



AWAPUNI  
FUNCTION CENTRE

# SUPPER MENUS



**WE LOOK FORWARD TO MEETING YOU.**

Kind Regards

The Creative Catering Team

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**100% LOCALLY OWNED AND OPERATED**



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AWAPUNI FUNCTION CENTRE  
**FINGER FOOD SUPPER MENU**

**HOT SELECTION**

Ham, herb and cheddar filo  
Selection of gourmet pizzas including vegetarian  
Thai prawn balls with chilli mayo (GF, DF)  
Fried southern chicken with smoked paprika aioli  
Hand-made chicken skewers with dipping sauce (GF, DF)  
Sweetcorn fritters with avocado salsa (V)  
Gourmet savouries with tomato sauce  
Pulled beef or pork tortillas with salsa and sour cream (GF)  
Braised beef and mushroom pies  
Petite gourmet burgers with Chef's fillings  
Stuffed gourmet potatoes with sour cream and salsa (GF)  
Mussel, corn, lemon and coriander fritters with aioli

**COLD SELECTION**

Artisan breads and sticks with deli fillings including vegetarian  
Assorted sandwiches including vegetarian  
Petite chicken caesar salads  
Eggplant bruschetta with beetroot and feta (GF, V)  
Petite shredded chicken tacos with salsa and guacamole (GF)  
Sweetcorn blini with ham mousse

**SWEET SELECTION**

Seasonal fruit platter with berry couli (GF, DF, V)  
Chef's sweets of the day  
Caramel slice (GF)  
Carrot cake with cream cheese icing  
Banana cake with chocolate icing  
Assorted biscuits

Choice of 5 items for \$20.00 p/p plus GST  
Including tea selection and fresh coffee

\$4.00 p/p plus GST for each extra item  
Chef's choice of 5 items \$19.50 p/p plus GST

## **FORK MENU**

**MINIMUM OF 3 OPTIONS**

**MINIMUM OF 15 PAX**

\$6.70 p/p plus GST per item  
Including tea selection with fresh coffee

- Asian rice noodles with roasted pork belly (GF, DF)
- Israeli couscous with roasted pumpkin, caramelised onion and crumbled feta (V)
- Caramelised pear on a rocket and blue cheese salad (GF, V)
- Panko crumbed chicken tenderloin on rice with soy and fried onions
- Medium rare beef tataki on rice with pickled vegetables and crispy shallots (GF, DF)
- Grilled chicken caesar salad with house-made caesar dressing and baby cos
- Hot smoked salmon on an egg noodle and asian greens salad  
with a sesame, chilli and lime dressing (DF)
  
- Lemon roasted prawns on a petite pepper, mango, coriander and red onion salad (GF, DF)
- Fish n Chips. Fresh fish goujons, twice cooked chips served in a boat with a house-made tartare
- Braised beef and vegetable pie topped with golden brown pastry (DF)

## **DESSERT OPTIONS**

**Served on platters**

- Chocolate truffles rolled in coconut
- Lemon ripple tartlets
- Passion berry choux buns
- Banoffee biscuits
- Petite fruit boat (GF, DF, V)

**MAKE YOUR OWN SANDWICH**

MINIMUM OF 15 PEOPLE

A selection of artisan breads and rolls

A **choice** of either carved roast beef, chicken, pork or ham accompanied by condiments

Crisp green leaf salad (GF, DF, V)

**OR**

Coleslaw (GF, DF, V)

**PLUS**

Tomato (GF, DF, V)

Red onion (GF, DF, V)

Sliced cheese (V)

Cucumber (GF, DF, V)

Beetroot (GF, DF, V)

Egg with chives and aioli (GF, DF, V)

Selection of Chef's sweets of the day

**OR**

A fruit selection (GF, DF, V)

Tea selection with fresh coffee

\$21.00 p/p plus GST

### EXECUTIVE **CANAPÉ** MENU

*All Canapés are tray serviced*

#### **HOT**

- Lamb skewer with cumin yoghurt (GF)
- Grilled scallop with a pancetta crumb (GF)
- Cajun spiced king prawn with lemon aioli (GF)
- Grilled oyster kilpatrick
- Chicken tikka with mini poppadums
- Seared ostrich rump with a blackberry jelly and crispy capers

