

# Buffet

One of each of the following categories:

## Red Meat

- Malaysian satay beef
- Roasted lamb with fruit chutney
- Beef and mushroom red wine stew
- Chilled rare roast beef with horseradish cream
- Bacon and egg sun-dried tomato pie
  - Roasted New Zealand venison on herbed couscous
- Pesto lamb strips
- Mint & redcurrant glazed curried lamb

## Vegetarian

- Roasted vegetable and polenta cakes
- Wok fried Asian greens and tofu with a vegetarian oyster sauce
- Goats cheese and tomato tart
- Sautéed field mushrooms with Stilton and pinenuts
- Sweet corn, sweet potato & courgette frittata with chilli pear jam

## Salads (containing leaf)

- Chickpea, red pepper, fresh coriander and a spiced vinaigrette
- Crispy duck, cucumber, Spanish onion with a plum sauce dressing
- Roasted cherry tomato, feta and olive with balsamic dressing
- Thai chicken noodle salad with coconut sauce
- Green salad with French dressing
- BBQ vegetables with balsamic dressing; aubergine, sweet potato, parsnip, pumpkin, courgette & beetroot
- Roasted pumpkin, mango chilli, coriander and hummus

## Poultry/Fish

- Cashew and coconut chicken curry with jasmine rice
- Honey and sesame roasted chicken
- Chicken, mushroom and sour cream pie
- Pinenut, rocket and chicken taboulli
- Cod fillets with basil pesto
- Marinated five spiced pork belly on pickled diakon, carrot & cabbage
- Oven roasted salmon with lemon dill mayonnaise
- New Zealand monkfish tails wrapped in parma ham, with basil dressing
- Manuka smoked duck breast on noodles with a boysenberry vinaigrette
- Australasian seafood risotto with mussels, squid, prawns and monkfish, flavoured with saffron
- NZ Orange roughly on a nicoise style salad of beans, potato, cos lettuce and olives

## Side Dishes

- Dauphinoise potatoes
- Coconut rice
- Spiced cous cous
- Minted new potatoes
- Peanut lime noodles salad
- Roast sweet potatoes with a sweet chilli sauce

## Desserts

- Citrus tart with crème fraiche
- Chocolate cheesecake
- Summer berry pudding with minted sour cream
- New Zealand pavlova with fresh fruits
- Chocolate roulade with boysenberry coulis

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### suze catering

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# suze canapé menu

Six choices ~ we serve two of each per person

Honey glazed cocktail beef and herb sausages with skordalia  
Lamb koftas with cumin crème fraiche  
Goats cheese, fig chutney and oven dried tomato crostini  
Miniature bacon and egg pies  
Curried chicken with mango chutney on plantain crisp  
Pea and mint halloumi fritter with whipped feta  
Crumbed camembert with cranberry dipping sauce  
Apple and pork sausage rolls with Suze sauce  
New Zealand Green shell mussels with pesto sauce  
Sweet corn and kumara fritters with chilli sambal  
Walnut, pear and blue cheese tarts  
Chocolate biscotti  
Ginger crunch squares

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Fillet of NZ lamb rolled in sumac  
Bresola, buffalo mozzarella & crushed green olives  
Eggplant & goats cheese tartlets  
Spoon of BBQ pork & noodle salad  
Rice paper rolls filled with prawn & water chestnuts & nam prik  
Seared salmon on black olive crouton & spiced cream  
Mini shepherds pies  
New Zealand mussels with spicy tomato dressing  
Filo wrapped prawns with lime aioli  
Parmesan & parsley crumbed chicken with spiced tomato jam  
Mini falafel with feta cream  
Lime marinated chicken skewers with guacamole  
White and dark chocolate dipped strawberries  
Anzac, caramel and chocolate slice  
Central Otago apricot nut slice  
Mini lemon meringue pies

