## senfiordland <br> national park lodge

## CATERING MENU

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OPTION 1 - $60 PER PERSON
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## Starters (Choose one)

## Canapés - $2 x$ items

- Prawn $\delta$ Chorizo Skewers
- Beef Koftas
- Corn Fritter w/ Herby Mayo
- Mini Savoury Quiche w/ Salmon $\delta$ Dill
- Falafel Ball w/ Hummus

OR

- Grazing Platter - selection of cheeses, crackers, dips, cured meats, nuts, olives, dried fruit + fresh vegetables.


## Salads (Choice of two)

- Roast Vegetable w/ Quinoa, Spinach, Fresh Herbs, Nuts + Herby
- Creamy Asian Slaw w/ Sesame Dressing
- Cajun Roasted Carrots w/ Tahini $\delta$ Almonds
- Turmeric-spiced Cauliflower w/ Tahini Dressing \& Cranberries
- Green Bean, Beetroot, Rocket, Feta, Walnuts \& Balsamic Glaze
- Twice-cooked Crispy Potatoes w/ Garlic \& Herbs
- Chargrilled Broccoli, Edamame, Mint, Whipped Feta, Quinoa + Buckwheat


## Main (Choice of one protein)

## Meats:

-NZ Roast Lamb w/ mint jelly
-Smoked Salmon w/ lemon, herbs $\delta$
capers
-Chicken Satay Skewes
-Chicken + Leek Gratin
-Italian Herb + Tomato Beef Meatballs
-Herby Roast Chicken

## Dessert

Choice of one:

- Sticky Date w/ Butterscotch Sauce
- Chocolate Brownie
- White Chocolate $\delta$ Caramel Blondies
- Seasonal Fruit Crumble w/ Vanilla Custard


## senfiordland <br> national park lodge

## CATERING MENU

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OPTION 2 - $65 PER PERSON
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## Starters (Choose one)

## Canapés - $3 x$ items

- Prawn \& Chorizo Skewers
- Beef Koftas
- Corn Fritter w/ Herby Mayo
- Mini Savoury Quiche w/ Salmon $\delta$ Dill
- Falafel Ball w/ Hummus

OR

- Grazing Platter - selection of cheeses, crackers, dips, cured meats, smoked fish, nuts, olives, dried fruit + fresh vegetables.


## Salads (Choice of three)

- Roast Vegetable w/ Quinoa, Spinach, Fresh Herbs, Nuts + Herby
- Creamy Asian Slaw w/ Sesame Dressing
- Cajun Roasted Carrots w/ Tahini $\delta$ Almonds
- Turmeric-spiced Cauliflower w/ Tahini Dressing \& Cranberries
- Green Bean, Beetroot, Rocket, Feta, Walnuts \& Balsamic Glaze
- Twice-cooked Crispy Potatoes w/ Garlic \& Herbs
- Chargrilled Broccoli, Edamame, Mint, Whipped Feta, Quinoa + Buckwheat


## Main (Choice of one protein)

## Meats:

-NZ Roast Lamb w/ mint jelly
-Smoked Salmon w/ lemon, herbs $\delta$
capers
-Chicken Satay Skewes
-Chicken + Leek Gratin
-Italian Herb + Tomato Beef Meatballs
-Herby Roast Chicken

## Dessert

Choice of one:

- Sticky Date w/ Butterscotch Sauce
- Chocolate Brownie
- White Chocolate \& Caramel Blondies
- Seasonal Fruit Crumble w/ Vanilla Custard