#### **COLD**

- Salmon and chorizo with a wasabi mayo (GF)
- Red pepper, basil and mozzarella tartlet
- Glazed duck breast, caramelised onion and blue cheese crostini
- Manuka smoked venison with cranberry mayo (GF)
- Spiced seared lamb with a petite orange couscous salad topped with house relish

### EXECUTIVE **SWEET CANAPÉ** MENU

- Fresh berry sweet pastry case with vanilla anglaise
- Salted caramel and ginger slice with chocolate ganache
- White chocolate mousse shots with a marbled garnish (GF)

#### **CHOICE OF 2 ITEMS**

\$8.00 p/p plus GST

#### **EACH EXTRA ITEM**

\$3.50 p/p plus GST



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## CANAPÉ MENU

*All Canapés are tray served*

### COLD SELECTION

Bruschetta topped with tomato, basil, feta and balsamic  
Pastry shell filled with smoked chicken, avocado, crispy fried shallots and sesame seeds  
Rolled salami filled with tapenade  
Smoked kahawai with a caper cream  
Cured salmon with torched skin and pickled vegetables  
Sushi selection including vegetarian (GF)  
Selection of cocktail sandwiches including vegetarian  
Medium rare lamb with salsa verde on toasted focaccia  
Lavoush baskets with prawn, mascarpone and salmon caviar  
Duck liver pate on rye toast  
Grilled medium-rare beef fillet with beetroot relish on sour dough  
Walnut, rocket, sundried tomato filo

### HOT SELECTION

Home-made Chef's mini burger of the day  
Prawn, beef or chicken skewers (GF)  
Prawn and red onion skewers with grilled lime (GF)  
Grilled black pudding with a warm tomato compote and seared scallop  
Pork and kumara fritters with a red apple coleslaw  
Fresh fish bites in beer batter with lemon chilli mayo  
Steamed pork buns with satay  
Roasted lamb shank chips with mint aioli  
Crispy potato disc with beef and béarnaise  
Pumpkin, feta and basil frittata with relish  
Braised lamb croquettes with rosemary aioli and baby herbs  
Smoked salmon, potato and chive crumbed balls with a lime dressing  
Baby chicken and mushroom fillos

### DESSERT SELECTION

Petite lemon curd tartlet with burnt meringue  
Deconstructed cheesecake. Biscuit crumb with berry couli and cream cheese  
Blackberry jelly with chocolate mascarpone (GF)

### CHOICE OF 4 ITEMS

\$11.50 p/p plus GST

### EACH EXTRA ITEM

\$2.80 p/p plus GST

## **GOURMET PLATTER SELECTION**

Each platter serves approximately 10 people

Served buffet style

Tray service available at an additional cost

### **ANTIPASTO PLATTER**

Chef's dips, stuffed olives, silver skin onions, sundried tomatoes, pastrami, grilled biersticks and deli meats, brie and cheddar served with crackers and crostini

\$95.00 plus GST

### **OCEAN PLATTER**

Fried garlic prawns, grilled mussels with a lemon crumb, salt and pepper calamari, scallops, white fish kebabs with house-made tartare

\$95.00 plus GST

### **MEAT AND GRILL PLATTER**

Lamb chops, beef kebabs, lamb, mint and honey sausages and pork ribs with house-made sauce and mint jelly

\$85.00 plus GST

### **CHICKEN PLATTER**

Tempura chicken bites, chicken satay skewers, glazed chicken nibbles and warm chicken roulade

\$80.00 plus GST

### **PLOUGHMAN'S PLATTER**

Shaved ham, colby cheese, gherkins, pickled onions, sliced vine tomatoes, house pesto, chefs dip, olive oil and balsamic served with a bread selection

\$75.00 plus GST

### **BREAD PLATTER**

Selection of fresh and toasted breads served with basil pesto, hummus, dukkha and olive oil,

\$70.00 plus GST



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**SNACK PLATTER SELECTION**

**\$55.00 plus GST per platter**

Platters serve approximately 10 people per platter

Served buffet style.

