



collective.  
food and hospitality experiences.

*Buffet Menu*  
Summer 2018



## BUFFET

### BREAD

- local wild wheat artisan bread rolls with lewis road salted butter
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### SALAD

- smoked kahawai, kumara and avocado salad with fire chilli sauce (gf, df)
  - baby spinach with beets, orange, toasted sunflower and chia seeds, and a citrus vinaigrette (gf, df)
  - chickpea, burghal and parsley salad with marinated lamb, apricots, nuts, mint and yoghurt dressing
  - oven roasted kumara and squash with green leaves and caramelized summer fruits (gf, df)
  - saffron pappardelle with roasted chicken, snow peas, kalamata olives, feta, salsa and verde dressing
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### MAIN – COLD

- baked spanish potato cake with oven dried tomato, French beans and caramelized pancetta
- hand carved orange and maple champagne ham, served with homemade cherry mustard pickle (gf)
- salt cured canterbury duck confit with israeli couscous, apricot, macadamia nuts and watercress (gf)
- poached akaroa salmon with vanilla and thyme, baby cos salad with garlic chips and roast garlic dressing (gf)

(gf) gluten free (df) dairy free (v) vegetarian



## **BUFFET**

### **MAIN – HOT**

- slow roasted harmony pork shoulder with white bean casserole, apricot chutney and sheep's milk feta (gf)
  - slow cooked black angus short rib with monteith's black beer jus (gf, df)
  - turkish spiced lamb pilav, cabbage and caraway with greek yoghurt and lemon
  - cloudy bay clam curry with coconut, chilli and fried potato sourdough (df)
  - garden vegetables with five spiced corn and saffron fritters, tomato, avocado and shaved pecorino (v)
  - tandoori chicken roulade stuffed with coriander, cumin seeds and garam masala and fresh herbs, served with chickpeas and tomato & onion sauce (gf)
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### **VEGETABLES – HOT**

- crushed kumara with lemon and thyme (gf, df)
  - israeli couscous with dates, and horopito butternut squash (gf, df, vegan)
  - glazed summer baby vegetables with garlic confit, manuka honey and lavender (gf, df, vegan)
  - fragrant jasmine rice infused lemongrass and basil
  - steamed summer greens with lemon butter and toasted hazel nuts (gf, df, vegan)
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## **BUFFET**

### **SWEET**

- baked raspberry custard tart with mint and orange blossom
  - warm cinnamon brioche pudding with apple, raisin and torched meringue
  - prune and armagnac tart served with clotted cream
  - white chocolate and hazelnut brownie with espresso ganache
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### **OPTION 1**

artisan breads, 2 salads, 1 hot vegetables, 2 mains and 2 sweet options

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### **OPTION 2**

artisan breads, 2 salads, 2 hot vegetables 3 hot mains and 2 sweet options

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For all queries please email:  
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