

# Te Mahurehure

Cultural Marae Conference Centre

## CATERING MENU

### Breakfast Menu Options

#### **Opt #1 \$10 per head**

Tea, Coffee, Juice  
Toast & Jams,  
Cereals,  
Baked Beans or Spaghetti,  
Scrambled Eggs

#### **Opt #2 \$12 per head**

Tea, Coffee, Juice  
Toast & Jams,  
Cereals & Porridge,  
Baked Beans or Spaghetti,  
Scrambled Eggs,  
Sausages

#### **Opt #3 \$15 per head**

Tea, Coffee, Juice  
Toast & Jams,  
Cereals & Porridge,  
Spaghetti, Scrambled Eggs,  
Sausages, Bacon

### Morning & Afternoon Tea Menu Options

#### **Opt #1 \$5 per head**

Tea, Coffee, Milo  
Biscuits

**Opt #2 \$8 per head**

*Tea, Coffee, Milo*

*Biscuits, Scones*

*Juice*

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### **Lunch Menu Option**

**\$15 per head**

*Single Filled Sandwiches,*

*Cheese & Crackers,*

*Fresh Fruit Platters,*

*Hot Savouries*

*eg. Spring Rolls, Samosas,*

*Deep Fried Chips, Chicken Nuggets*

### **Dinner Menu Options**

**Opt #1 \$30 per head**

*Beef Stroganoff*

*Honey Soy Chicken or Chicken Curry*

*Sweet Sour Port or Chowmein with Crispy Noodles*

*Fried Rice or Jasmine Rice*

*Roast Vege Medley,*

*(Kumara, Pumpkin, Potatoes),*

*Muselin, Pasta Potato Salads,*

*(A choice of two),*

*Fruit Sponge or Apple Crumble,*

*(With Custard & Cream)*

**Opt #2 \$35.00 per head**

**\* Choose One Selected Hot Dish from the Cavery Section**

*Soup of the day  
Roast Lemongrass Chicken or BBQ Chicken  
Jasmine Rice  
Winter Veges consist of Broccoli, Carrots,  
Cauliflower & Capsicum or  
Baby Sweet Peas with Carrots  
½ Shelled Mussels, Raw Fish  
Mix Green, Pasta & Potato Salads,  
Traditional NZ Pavalova & Fruit Salad,  
Or Steam Pudding with Custard & Cream*

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**Opt #3 \$45.00 per head**

**\* Choose Two Hot Dishes from the Selected Carvery,**

*Soup of the day,  
Roast Chicken,*

*or*

*Baked Fish with Ginger Soy Sauce,  
Rustic Roast Vege,*

*(Kumara, Potatos, Pumpkin)*

*Broccoli, Carrots, Cauliflower with Cheese Sauce,*

*Steam Mussels with Garlic Wine Sauce,*

*½ Shelled Oysters,*

*Cold Meat Platters,*

*Muslin, Chuck Wagon, Ceasar, Potatoe Salads,*

*\* Choice of Two of the following:*

*Chocolate Log, Pavalova, Steam Pudding,*

*with Fruit Salad or Custard & Cream*

### **Cavery Selection**

**\* Honey Glazed Ham with Brandy Sauce & Gravy**

**\* Roast Beef with Rosemary, Thyme & Gravy**

**\* Rolled Pork Leg with Crackling & Apple Sauce**

**Kai Hakari Menu \$30 per head**

(1)

*Brisket or Pork Bones,  
Served with Watercress or Puha,  
with Doughboys & Fried Bread  
A Selected Dessert from the Chef Table*

(2)

*Pork or Beef Chowmein with Crispy Noodles  
with Jasmine Rice  
A Selected Dessert from the Chef Table*

(3)

*Steamed Hot Hangi with Fried Bread  
A Selected Salad from the Chef Table  
Steam Pudding with Fruit Salad & Cream*

(4)

*Chop Suey  
Chicken Curry with Jasmine Rice  
A Selected Dessert from the Chef Table*

**\* A choice of 2 Vegetarian Dishes are available upon request**

*Vegetable Chat  
Stir Fry Vegetable Chowmein  
Baked Vege Lasagne*

**\* In House Catering Only – We Cater For Everyones Requirements**