



Dinner Menu

Steps to complete order:

Step one: Choose one of our recommended menus OR design your own from the individual selections provided.

Step two: Fill out the order form, scan it and return it via email to the Event Manager.

v= vegetarian

gf = gluten free

df = dairy free

Plated Dinner Menu Options (less than 25 people)

All meals served with dinner rolls, butter, tea station, water and juice station.

Beef: \$35.00

Sirloin coated in horopito, flax seed, mustard and manuka honey rub served medium rare, on potato and kumara piri-iri bake, sauteed broccoli and beans with a mushroom sauce.

Pavlova with fruit salad and whipped cream.

Pork: \$35.00

Baked pork belly marinated in piri-iri, garlic and manuka honey, topped with fresh coriander, spring onions and a zesty sauce served on fried sweet chilli noodles steamed baby fennel, baby leeks and whole green beans with garlic and flax seed avocado oil.

Profiteroles, fruit kebabs, ice-cream.

Chicken: \$35.00

Roasted chicken with kawakawa and coconut stuffing and orange jus with creamy mashed potatoes, roasted garlic, baby turnips, baby beetroot, and pumpkin with whole garlic beans.

Sticky date cake with butterscotch sauce and cream.

Lamb: \$35.00

Rosemary and mint backed lamb shanks served with piri-iri gravy on potato and kumara bake with a piri-iri ratatouille.

Homemade apple pie with custard and cream.



Dinner Buffet Menu: \$35.00 (25 people or more)

Bread Selection: Select one option	Vegetables: Select one option	Farinaceous (Carbs): Select one option	Protein: Select one option
Dinner rolls.	Steamed baby fennel, baby leeks and whole green beans coated with garlic and flax seed avocado oil.	Steamed or roasted potatoes with herb butter (gf).	Beef – Whole sirloin coated in horopito, flax seed, mustard and manuka honey rub served medium rare with a mushroom sauce.
Ciabatta rolls.	Roasted garlic, kumara, baby beetroot, and pumpkin with ginger glaze.	Creamy mash potatoes (gf).	Pork – Baked pork belly marinated in pipiri, garlic and manuka honey and topped with fresh coriander, spring onions and a zesty sauce.
Traditional Maori Rewena bread.	Sauteed broccoli, green beans and zucchini in garlic oil.	Potatoe and kumara bake with a creamy pipiri pepper cheese sauce.	Lamb - Rosemary and mint backed lamb shanks served with kawakawa gravy.
Naan slices.	Piripiri baked ratatouille.	Polenta and spring onion mash.	Chicken - Whole roasted chicken served with kawakawa and coconut stuffing and orange jus.
Salads: Select one option			
Garden salad with mesclun leaves, tomato, cucumber, red onion served with vinaigrette dressing (gf).	Sweet: Select one option		Fish – Oven baked fish of the day coated in a zesty kawakawa crumb served with a vegan caper berry aioli.
Watercress, rocket and parmesan salad served with balsamic dressing.	Sticky date cake with butterscotch sauce and cream.	Steamed rice garnished with fresh spring onions and dried kawakawa herbs.	
Coleslaw with fresh herbs.	Homemade apple pie with custard and cream.	Fried asian noodles with capsicum and fried shallots.	
Beverages:			
\$3.00			
Tea, coffee, water and orange juice station.			
\$2.00			
Tea, coffee and water station.			
	Chocolate cake with berry coulis and greek yoghurt.	Alcohol:	
	Pavlova with fruit salad and whipped cream.	Red and white wine bottle options served at tables.	
	Profiteroles, fruit kebabs, ice-cream.	Cash and tab bar includes assorted beers, wines and soft drinks.	

Event Details

Name of Event: _____

Contact Person: _____

Date of Event: _____

No. of People: _____

Time of Service: _____

Prices exclude GST. Prices and menu content are subject to change due to market or season availability.

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