



**TE MAHUREHURE MARAE MENU**

**BREAKFAST MENU OPTIONS**

**CONTINENTAL BREAKFAST**

*Tea, Coffee, Milk, Juice, Water  
Selections of breads, Selections of cereals  
Fresh fruit or Fresh fruit salad  
\$15.00 pax*

**A LA CARTE BREAKFAST**

*Salmon or Bacon on rye  
Scrambled egg or Eggs Benedict  
Balsamic Roma Tomato  
Sautéed Spinach n Mushroom*

*\$20.00 pax*

**THE WORKS BUFFET BREAKFAST**

**Tea , Coffee, Milk, Toast**  
**Orange juice , Apple Juice , Water**  
**Selection of breads**  
**Selection of cereals**  
**JP Hot Porridge**  
**Scrambled or Poached eggs**  
**Streaky Bacon**  
**Breakfast sausages**  
**Baked beans or Spaghetti**  
**Sauteed Mushrooms**  
**Potato Rosti**  
**Baked Balsamic Tomato**

**Fresh Fruit Bowl or Fruit Platter**

**\$25.00 pax**

**VEGAN, VEGETARIAN, GLUTEN FREE, DAIRY FREE AVAILABLE**

**MORNING TEA & AFTERNOON MENU OPTIONS**

**PLEASE SELECT FIVE**

**Homemade Scones with Jam and Whipped Cream**

**Assorted Mix Muffins**

**Chocolate Brownie**

**Assorted Biscuits**

**Carrot Cake**

**Caramel Slice**

**Chocolate Mud Cake**

**Fresh Fruit Platter**

**Club Sandwiches**

**Hot Mini Gourmet Savouries**

**\$15.00 pax**

**VEGETARIAN, VEGAN, GLUTEN FREE, DIARY FREE  
AVAILABLE ON REQUEST**

**LUNCH MENU**

**OPTION ONE FINGER FOODS**

**PLEASE SELECT EIGHT**

***Honey Soy garlic Chicken Kebab***

***Antipasto Grazing Board***

***Cheese selection Grazing Board***

***Assorted hummus and selection of Crackers***

***Cold Meat Platter***

***Seasonal Fresh Fruit Platter***

***Gourmet Mini Savouries***

***Sausage Rolls***

***Vegetarian Frittata***

***Beef Sliders with Beetroot Relish***

***Salmon on Crostini with Creme Fraiche***

***Club Sandwiches***

***Avocado Smash on Rewana***

***Mini Bacon, Lettuce, Tomato***

***Smoked Chicken Cranberry Mini Buns***

***Corn Fritters with Avocado Chilli Salsa***

***Spinach, Mushroom, Feta Sweet Case with Lemon Mayo***

**\$25.00 pax**

**LUNCH MENU**

**OPTION TWO**

**SELECT TWO**

***Hot Honey Glazed Ham with Pineapple Salsa  
Smoked Paprika boneless Chicken Thigh  
Braised Roast Pork Shoulder  
Lasagna, Beef Curry***

**SELECT TWO**

***Cajun Gourmet Potato  
Vegetarian Moussaka  
Broccoli Cauliflower Medley with Cheese Sauce  
Mushroom Sauce***

**SELECT THREE**

***Greek Salad with Olive, Feta, Cucumber, Red Onion  
Pasta Salad with Grilled Veggies, Bacon, Sundried Tomato  
Green Salads  
Beetroot Salad with Spinach, Roasted Pumpkin, Feta  
Avocado Salsa  
Creamy Aioli Potato Salad  
Chef's selection Fresh Fruit Platter***

***Homemade Rewana Bread***

***\$30.00 pax***

***VEGETARIAN, VEGAN, GLUTEN FREE, DAIRY FREE AVAILABLE ON  
REQUEST***

**DINNER MENU OPTION**

**OPTION ONE**

**SELECT TWO**

**Roast Pork with Crackling**  
**Honey Glazed Ham**  
**Roast beef with Thyme**  
**Roast Whole Chicken with Herb Stuffing**

**SELECT ONE**

**Korma Chicken Curry & Rice**  
**Chopsuey**  
**Beef Stroganoff**  
**Lasagna**  
**Marinated Honey Soy Chicken**

**SELECT THREE**

**Winter Vegetables**  
**Roasted Garlic Potatoes**  
**Asian Stir Fry**  
**Mushroom Sauce**

**SELECT TWO**

**Caesar Salad**  
**Green Salad**  
**Chickpea Cucumber with Moroccan Dressing**  
**Roasted Kumara and Pumpkin Salad**

**Chefs Bread Selection**

**SELECT TWO**

**Passion Fruit Pavlova**  
**Chocolate Mud Cake with Berry Coulis**  
**Fresh Fruit Platter**  
**Ice Cream**  
**\$50.00 pax**

