

MEATS CHOOSE 3

Pork and fennel sausages
Angus beef sausages
Canterbury lamb and mint sausages
Angel Bay beef patties
Lime and honey chicken kebabs
Smokey BBQ pork ribs
Beef sirloin garlic and rosemary minute steaks
Akaroa salmon portion with dill and lemon (add \$5pp)

SALADS CHOOSE 2

Broccoli, bacon, smoked cheddar crumble, chipotle mayonnaise Shredded fennel, carrot, cabbage slaw, dill & lemon ranch dressing Honey roasted peanuts, hokkien noodle, capsicum, sweet chilli Curried potato salad, bacon, spring onion

Smoky maple roasted pumpkin, quinoa, green tomato, caramelised onion, mesclun

Fresh green garden salad, seasonal toppings, pumpkin seeds, citrus vinaigrette

Served with new potatoes & fresh breads and butter

DESSERT

CHOOSE 2

Individual pavlova, cream, seasonal berries Brandy baskets, custard cream, berries Salted caramel cheesecake Lemon tart, plain yoghurt Sticky date pudding, caramel sauce Chocolate & rum trifle

ADD ON OPTIONS

Corn on the cob \$4pp Zucchini rounds \$4pp Flat mushrooms, rosemary, garlic \$5pp



\$60pp



\$60pp includes catering and equipment required to serve at a location of your choosing for a minimum of 30 people. Service fees will apply for numbers less than this.

Additional add-ons are available upon request:

- canapés on arrival
- drinks package
- basic christmas table decor
- entertainment

A \$500 deposit is required upon booking. Final numbers are due at least 7 days in advance and full payment is required within 7 days of your event.

We looking forward to catering your christmas celebrations!