Tray service available at an additional cost

**HOT**

**SAVOURY PLATTER**

Assorted savoury selection including vegetarian served with tomato sauce

**SEAFOOD PLATTER**

Including hoki bites, squid rings and prawn twisters

Served with tartare and tomato sauce

**ASIAN PLATTER**

Including wontons, samosa's and spring rolls. Served with chilli sauce and light soy sauce

**KEBAB PLATTER**

Beef and chicken kebabs. Served with honey soy dipping sauce and tomato relish (GF)

**CHEF'S MINI BURGER PLATTER**

Please choose two fillings: chicken, pulled pork, beef or lamb

**MINI PIZZA PLATTER**

A selection of mini pizzas including vegetarian

**COLD**

Cocktail sandwiches with assorted fillings including vegetarian

Cold meat platter with chutney and breads

Fresh fruit platter (GF, DF, V)

Chef's sweet treats



## BAR OPTIONS

### DRY TILL

A pre-arranged limit is finalised with the client  
Drinks are served until the limit is reached

### DRY TILL WITH REGULATIONS

A pre-arranged limit is finalised with the client  
The client provides instructions as to what they would like served  
until the limit is reached. For Example - beer, wine, orange juice,  
soft drink, etc, and operate a cash bar for spirits

### CASH BAR

All guests purchase their own drinks

### SUBSIDISED BAR

The client provides instructions as to what they would like served and a  
Prearranged limit is finalised. The guests pays a portion of the drink price  
and the balance is put on the TAB

We offer a full selection of beers, wines, spirits and non-alcoholic drinks however  
we are more than happy to discuss any other options you may have in mind.

**Yealands**  
— FAMILY WINES —  
MARLBOROUGH • NEW ZEALAND



## BEVERAGE GST INCLUSIVE

### BEER

Standard:	Export Gold, Tui, Export Citrus	Bottle/Can	\$6.50
	Amstel Light	Bottle/Can	\$6.50

Premium	Heineken, Export 33, Monteith's Radler	Bottle	\$8.00
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<b>CIDER</b>	Monteith's crushed apple	Bottle	\$8.00
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### STILL WINE

Peter Yealands (Standard)	Chardonnay, Sauvignon Blanc, Pinot Gris	Glass	\$7.00
	Rose, Merlot	Bottle	\$30.00
	Pinot Noir	Glass	\$8.00
		Bottle	\$35.00

Baby Doll	Chardonnay, Sauvignon Blanc, Pinot Gris	Glass	\$8.00
	Rose	Bottle	\$35.00

Baby Doll	Pinot Noir	Glass	\$9.00
		Bottle	\$40.00

Peter Yealands (Single Estate)	Sauvignon Blanc, Pinot Gris	Bottle	\$40.00
	Rose	Bottle	\$45.00
	Pinot Noir	Bottle	\$45.00



Talisman		Bottle	\$60.00
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### SPARKLING WINE

Willowglen Brut	Glass	\$7.00
	Bottle	\$35.00
Henkell Trocken Dry Sec and Rosé NV	Glass	\$7.00
	Bottle	\$35.00

### ON REQUEST

Allan Scott Cecilia Brut NV	Bottle	\$45.00
Piper Heidsieck Cuvee Brut	Bottle	\$75.00

### SPIRITS – served in a tall glass

Single/ Double	\$6.00 / \$9.00
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### RTD'S

Standard	Smirnoff Ice	\$8.00
Premium	Jack Daniels and Cola	\$8.50

### NON-ALCOHOLIC

Fizz and Orange Juice	Small	\$2.50
	Large	\$3.80
	Carafe 1L	\$9.50
Punch Bowl	10 litres	\$50.00
Ginger Beer, Lemon, Lime and Bitters	Bottle	\$5.00
Lift Plus	Can	\$4.50
Water	750 ml	\$4.50
Grape Juice	Glass	\$6.00
	Bottle	\$20.00