

# Christmas Menu



## CHRISTMAS CANAPÉS

### **\$6 each**

- Fried chicken slider, capsicum and apricot relish
- Brie and cherry tomato tart, basil pesto
- Roasted rare beef, horseradish crème, crisp rosemary bread
- Smoked kahawai pâté, pickled cucumber, beets
- Prosciutto bites; mozzarella, rocket, toasted pistachio
- Smoked Ora king salmon, pickled red onion, toasted croissant
- Nobashi prawn, guacamole
- Grilled Coromandel mussel, salsa Verdi
- Sesame seared tuna, wasabi crème fraiche, radish
- Grilled courgette, vegan feta, sundried tomato
- Watermelon, feta, rocket, candied pecan, fig balsamic

GF – Gluten Free, DF – Dairy Free, V - Vegetarian

**BayCatering**

*All prices are per person excluding GST. Please note our dishes may contain nuts or traces of nuts, please ensure you advise your Event Coordinator of your guests' food allergies or intolerances. Prices are subject to change. Minimum guest numbers apply.*

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## CHRISTMAS BUFFET

**\$63.70pp | 2 Meat - 3 Sides - 3 Petit Fours**

**\$76.90pp | 3 Meat - 4 Sides - 4 Petit Fours**

### On the table

Artisan bread rolls, cranberry butter, sundried tomato pesto, olive oil

### Meat

Ora king salmon, chilli and herb crumb, pomegranate seeds, watercress

Rosemary, lemon and garlic infused leg of lamb

Roasted free-range chicken, maple bacon, goat's cheese cream

Miso and orange glazed champagne ham, mango chutney

Smoked roasted angus beef sirloin, horseradish crème fraîche

### Salad & Vegetable

Heirloom tomato salad, fresh basil, rocket, olives, virgin olive oil

Chilli mango, rice noodle salad; toasted cashews, lime sesame dressing

La Perla potato salad; green beans, rocket, capers, Kikorangi ranch dressing

Shaved broccoli Caesar; boiled free-range egg, crispy prosciutto, creamy dressing

Ginger and orange roasted carrots and kumara, dukkha crumb

Green salad; shaved cucumber, asparagus, mint, peas, raspberry vinaigrette

Cherry, walnut, feta and quinoa tabbouleh with fresh herbs and avocado oil

### Petit-Fours

Christmas trifle

Milk chocolate Baileys mousse, butterscotch caramel

Passionfruit tart, torched yuzu meringue

Jelly tip cheesecake

Mini pavlova, vanilla mascarpone, cherries

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## CHRISTMAS PLATED MENU

**\$92.00pp | Alternate Entrée - Alternate Main - 3 Petit Fours**

### Entrée

Sesame crusted yellow fin tuna, soy rice noodle, smoked chilli mayo  
Ora king salmon rillette, ginger crème fraîche, mandarin, shaved green onion  
Stone fruit carpaccio, prosciutto, whipped herb feta, candied walnut  
Venison taki, avocado crème, pickled green apple, citrus oil  
Heirloom tomato, basil, crispy capers, bocconcini, roasted Kalamata olives  
Seared eye fillet, beets, salsa Verdi

### Main

Angus beef, roasted onion purée, asparagus, butter poached agria potato, herb oil  
Roasted duck breast, Pinot Noir cherries, salt baked beets, Doris plum  
Ora king salmon, miso sweet potato, cucumber and mint salsa, chilli oil  
Barbequed Moroccan chicken, roasted red pepper hummus, cranberry tabouleh  
Twice cooked Freedom famed pork belly, potato fondant, white bean purée, maple bacon jus  
Aubergine and black quinoa moussaka, apple tzatziki

### Petit-Fours

Christmas trifle  
Milk chocolate Baileys mousse, butterscotch caramel  
Passionfruit tart, torched yuzu meringue  
Jelly tip cheesecake  
Mini pavlova, vanilla mascarpone, cherries

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