**VEGAN,VEGETARIAN,GLUTEN FREE DAIRY FREE  
AVAILABLE ON REQUEST**

**BBQ MENU**

**OPTION TWO**

**Steak & Sausages  
Mushroom Sauce  
Homemade Wedges and Sour Cream  
Green Salad  
Coleslaw  
Beetroot & Corn  
Chefs Bread selection  
Chefs Sweet Selection**

**\$40.00 pax**

**STEAMED HANGI MENU**

**OPTION THREE**

**Pork  
Chicken  
Cabbage  
Herb Stuffing  
Potato  
Pumpkin  
Kumara  
Steam Pudding  
Custard, Fresh Cream & Fruit Salad  
Rewana Bread and real butter.**

**\$40.00 pax**

**CAN BE EITHER PACKED OR BUFFET STYLES  
VEGETARIAN OPTION AVAILABLE ON REQUEST**

**KIDS MENU OPTION**

**SELECT TWO**

***Lasagna or Mild Chicken Curry  
Mac n Cheese or Pasta Bake or Cottage Pie***

***Chefs Veggie selection & Chefs Salad selection  
Ice Cream, Chocolate Cake or Passionfruit Pavlova  
\$20.00 pax***

**DINNER MENU**

**OPTION FOUR**

**WORKS BUFFET**

***Spit Roasted Pork Shoulder with Crackling & Baked Apple  
Compote***

***Roast beef with Red Wine & Herb Stuffing  
Honey Glazed Ham on the Bone with Pineapple Salsa  
Baked Harissa Chicken Thigh with Spinach Creme***

***Gourmet Garlic Buttered Potato & Kumara Medley  
Honey Glazed Carrots  
Broccoli & Cauliflower three Cheese Sauce  
Double Mushroom Sauce***

***Seafood Chowder  
Half Shell Oyster  
Prawns with Asian Dressing  
Raw Fish***

***Rewana Bread***

***Greek Med Salad  
Caesar Salad***

**Summer Greens**  
**Tabbouleh Beetroot and Spinach Feta**

**Three Berry Pavlova with Whipped Cream**  
**Chocolate Gateau**  
**Fresh Fruit Salad & Ice Cream**  
**\$65.00 pax**

**VEGAN, VEGETARIAN, GLUTEN FREE DAIRY FREE**  
**AVAILABLE ON REQUEST**

**TAUMATA O KUPE MENU**

**CANAPE**  
**SERVED ON PLATTERS**

**Antipasto Grazing Platter**  
**Scotch Fillet Shavs on Crostini with Mango Lime Mayo**  
**Smoked Salmon on Sweet Case with Creme Chilli Fraiche**  
**Spinach and Feta Filo**  
**Avocado Salsa on Melba Toast**

**4 pieces served per person (4 food selection) \$15pp**  
**6 pieces served per person (6 food selection) \$22per person**  
**8 pieces served per person (8 food selection) \$26 per person**  
**10 pieces served per person (10 food selection) \$30 per person**

**Extra canapés \$3.00 each**



**ENTREE**  
**SERVED ON PLATTERS**

*Prawn and Melon Cocktail with Homemade Dressing*  
*Caprese Salad with Cherry Tomato, Mozzarella, Basil drizzled with*  
*Olive Oil and Balsamic Reduction*  
*Herb Chicken with Mango Salsa*  
*Smoked Mussels with Asian Dressing*

**MAIN MEAL**  
**SERVED ON SHARED PLATTERS**

- \*Poached Tuscan Salmon on Mashed Kumara with Cucumber Mint Salsa*
- \*Crispy Pork Belly with Seasonal Vegetables and Hoisin Bok Choy*
  - \*Seared Beef Fillet with Potato Gratin Caramelized Onion*
  - Marmalade Roasted Carrots*
- \*Slow Cooked Lamb Shank with Herb Potato and Leek Red Wine*
  - \*Prosciutto wrapped Chicken Thigh with Green Beans Spicy Tomato*

**DESSERT**  
*Mini Macaroons, Chocolate Gateau, Apple Crumble*  
*Melon Ball Fruit Salad*

**\$75.00 pax**

**NOTE**

**MENU CAN BE CUSTOM TO SUIT WITH DIETARY REQUIREMENT**  
**VEGAN,VEGETARIAN GLUTEN FREE DAIRY FREE LACTOSE**  
**ORGANIC**  
**AVAILABLE ON REQUEST**

**OUR MEAT FROM HALAL CERTIFIED SUPPLIERS ALSO GLUTEN**  
**FREE**

