

DAY DELEGATE

Minimum of 20 people and conditions apply. Menus served from buffet as standard.
 V = Vegetarian, G = Made without Gluten, D = Made without Dairy

MENU #1	<p>All Day Basket of Whole Seasonal Fruit Tea Selection, Filter Coffee, Water and Mints</p>	
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	Morning Tea	\$82.40
	Selection of Club Sandwiches ^{30% V}	
	Selection of Sweet Muffins ^V	
	<p>Buffet Lunch</p>	
	Selection of Bread	
	Teriyaki Smoked Brisket, Soy, Mirin, Sesame Seeds ^G	
	Roasted Gourmet Potatoes, Herb Butter, Crispy Onions ^{V/G}	
	Caesar Salad, Parmesan, Egg, Croutons, Bacon, Caesar Dressing ^{V/G}	
Smoked Salmon, Watercress, Pickled Red Onion, Capers, Lemon Crème Fraîche Wrap		
House-made Chocolate Brownie ^{V/G}		
<p>Afternoon Tea</p>		
Spinach, Red Onion & Ricotta Open Tart ^V		
Mini Lemon Meringue Tart ^V		

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MENU #2	<p>All Day Basket of Whole Seasonal Fruit Tea Selection, Filter Coffee, Water and Mints</p> <hr/>	
	<p>Morning Tea</p>	\$82.40
	<p>Pork, Chorizo and Cheddar Sausage Roll Fruit Scones, Cream, Jam ^V</p>	
	<p>Buffet Lunch Selection of Bread Red Cooked Pork Belly, Honey Glaze, Fresh Chilli, Ginger, Spring Onion, Sweet Soy ^D Potato Dauphinoise, Rosemary ^{V/G} Greek Salad, Crispy Spiced Chickpeas, Garlic Olive Oil Dressing ^{V/G} Smoked Ham, Apple, Creamy Slaw and Watercress Mini Bun White Chocolate and Raspberry Cheesecake ^V</p>	
	<p>Afternoon Tea Prawn Cakes, Tartare Sauce Mini Chocolate Pecan Tart ^V</p>	

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MENU #3	All Day	
	Basket of Whole Seasonal Fruit	
	Tea Selection, Filter Coffee, Water and Mints	
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	Morning Tea	\$82.40
	Selection of Mini Pies, Tangy Tomato Sauce ^{30% V}	
	Plain Scone with Cream, Jam ^V	
	Buffet Lunch	
	Selection of Bread	
	Chicken and Apricot Tagine, Chickpeas, Toasted Almonds, Coriander ^{G/D}	
Olive Oil Roasted Baby Potatoes, Kumara, Parsnips ^{V/G/D}		
Sautéed Broccoli Salad, Kale, Toasted Almonds, Chilli Flakes, Balsamic Vinaigrette ^{V/G/D}		
Roast Honey Chicken, Spinach, Sundried Tomato Aioli, Lettuce and Cheddar Wrap		
Marshmallow Wagon Wheel Slice		
Afternoon Tea		
Selection of Savoury Muffins		
Mini Berry, Lemon Friand ^V		

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MENU #4	All Day	
	Basket of Whole Seasonal Fruit	
	Tea Selection, Filter Coffee, Water and Mints	
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	Morning Tea	\$82.40
	Ham and Swiss Cheese Croissant	
	Banana Cake with Cinnamon Icing ^V	
	Buffet Lunch	
	Selection of Bread	
	Butter Chicken with Almonds, Red Capsicum and Potatoes ^G	
Basmati Rice, Cardamom, Coriander ^{V/G/D}		
Green Leaf Salad, Cherry Tomatoes, Radishes, Red Onion, Pomegranate Seeds Vinaigrette ^{V/G/D}		
Chicken, Avocado, Brie, Salad and Aioli Sandwich		
Rhubarb, Custard and Oat Slice ^V		
Afternoon Tea		
Lamb Kofta, Smoked Paprika, Mint Yoghurt ^G		
Profiteroles ^V		

ORDER FORM

Prices are GST exclusive unless otherwise stated and menu content is subject to change due to market or seasonal availability.

A minimum order of 20 guests applies.

EVENT DETAILS

CONTACT DETAILS

YOUR NAME

COMPANY
(IF APPLICABLE)

EMAIL

PHONE

ADDRESS

FUNCTION INFORMATION

FUNCTION ID

DATE OF FUNCTION

TIME OF SERVICE

VENUE NAME

NUMBER OF PEOPLE

OTHER NOTES / DIETARY REQUIREMENTS

We are happy to cater for individuals with food related allergies and/or medical conditions. We are also able to cater for vegetarian, vegan, gluten free, dairy free, pescatarian and pollotarian diets.

**We require advanced notice of guests requiring any of the above.
We are unable to cater for any other lifestyle choices.**

CLAUDELANDS, GATE 6, BROOKLYN ROAD, HAMILTON 07 839 3459

INFO@MONTANAFOODANDEVENTS.CO.NZ

MONTANA
FOOD AND EVENTS