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New Zealand smoked eel mousse on dill crostini  
Gorgonzola, caramelised onion and rocket tart  
Chicken, mushroom & sour cream pie  
Skewered prawns with coconut cream & sweet chilli  
Tuna tartare with yellow pepper & mango salsa  
Shredded duck with cucumber and spring onion in Chinese spoons  
Asparagus spears wrapped in rare roast beef with horseradish cream  
Chermoula marinated NZ lamb fillet with minted labneh  
Rosemary skewered monkfish with herbed crème fraiche  
Wasabi and pickled ginger tuna tartare on croutes  
Vine wrapped NZ lamb fillet with tzatziki & lavosh  
Szechwan pepper crusted beef skewers with gingered fruit relish  
New Zealand Green shell mussels wrapped in pancetta  
Sweet and sour baby squid with sweet chilli  
Mini blueberry, coconut and orange caramel muffins  
Baby white chocolate & raspberry tartlets  
Citrus scented baked cheesecake square  
Bittersweet chocolate tart with brandied cherries  
Mini rum & raisin brownies



# Suze Catering

## Grazing Menu

### LITTLE ENTREES

Stand up entrees are a section of dishes served in a grazing style, created to give guests the opportunity to interact in a less formal style.

- Roasted salmon darne with sweet cucumber & ginger sauce
- Salmon baked in Moroccan spices with preserved lemon yoghurt
- Lightly smoked salmon with dill yoghurt & rocket leaves
- Smoked salmon pasta of ricotta, rocket, sweet peppers & lemon dressing
- Salt & pepper baby squid with lime, coconut aioli
- Tiger prawns sautéed in lemon, garlic & herb butter on turmeric rice
- Marinated tiger prawns & rice noodle salad, flavoured with coriander, mint & chilli
- Poached tiger prawns with lettuce salad, lemon wedge & house made cocktail sauce
- Beer battered hoki fillets with homemade tartare sauce, served in a box
- Tempura fish with green radish mayonnaise & shoestring fries with fennel lemon salt
- Five spices shredded duck salad of peashoot, watermelon & mint
- Lamb fillets roasted in Middle Eastern spices with baba ganoush
- Maple syrup & grain mustard glazed lamb cutlets
- New Zealand lamb rump on nut & coriander flavoured cous cous
- Individual dip platter with pitta bread
- Middle eastern fattoush salad with pan fried halloumi
- Pan fried gnocchi with rich tomato sauce & pangrattato
- Roasted pumpkin & ricotta pasta with smoked paprika, basil & pine nut sauce
- Seared sweet chilli & pepper beef salad of rice noodles, crispy shallots & toasted sesame oil dressing
- Coriander crusted beef salad with cherry tomato, green paw paw, mint & chilli with sweet lime dressing
- Grilled chicken salad with blistered corn, courgette, mint & feta with preserved lemon dressing
- Thai chicken green curry in a bowl with jasmine rice
- Spicy crumbed chicken fillet accompanied by tangy mango mayonnaise or lemon spiced yoghurt
- Chicken salad with Asian herbs, toasted peanuts, crispy shallots, sweet lime dressing
- Smoked duck breast salad of lambs lettuce, caramelised orange & toasted pecans

### FINGER FOOD

- Classic Suze sandwich of smoked salmon on white & rye bread with cucumber, dill & horseradish crème friache
- New Zealand Green Shell Mussels baked in a tomato, parsley & pine nut crust
- Marinated New Zealand Green Shell Mussels with soy sesame dressing
- New Zealand Green Shell Mussels Kilpatrick
- Panko crumbed tiger prawns with peri peri mayonnaise or lemon aioli
- Seared sesame tuna with wasabi mayonnaise & baby herbs
- Semi dried tomato, pesto & parmesan bruschetta
- Saffron, pea & mozzarella risotto balls
- Beef skewers with horseradish crème friache
- Pine nut & parmesan crumbed chicken with tomato jam
- Mini chicken filo roll with tarragon butter & sesame seeds
- Tandoori chicken on sour dough with pea shoots & mango mayonnaise
- Duck spring rolls with hoi sin sauce