

THE
CATERING
STUDIO



BANQUET

Family-style meal designed to share. Served with complementary bread and butter.

PROTEIN

- Beef sirloin, smoked kumara puree, salsa verde, onion rings
- Roast chicken, mushrooms, crispy kale, bread pudding, chicken jus
- Crispy pork belly, agro dolce peppers, parsley and shallot salad [gf, df]
- Lamb rump, roasted and smoked carrots, lentils, goat's curd [gf]
- Roast market fish, cucumber kimchi, lobster butter, lotus chips [gf]
- Miso salmon, cos salad, roasted rice, Asian herbs, nam jim [gf, df]
- Gnocchi, mushroom ragu, buffalo mozzarella, oregano
- Quinoa risotto, grilled kumara, peas, seasonal greens, comte cheese [gf]

VEGETABLES AND SALADS

- Iceberg wedge, buttermilk ranch dressing, pickled red onions [gf]
- Asparagus, miso vinaigrette, crispy red rice [gf, df]
- Green bean, whitlof, chevre, almonds [gf]
- Heirloom tomato, basil, baby capers, shallot, buffalo mozzarella [gf]
- Mixed grain salad, kale, toasted seeds and almonds, basil dressing [gf]
- Seasonal greens - blanched, raw and roasted, soft herb dressing, feta [gf]
- Spiced chickpea, raw vegetables, avocado, coriander dressing [gf, df]
- Spicy beetroot, poached leek, walnut, cheese salad [gf]
- Basmati pilaf, crispy quinoa, chickpea, crispy shallot, currants [gf, df]

POTATOES AND GREENERY

- Smoked baby potatoes, chimichurri, walnuts [gf, df]
- Duck fat roasted potatoes, garlic, rosemary salt [gf, df]
- Potato, cucumber, pickles, herbs, mayo [gf, df]
- Rocket and shaved fennel [gf, df]
- Shaved cabbage, pea, chilli, radish, parmesan [gf, df]
- Secret Garden mixed leaves, house dressing [gf, df]

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DESSERT

Miso apple pie, ginger custard, ice cream

Lemon & herb polenta cake, whipped ricotta, stone fruit salad [gf]

Vanilla pannacotta, strawberry, tarragon, black pepper, almond crunch [gf]

Salted caramel and chocolate torte, hazelnut, burnt orange [gf]

Strawberry sundae - shortcake crumble, strawberry compote, fresh strawberry

Semolina, coconut, gin marmalade cake, orange blossom yoghurt [gf]

Lemon tart, poached fruit, crème fraiche

Chocolate mousse, chocolate crack, raspberry compote, fresh seasonal fruit [gf]

PRICES AND NOTES

Standard banquet: \$50

Includes: 2 Protein, 2 Vegetables or Salads, 2 Potatoes or Greenery, 1 Dessert
(add 5 canapes on arrival for \$12)

Generous banquet: \$63

Includes: 3 Protein, 3 Vegetables or Salads, 2 Potatoes or Greenery, 1 Dessert
(add 5 canapes on arrival for \$12)

Standalone pricing:

Protein: \$18 per item

Vegetables and Salads: \$8 per item

Potatoes and Greenery: \$4 per item

Gluten free (gf), Dairy free (df)

Prices exclude GST | Minimum order 30 per item

Many items on this menu require onsite chefs and service staff. Contact us to discuss your requirements.