



**Caveau Group Limited**  
**07 575 2613**  
**www.foodgurus.co.nz**  
**justask@foodgurus.co.nz**  
**PO Box 4596 Mount Maunganui 3149**

## **Served Plated Menu Samples**

### **Menu 1**

#### **Circulated Canapés**

Asparagus Frittata mini crust-less quiche with cheese  
Warm Goat Cheese Bruschetta caramelized onion & herbed tomato  
Spicy plum grilled chicken sticks  
Prawn twisters with sweet chili sauce

#### **Main course**

Fillet of beef, risotto cake and mushroom sauce  
OR

Pesto cream cheese filled chicken breast  
with white wine and herb beurre blanc

Or

Baked fresh snapper with beurre noisette, capers, lemon and herbs

Vegetarian option: Baby pumpkin filled with mushroom and coconut risotto on  
a red pepper coulis

Cicely's herb laden fresh leaf salad with orange, avocado and tangy balsamic dressing  
Seasonal vegetables roasted with sesame oil  
Gourmet roast potatoes with sea salt and olive oil

#### **Served Dessert Platters**

Stem glass of Tiramisu  
Lemmony lemon and white chocolate tartlet  
Chocolate overload: hand made chocolate bon bons, chocolate brownie,  
Kahlua cream and chocolate straws in dark chocolate cuplettes

\$75.50 per guest

**All prices are inclusive of GST at the standard rate**  
**All menus are the copyright© of Caveau Group Limited**

**Menu 2**  
**Pre dinner**

Anti-pasto: cold cuts pickles dips and crostini to share

**Main**

Tasting platter of:  
Tossed green salad  
Roast Mediterranean vege salad  
Pistachio and orange stuffed chicken breast with white wine sauce  
Tandoori lamb with raita  
Fresh baked white fish in herbs, lemon and ginger  
Diced potatoes with garlic, onion, thyme, tomato and olive oil

**Sweet**

Pavlova with fresh cream and berry compote  
Fresh fruit platter  
\$59.50

**Menu 3**  
**Hors d' Ouevres**

Chilli and Garlic chicken nibbles with guacamole  
Goujons of fish in spiced crumb with aioli

**Main meal**

Fresh cut bread served with  
spreads and dips

Fillet of Beef, bacon and mushroom skewer on port wine jus

**OR**

Spinach, herb and cream cheese Stuffed Chicken Breast with  
white wine herb reduction

**OR**

Vegetarian Risotto stuffed pepper with a roma tomato  
coulis, pesto and fresh herbs

Served to the table  
Fresh salad with lemon and olive oil dressing  
Seasonal vegetables roasted with sesame oil  
Baked gourmet potatoes with butter

**Dessert**

Rich warmed chocolate cake with fresh cream and chocolate sauce  
\$58.50

**All prices are inclusive of GST at the standard rate**  
**All menus are the copyright© of Caveau Group Limited**