



## CORPORATE DUNNY DINERS

### CORPORATE DINING

**\$35 + GST pp**

\*Based on numbers no less than 80.

#### FINGERFOODS TO START

- Caramelized Onion, Sundried Tomato and Feta Tartlets.
- Crostini with Smoked Salmon.
- Buckwheat Blini with Crisp Apple and Creamy Blue Cheese.
- Fresh Ginger Chicken Balls with Mango Sauce.

#### MAINS

- Butterflied Leg of Lamb Sumac and Mint Crusted, with Fresh Apple and Mint Relish.
- Citrus Marinated Rolled Loin of Pork Roasted with Grilled Fruits.

#### OR

- Ribeye of Beef Wrapped in Bacon with Blue Cheese and Rosemary Dressing.
- Lemon and Garlic Marinated Chicken Breast with Basil Aioli.
- Tamarind Glazed Salmon with Cucumber, Mint and Yoghurt.

#### OR

- Whole Baked Fish with Pineapple Salsa.
- Fresh Seafood Platter with Steamed Mussels, Oysters and Calamari.
  
- Warm Potato Salad with Balsamic Dressing.
- Char grilled Vegetable platter including Beans, Peppers, Corgettes, Asparagus and Eggplant with Romesco Sauce.
- Orzo Salad with Fresh Peas and Mint.
- Salad of Baby Greens with Dressings on the side.

#### DESSERT

- Crème Brulee Tartlets.
- Homemade Truffles.
- Stemmed Strawberries with Cream.
- Brie Torte and Crackers.

\* This is a sample menu only and is indicative of the type of food we produce.

• Phone: 09 8469620 • Fax: 09 8469630

• Mob. 021 776 697 • [anna@cbd catering.co.nz](mailto:anna@cbd catering.co.nz)