



Te Mahurehure Cultural Marae Conference Centre

CATERING MENU

Breakfast Menu Options

Opt #1 \$10.50 per head

Continental Breakfast.

Cereal, toast and Jams, fruit, coffee, tea and milo.

Opt #2 \$17.50 per head

Works Breakfast.

Cereals & Porridge, Toast & Jams, Spaghetti, Scrambled Eggs, Sausages and bacon.

Morning & Afternoon Tea Menu Options

Opt #1 \$8.50 per head

Tea, Coffee, Milo

Biscuits, Cream scones and Jam or Muffins.

Opt #2 \$12.00 per head

Tea, Coffee, Milo

Fresh fruit platter & Aniti Pesto Board.

Lunch Menu Option

Opt # 1 \$15.00 per head.

Single Filled Sandwiches, Cheese & Crackers,

Fresh Fruit Platters,

Hot Savouries and Vege savouries.

Opt # 2 \$15.00 per head.

Hot soup, Club sandwiches, Anti pesto board,

Fresh Fruit Platters,

Sausages rolls and Vege sausage rolls.

Hot Lunches \$18.00

Opt # 1 *Lasagne, Summer greens, Greek salad*

And Warm Vegetables with Rewana bread.

Opt # 2 *Panfried Chicken breast, Ceasar salad, Greek salad*

And Warm Vegetables with Rewana bread.

Opt # 3 *Chicken Korma, Jasmine rice*

And Warm Vegetables with Rewana bread.

Packed Lunches \$15.00

*2 x Filled rolls, Muesli bar, piece of fruit,
Yogurt and Muffin.*

Vegetarian Lunch Box \$15.00

Options available on request.

Dinner Menu's

Opt # 1 \$25.00

Roast Chicken or Roast beef or Roast Pork.

Cauliflower, broccoli, carrots and cheese sauce

Creamed Mushrooms, mixed veges and Green salad

Roast Medley, Kumara, Pumpkin and potato

Gravy and Apple sauce.

Dessert: Peaches and Ice cream or Fresh fruit platter.

Kai Hakari

Opt # 2 \$30.00

Mussel chowder

Steamed Hot Hangi with Rewana bread

Green salad

Dessert: Steam Pudding, fruit salad, custard and cream.

***Vegetarian, Vegan and Gluten free Options are available on
request.***

Dinner Menu

Opt # 3 \$35.00

Honey glazed ham

Honey Soy chicken or Chicken Curry

Beef Stragonoff, Jasmine Rice,

Roast Vege Medley (Kumara, Potato and Pumpkin)

*Summer greens, creamy potato salad and Surimi & prawn
salad.*

Dessert: Chocolate Mud cake, whipped cream and berry coulis.

Dinner Bonanza Menu

Opt # 4 \$45.00

*Honey glazed Ham, Roast Pork semi glazed and Roast chicken
with herb stuffing.*

Gravy & Apple sauce

Beef stroganoff or Chicken curry and Jasmine rice

Rustic roast veges (Kumara, pumpkin and potato.)

Broccoli, Cauliflower, Carrots and cheese sauce.

Double cream Mushroom sauce

*Chicken pesto spaghetti salad, Summer green salad, Creamy
potato salad, Pumpkin feta spinach salad, Surimi Prawn salad.*

Steamed Mussels with Garlic Wine sauce

Ika Maata Raw fish

Dinner Bonanza Desserts

Opt # 4

*Asst Cheesecake, Pavlova, Fresh fruit salad, Chocolate
Brownie and French vanilla Ice cream.*

Canape Platter Options also available

A la carte menu also available

Please ask for options.

All menus can be designed to suit your taste.