

CREATE YOUR MENU

CHOOSE:

3 MAINS + ROASTED POTATOES + 6 SIDES + FRESH BREAD + CONDIMENTS

MAINS

MEAT	
Glazed ham	GF/DF
BBQ marinated chicken breast	GF/DF
Traditional Coq au vin	GF/DF
Chicken curry vindaloo style	DF
Slow roasted pork roast	GF/DF
Pork belly with sweet chili & soy	GF/DF
Slow roasted beef rump	GF/DF
Beef goulash Stroganov	GF/DF
Steamed chicken with mustard sauce	GF
Swiss style lamb stew	DF
Succulent pork ribs with secret marinade	GF/DF
Tomato & basil crusted Canterbury lamb	GF/DF
Beef roast with merlot infused gravy	GF/DF
Buttered chicken & rice	GF
Lamb stew with glazed onion & mint	DF
Butterfly chicken with port & garlic	GF/DF
PREMIUM MEATS (Add \$2.50ea)	
Slow cooked lamb shanks	DF
Roast Beef Ribeye	GF/DF
Date & apricot stuffed pork loin	GF/DF
FISH	
Baked whole salmon	GF/DF
Steamed Hoki	GF/DF
Seafood paella	GF/DF
VEGETARIAN	
Asian rice stir fry with tofu & egg	GF/DF
Polenta with ratatouille	GF/DF

SIDES

VEGETABLES	
Stirfy crunchy vegetables	GF/DF
Kiwi style roasted vegetable medley	GF/DF
Cauliflower with mornay sauce	
Vichy carrots	GF
Green beans with shallots & bacon	GF
Corn on the cob with coriander butter	GF
Carrots & peas	GF
Spinach with oyster sauce	GF
SALAD	
Rusty carrot salad with oranges & mint	GF/DF
Swiss potato salad with red onions & bacon	GF/DF
Red cabbage salad with glazed apples & cider vinegar	GF/DF
Italian bread salad with olive oil, balsamic & sundried tomatoes	DF
Curried cabbage salad with raisins, cumin & coriander	GF/DF
Mexican style corn salad with capsicum	GF/DF
Fresh beetroot salad with pears & balsamic vinegar	GF/DF
Bean salad with bacon, onions & shallots	GF/DF
Roasted vegetable salad with pumpkin seeds & sesame	GF/DF
Couscous salad with crunchy vegetables, tofu & lime	GF/DF
Red lentil salad with basil, tomatoes & cashew nuts	GF/DF
Egg noodle salad with green curry, lime, corn, chicken & basil	GF/DF
Rice salad with peanuts, sesame oil & crunchy spring vegetables	GF/DF
Glass noodle salad with tom yum, egg, spring onions & diced tomato	DF
Greek salad with feta, tomatoes, olives, cucumber & yoghurt dressing	GF
Tossed lettuce with dressings	GF/DF
Tomato salad with mozzarella & basil dressing	GF

STARTERS (Finger Food \$2.90 each)

Fish bites with tartare sauce	DF
Crostini with pesto & brie	
Quesedillas filled with cheese & chili	
Samosas with dipping sauce	
Fresh sushi with soy sauce & wasabi	GF/DF
Finger sandwiches	
Homemade chicken nuggets with dips	DF
Mini pies & quiches	
Cold meat platter with condiments	GF/DF
Mini pizza	
Chicken kebabs with peanut & chili sauce	GF/DF
Bruschetta with tapenade & sundried tomato pesto	
Ciabatta bread topped with brie, avocado & smoked salmon	
Mini hash browns with blue cheese & pineapple	GF
Vol au vents filled with shrimps & cocktail sauce	
Profiteroles filled with tuna mousse & fresh lime	
Spicy meat balls with dipping sauce	GF/DF
Savory muffins fillet with cream cheese & chives	
Crunchy spring rolls with black bean sauce	
Beef satays with teriyaki & sesame	GF/DF
Prawn & chorizo skewer with garlic sauce	GF

ENTRÉES (Add \$9.50 per person)

Antipasto platters consisting of smoked salmon, grilled vegetables, small goods, cheese and Home baked breads.

Variety of breads and dips (garlic, cobs, pickles, dips, pesto).

DESSERTS (Add \$3.00 each)

Fresh fruit salad	GF/DF
Traditional Kiwi Pavlova	GF/DF
Berry, Balsamic vinegar and custard trifle with Sherry Ice cream	GF
Rusty carrot cake with almond and orange zest	
Light lemon & yoghurt cheesecake	
Classic bread & butter pudding	
Bavaroise royale	
Austrian Apple strudel with custard sauce	
Sorbet	GF/DF

SPECIALTY DESSERTS (Add \$4.20 each)

French white & dark chocolate mousse	GF
Black forest gateaux	
Lemon meringue pie	
Belgian chocolate cheesecake	
Orange & almond cake	GF/DF
Choc berry cheesecake	
Nougat knoedel (dumplings) with cinnamon crust	
Red Velvet cake	

PRICES Prices are GST inclusive. Minimum 20 people.

Do it yourself Buffet (DIY)	\$45pp
Serviced Buffet	\$55pp
Additional meats (ea.)	\$5.00
Entrée	\$12.50pp
Starter (ea.)	\$4.50
Desserts from (ea.)	\$6.00
Tea & Coffee	\$2.50pp

SERVICED OPTION:

Your meal is delivered ready to serve. Check with us about plates, cutlery and crockery.

DIY:

We deliver your buffet to your location ready to serve. Meats are sliced or delivered whole. Serving utensils are provided by you.

DIETARY OPTIONS:

GF= Gluten free, DF= Dairy free. We cater for special diets on request.

All buffet meals are prepared in our fully certified commercial kitchen.

We use a North Canterbury butcher to source all our meat.

FOR BOOKINGS: SIMPLY EMAIL MAIL@RUSTYCARROTCATERING.CO.NZ OR
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CATERING