

collective.

food and hospitality experiences.

Plated Menu
Catering and Venues

Summer 2018



PLATED MENU – CATERING AND VENUES

As part of our core principles collective source the finest artisan products to cook, these include harmony pork, te mana lamb, turk's free range chicken, mountain valley venison and lake taupo beef, our vegetables and herbs are sourced both locally in Wellington and Auckland, along with surrounding farm communities. Our dairy and cheese is from sustainable farms with minimum impact on the land. We have a direct line with fishermen which use sustainable practices and respect for the local resource and our oceans.

PLEASE SELECT ONE OPTION FROM OUR NEW SEASON STARTER, MAIN AND DESSERT SELECTIONS.

Please note: if you would like to offer your guests an additional choice for each dish we can offer the following:
entrée \$6.00, main \$9.00 & dessert \$6.00 per dish, per person

BREAD

- artisan wild wheat sourdough with lewis road salted butter and pink salt
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ENTRÉE

- akaroa mountain salmon cured with beetroot, salmon caviar, pea shoots and garlic chive cream (gf)
 - hawkes bay smoked duck breast, truffled chicken roulade with pistachio and petit salad (gf)
 - pressed free range harmony pork and chorizo terrine with roasted apple puree, pickled cherry and toasted sourdough
 - poached kingfish, arugula, cauliflower puree with crayfish oil and puffed black rice (gf)
 - summer vegetable salad with leek ash goats cheese, chicory, crushed pistachio and virgin olive oil (v, gf)
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(gf) gluten free (df) dairy free (v) vegetarian



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MAIN COURSE

- braised lake taupo beef short rib with crushed smoked kumara, steamed bok choy and crispy shallots (df)
- tandoori spiced corn-fed turk's chicken ballotine with chickpea kasundi, cashew nuts, coriander chutney and mini poppadum
- roasted cantervalley duck breast, confit croquette, vegetable pave, watercress and pomegranate jus
- roasted akaroa salmon with spring onion and apple potato cake, snow peas and garlic cream (gf)
- roasted te mana lamb rump with kumara hash, cauliflower puree, roast harvest vegetables and sage infused jus (gf)
- slow cooked pressed lamb shoulder, with potato fondant, green pea puree, roast shallots and port wine jus (gf, df)
- crisp silken tofu with shimeji mushrooms, oriental sauce and spring onion salad (v, gf, df)

DESSERT

- passionfruit lamington with salted chocolate crumble and passion fruit jelly
- raspberry pannacotta with white chocolate, freeze dried raspberries and balsamic glaze
- sticky chocolate rum cake with milk chocolate crisp and marinated strawberries
- selection of artisan chocolate truffles and collective petit fours
- selection of new zealand cheese with grapes, stone fruit chutney, falwasser crackers, and fig & walnut loaf







**For all queries please email:
experiences@collectivehospitality.co.nz**

All prices exclude GST