly cream with diced fresh strawberries, toasted almonds and pieces of meringue (GF)
- **Chocolate dipped cream puffs**- mini profiterole, filled with cream, dipped in Belgian chocolate
- **Chocolate Truffle and petit four platter** with fresh strawberries, vanilla mascarpone and wild flowers
- **Pavlova** with fresh cream and macerated summer berries (GF)
- **Fresh fruit platters** (GF) (DF) (VE)
- **Jaffa Trifles**, Cointreau soaked chocolate brownie pieces, in an orange jelly, Chocolate mousse, fresh cream, chocolate shavings and praline (GF)
- **Strawberry cheese cake** squares
- **Apple caramel crumble** pots
- **Vanilla citrus Panna Cotta** –berry compote

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

- 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** serving tables for kitchen and all equipment, BBQ's etc. to complete the menu selected. **It does not include a** full remote kitchen, mobile fridge or kitchen Marquee- this will be discussed at booking to see if venue requires it. Charges will be separate.
- **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 6 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.
- **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