



CORPORATE DUNNY DINERG

CHRISTMAS BUFFET MENU 2018

FINGER FOODS TO START

- Pork "Stuffing" Meatballs w Cranberry Sauce (gf)
- Chorizo & Capsicum Skewers (gf)
- BBQ Prawn Skewers (df)
- Smoked Salmon & Dill Tartlets
- Filo Cups w Truffled Mushroom Pate

MAINS

Meat selection

- Roast Sirloin with Horseradish Cream (gf)
- Lemon Harissa Chicken Thighs (gf)
- Roast Turkey with Cornbread Stuffing & Cranberry Sauce
- Orange Maple Glazed Ham with Condiments (gf)
- Seafood Platters: Mussels, Prawns & Calamari with Hot & Sour Sauce
- Roast Pork Scotch Fillet & Apple Sauce

SIDES

- Orzo Salad with Tomatoes, Spinach & Feta (v)
- Classic Creamy Potato Salad (gf)
- Chickpea and Chargrilled Vegetable Salad (gf, vegan)
- Asparagus & Beans with Olive Oil & Parmesan (gf)
- Garden Salad with Balsamic Vinaigrette (gf, vegan)
- Roast Pumpkin, Kumara & Spinach with Feta & Seeds (gf)
- Raw Energy Salad with Beetroot, Carrot, Celery & Seeds (gf)
- New Potatoes with Olive Oil & Mint (gf, vegan)

DESSERT

- Chocolate & Cherry Almond Cakes
- Lemon Tarts with Raspberries
- Meringues with Fruit Compote
- Christmas Mince Pies

OR Chose our Sweet Treats Platters including a selection of bite-sized mini sweets

All desserts served with strawberries and cream. All meals include artisan breads.

\$40 +GST your selection of two meats, four sides and one dessert

\$46 +GST your selection of three finger foods, two meats, four sides and one dessert

\$54 +GST your selection of three finger foods, three meats, four sides and one dessert

\$60 +GST your selection of four finger foods, three meats, four sides and two desserts

Prices are based on numbers no less than 50. On site chef included. Wait staff and bar staff additional. Crockery, cutlery & oven hire additional.

Less than 50 people in your group? 35-50pax – Add \$5pp. 20-35 Add \$8.50pp

• p. 09 8469620 • f. 09 8469630 • m. 0212179088
• www.cbdcatering.co.nz • e. orders@cbd catering.co.nz