

~ BBQ Menu 4 ~

'Seafood Bizzare'

\$57.50 per person

Children - Half Price

BBQ Meats - Choose any Three

Side of Salmon with Lemon, Lime & Thyme on bed of Tabbouleh

Barbecued White Fish with Phermoula Sauce (Grouper/Snapper catch permitting)

Scallop & Mussel Skewers wrapped in Streaky Bacon

Mussels in Half Shell with Crumb

Mussels in Black Bean Sauce

Seafood Spring Onion Skewers with Tartare Sauce

Scallop Skewer wrapped in Bacon & Sage

Moroccan Grilled fish Brochettes

Grilled Prawn Skewers

Surf 'n Turf Kebabs (prawn, fish, scotch fillet) with Soy, Ginger & Sweet Philli Glaze

Scotch Fillet of Beef with Rosemary & Garlic

Skewered Teriyaki chicken pieces with spicy peanut sauce

Barbecued Eggplants Rolls with Papsicum, Feta & Basil - for Vegetarian Guests

Sesame Tofu & Vegetable Kebabs with Sweet Philli Sauce - for Vegetarian Guests

Cold Seafood - Choose any Two

Smoked Salmon Nicoise

Shrimp Cocktail

Tomatoes Stuffed with Salmon Mousse & Dill

Tortilla Cones with Smoked Salmon & Soft Cheese

Marinated Mussels in Half Shell

Skewered Antipasto Prawns

Mixed Seafood Salad

Salmon Prawn Salad in Tortilla Baskets

Meal is accompanied with Gourmet Potatoes with Butter, Rosemary & Rock Salt

&

Selection of Freshly Baked Dinner Rolls with Butter

Salad Selection - Choose any Three

Baby beets with feta & Coriander - Caesar Salad - Potato salad with Coriander dressing - Chargrilled Vegetable & Pasta salad tossed with olive oil - Roasted Carrot & Orange Salad - Mixed Bean Salad - Coleslaw - Kumara salad - Rice & Ginger salad - Couscous Salad (roast pumpkin, semi dried tomato, pinenut & feta) - Greek Salad - Green Leaf, toasted nuts & grapes - Tabbouleh - Curried Egg Salad

Desserts - Choose any Two

Fresh Seasonal Berry's with freshly Whipped Cream

Tropical Fruit Salad with fresh seasonal fruits

Mini Lemon & white chocolate tarts

Profiteroles dipped in White & Dark Chocolate

Lemon Curd Cheesecake

Mini Pavlova Nests filled with fruit & Cream

Brandy Snaps filled with Cream

White & Dark Chocolate Dipped Strawberries (Seasonal)

OR

New Zealand Cheeseboards with Crackers & fruit

Twinings English Breakfast Tea & Robert Harris Blunger Coffee

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Menu as per your selection includes:

- Chef's*
- Waitstaff - Two People (up to 40 guests), over 40 guests surcharge applies**
- Motueka Region Free Delivery*
- Serviettes in your choice of colour*
- Barbeques, Buffet tables, buffet linen cloths, buffet serving equipment, bowls & platters*
- Inclusive of gst*

**40-60 guests 1 extra staff required @ \$20hr &*

**60-80 guests 2 extra staff required @ \$20hr*

**80-100 guests 3 extra staff required @ \$20hr*

**100+ guests 4 extra staff required @ \$20hr*

Note - if under 40 guests, a surcharge of \$5.00pp applies

Depending on kitchen facilities at your chosen venue & large guest numbers a Minehost Roaster Gas Oven may also need to be hired (\$120.00)

Service Staff are available for Bar Work, Set-up and/or Pack-down of your function, serving Finger Foods, Washing, packing, stacking of Hire Equipment as at rate of \$20.00 per person per hour.

Should your chosen venue require hire equipment e.g. tables, chairs, table linen, crockery, cutlery or glassware www.hirepoolevents.co.nz

Or Venue & Table Decoration www.gotitcovered.co.nz

Please note prices are subject to change

