



C A T E R I N G

## Weddings & Events

*For formal events or bigger occasions (up to 120 people), Spoonful provides a popular 'family-style' banquet, or a more traditional 'buffet'. Buffet and family style eating suits corporate lunches & dinners, family weddings or house private dining.*

*Family style is perfect for bringing the 'dinner party feel' to your table. All the food is prepared then served to each table on beautiful platters. Guests help themselves to whatever they like from the comfort of their seats. This is fun, social and brings people together. Select up to 3 of your favourite main dishes, then pick your sides.*

*Buffets are also a fantastic way of having a beautiful lunch or dinner for larger groups. Spoonful's buffets are generous and delicious.*

*Minimum 15 people for dinner parties.*

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*gf* = gluten free  
*df* = dairy free  
*v* = vegetarian  
*vg* = vegan

## Menu ideas

### Canapés

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We recommend choosing four canapés. Please see 'Canapés & Pinxtos' for the full menu. These are subject to seasonal availability.



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## Main meal

Select up to three choices from the below options for the main course, including one vegetarian option.

- Rosemary & dijon crusted fillet of beef served with a red wine jus & Montpelier butter (*gf*) - \$27
- Braised lamb shank with roasted garlic & herbs (*gf*) - \$27
- Preserved lemon & herb chicken brochette (*free-range, gf*) - \$20
- Maple glazed New Zealand lamb rump with a rosemary jus (*gf*) - \$27
- Kamado Joe low and slow pulled pork sliders with BBQ sauce (x2) - \$17
- Venison wellington with a brandy & wholegrain mustard cream sauce - \$28
- Star anise cured pork loin with crispy crackling (*gf*) - \$24
- Confit duck leg with braised shallots and a star anise jus (*gf*) - \$28
- Snapper, king prawns & fennel duxelle baked in a parchment bag (*gf*) - \$27
- Saffron seafood risotto with pan-fried terakihi, clams & prawns (*gf*) - \$22
- Akaroa salmon & dill fishcakes with watercress salad, caper & lemon dressing - \$15
- Chestnut, spinach & portobello mushroom pithivier (*vg*) - \$15
- Spoonful's orange kumara gnocchi with baby peas, spinach and a lemon butter sauce (*v*) - \$15
- Artichoke, broad bean & saffron risotto with a lemon butter sauce (*v, gf*) - \$15

## Salads & side dishes

We recommend three side dishes alongside the mains

- Creamy parmesan mashed potato (*v*)
- Classic sauté potatoes (*v*)
- Pressed dauphinoise potatoes (*v*)



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- Hasselback potatoes with rosemary & garlic (*v, gf*)
- Honey glazed baby carrots (*v, gf*)
- Roasted provincial vegetables (*v, gf*)
- Saffron vegetable summer tagine (*v*)
- Pickled beets with thick crème fraiche dressing, dill & capers (*v*)
- Roquette pear & walnut salad raspberry vinaigrette (*v*)
- Mixed peppery leaves with pecorino & candied balsamic (*v*)
- Baby cos lettuce with dijon vinaigrette and toasted seeds (*v*)
- Israeli couscous, apricot, capsicum & mint dressing, crushed roasted pistachios (*v*)
- Classic tabbouleh - finely chopped parsley, with tomatoes, mint, onion, baby spinach seasoned with olive oil, lemon juice, salt and pepper (*v, gf*)
- Greek salad - cucumber, olive, tomato & red onion with a feta & oregano dressing (*v*)
- Risoni & orange kumara salad with a dill vinaigrette (*v*)
- Scorched cauliflower, broccoli, toasted seeds & feta salad with a herb vinaigrette (*v*)
- French bean, Seville orange & feta salad (*v*)

## Dessert

These are available in buffet or family style, or Spoonful also provides the option of a plated dessert.

- Apple tart tatin with vanilla seed custard
- Brown sugar custard profiteroles with vanilla seed custard
- Chocolate nemesis cake with vanilla creme fraiche and saffron poached pear (*gf*)
- Lemon tart with a crisp almond & poppy seed meringue
- Apricot dartois with a blackcurrant curd
- Chocolate dulce de leche tart

