



## **DINNER MENU**

### **Private Catering:**

#### **Option 1:**

Charlotte will shop and prepare for your event.  
She will cook the food in your kitchen on the day of the event and serve to your guests.  
Additional staff can be provided if required for larger events.  
Charlotte will clean up and leave your kitchen as she found it.

#### **Option 2:**

Charlotte can shop and prepare for your event.  
She can deliver your food and leave you with final preparation instructions so that you can serve your guests yourself during the event.

### **Food Choices**

Please choose from the menu beneath.  
Menus can be comprised of Nibbles, Main Course and Pudding. Or, the number of courses can be reduced to your requirements. Each course listed is optional for inclusion dependent upon your personal requirements.

### **Cost**

From \$50.00 per head dependent on choices  
Dependent upon food choices and private catering options chosen.

### **To discuss your Outside Catering Order:**

Please call Charlotte on: **06 8554773**

Or

Email: **charlottesoven@outlook.com**

## **Nibbles**

Please choose up to 4 Nibbles from the selections beneath.

You can choose hot or cold or a selection of both.

### **Hot**

Lamb Koftas served with Mint Yogurt Dip (GF, DF)

Spicy Pork Balls served with Cider Syrup (GF, DF)

Mini Pork Empanadas served with Sweet Chilli Sauce

Thai Chicken Cakes served with Dipping Sauce (GF, DF)

Coconut and Cardamom Chicken Satays (GF, DF)

Chilli Lime Prawns (GF, DF)

Thai Prawn Cakes served with Dipping Sauce (GF, DF)

Crispy Coconut Lime Bites served with Pesto mayonnaise

Onion Bhajis served with Mango Chutney (GF, V)

Pea, Mint and Feta Fritters served with Citrus Dipping Sauce (V)

Vegetable Pakoras served with Cucumber and Mint Raita (GF, V)

Prunes/Apricots in Bacon (GF, DF)

Spinach and Cheese Samosas (V)

Kumara and Asparagus Samosas (V)

Bacon, Kumara and Courgette Cakes served with Sweet Chilli Sauce

Mini Pumpkin & Feta Frittatas (GF, V)

Homemade Mini Sausage Rolls

### **Cold**

Smoked Salmon Blinis

Smoked Salmon & Asparagus Pinwheels

Mini Red Pepper Muffins with Spinach Crème Fraiche (V)

Mexican Chicken Pinwheels

Spinach, Walnut and Cream Cheese Pinwheels (GF, V)

Mini Cheese and Olive Scones (V)

Mini Kumara and Herby Cheese Scones (V)

Mini Red Pepper Roulades (V)

Cherry Tomatoes filled with Spicy Crabmeat (GF)

Crostini with Roasted Beetroot Hummus (DF, V)

Assorted Club Sandwiches

## **Main Course**

Please choose one or two main courses from the selection beneath.

Whole Roasted Cube Roll of Angus Beef served with Horseradish Sauce and Mustards (GF, \*DF)

Fillet of Beef stuffed with Tapenade and Pancetta (GF, DF)

Herb Crusted Rack of Lamb served with Mint Sauce and Redcurrant Jelly (\*GF, \*DF)

Chemoula marinated Leg of New Zealand Lamb served a Cucumber, Currant and Yoghurt Relish (GF)

Hot Honey glazed Ham served with Cumberland Sauce (GF, DF)

Roast Loin of Pork served with Apple Sauce (GF, DF)

Pork Fillet wrapped In Cheese and Herb Pastry served with a Mustard Cream Sauce

Chicken Breast stuffed with Spinach and Feta served with a Lemon Balsamic Jus (GF)

Chicken Breast stuffed with Apricots and pine nuts served with a Lemon Sauce

Roast Duck Breast served with a Port and Black Cherry Jus (GF, DF)

Poached Salmon served with a Lime Hollandaise (GF)

All main courses to be served with:

Gourmet Pesto Potatoes (\*GF, \*DF, \*V)

and a selection of Seasonal Vegetables and Salads (\*GF, \*DF, \*V)

## **Dessert**

Please choose 1 or 2 desserts from the selection beneath.

Apricot Roulade (GF)

Apple and Mincemeat Strudel

Lemon and Kiwi Fruit Pavlova (GF)

Red Fruit Meringue Roulade (GF)

Sticky Toffee Puddings served with Fudge Sauce

Chocolate Truffle Torte (GF)

Chocolate Cream Pavlova (GF)

Champagne Jellies with Syllabub Cream

Cold Lemon Souffle

Strawberry Shortcake

## **Tea & Coffee**

To be served after Dessert.

## **Food Intolerance Key:**

GF - Gluten free

\*GF - Can be gluten free on prior request

DF - Dairy Free

\*DF - Can be dairy free on prior request

V - Vegetarian

\*V - Can be vegetarian on prior request