

Kerr & Ladbrook Catering

Christmas Menu's

2018 Season



Christmas Plated Option One

\$49+gst per person

----- Gourmet bites on arrival -----

Delectable Christmas flat breads with gourmet toppings, tray served to your guests

----- Alternately Plated Main -----

Classic Roulade

Turmeric herb butter crust, rolled chicken & bacon, laksa crème, cumin kumara royale, micro coriander

&

Waikato Lamb

Rolled lamb shoulder with Paris butter crust, mint pea & feta salsa with potato puree & balsamic jus

+ Table Centre to share

Warm baby gourmet potatoes with French beans/asparagus, chargrilled capsicum & pesto salad

----- Table Centre Petit Four Dessert -----

Dark & white chocolate dipped strawberries

Lemon curd panacotta cup w a roasted white chocolate crumb (GF)

& decadent chewy chocolate brownie bites (GF)

Christmas Plated Option Two

\$59+gst per person

----- Canapés -----

Smoked cherry tomatoes on toasted bruschetta w chevre whip & basil (v)

Spanish Prawn & herb croquette with red roasted pepper aioli

----- Alternately Plated Main -----

Table centre freshly baked local breads, sliced to enjoy with herb butter

Chicken & Bacon Roulade

Spinach stuffed chicken roulade w a green herb and feta crust on a root vegetable rosti w chicken jus and a cranberry beurre blanc

&

NZ Beef

Sous vide Sirloin steak w spring onion potato puree, green peppercorn jus and a mustard hollandaise

+ Table Centre gourmet potatoes w French beans/asparagus, chargrilled capsicum & pesto salad

---- Decadent Dessert Station ----

Double chocolate brownie bites (gf),

Kiwifruit & cream filled meringue nests (gf)

Lemon curd panna cotta cups w roasted white chocolate crumb (gf)

Cappuccino cream filled chocolate eclairs,

Apricot & almond bliss balls (df, v & gf)

Christmas Buffet Option One

\$59+gst per person

----- Gourmet bites on arrival -----

Delectable Christmas flat breads with gourmet toppings, tray served to your guests

----- Buffet Main -----

Whole roasted Ham w a spiced pineapple chutney glaze, seeded mustard mayo & apple sauce
Southern fried chicken cutlets with lemon sour cream & hot sauce

Sea salt & garlic butter steamed gourmet potatoes
Crushed pea, chargrilled bean and feta salad with minted pesto vinaigrette
Raw beet & carrot salad with apple, Swiss chard & crunchy roasted pumpkin seeds
Mixed leaf salad w cherry tomatoes, shaved radish, pickled red onion & classic vinaigrette
&
Basket of mixed fresh breads w herb butter

---- Decadent Dessert Station ----

Kiwifruit & cream filled meringue nests (gf)
Lemon curd panna cotta cups w roasted white chocolate crumb (gf)
Cappuccino cream filled chocolate eclairs
& fresh summer strawberries

Christmas Buffet Option Two

\$69+gst per person

----- Canapés -----

Spanish Prawn & herb croquette with red roasted pepper aioli
Roasted red onion & parmesan palmier with marinated cherry tomato & herbs (v)
Slow roasted baby Beef pies w blue cheese & caramelised onion

----- Buffet Main -----

Whole roasted Ham on the bone w a spiced pineapple chutney glaze, seeded mustard mayo and
apple sauce (gf/df)
Spanish fiesta chicken slow roasted with tomatoes, corn & black beans & sour cream
Slow roasted rolled lamb shoulder with garlic & rosemary jus

Smoked paprika roasted pumpkin with feta & cashews
Cajun roasted red kumara with avocado oil & crushed pepper
Spiced chickpeas, black olives, cherry tomatoes, parsley & lemon zest with Greek yoghurt drizzle
Caesar salad with soft boiled egg, crisp cos leaves, & creamy parmesan dressing
&
Basket of mixed fresh breads w flavoured butter

---- Decadent Dessert Station ----

Double chocolate brownie bites (gf)
Kiwifruit & cream filled meringue nests (gf)
Lemon curd panna cotta cups w roasted white chocolate crumb (gf)
Cappuccino cream filled chocolate eclairs
& fresh summer strawberries (gf)

