



# Denby Caterers

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Post: P.O. Box 217 Wellsford

**\$42 per head**

Menu 1

Garlic breads or baked dinner rolls and breads

**From the Carvery (please choose one)**

- |                          |   |
|--------------------------|---|
| Glazed Baked Ham on Bone | - Served with accompaniments of salsa and mustards                |
| Succulent Roast Beef     | - Dressed and glazed with honey mustard, served with red wine jus |
| Roast Leg of Lamb        | - Boned and slow roasted with rosemary and garlic - mint sauce    |
| Roast Leg of pork        | - Rolled and slow roasted, with crackling - spiced apple sauce    |

**Meat Dishes (choose one)**

- |                  |  |
|------------------|--|
| Green Thai curry | (To your Strength) with steamed saffron rice - Beef or Chicken |
| Butter Chicken   | - Creamy and medium heat, with rice if wanted                  |
| Lamb Korma       | - Medium heat, can be hotter if wanted.                        |
| Beef Madras      | - Reasonably hot, but still very nice                          |
| Apricot Chicken  | - Roasted chicken pieces, in genuine apricots based sauce      |
| Meat Balls       | - Flame grilled Mediterranean meatballs in Tuscan tomato       |
| Cold Cuts        | - Selected meats with pickles and condiments                   |

**Pasta Selection (choose one)**

- |                        |   |   |
|------------------------|---|---|
| Pumpkin Ravioli        | - Pumpkin, cracked pepper and feta ravioli in cream sauce     | V |
| Spaghetti Marinara     | - Seafood mix in a spicy tomato based sauce                   |   |
| Siracusani             | - Vegetable and tomato based pasta - suitable for vegetarians | V |
| Prosciutto Tagliatelle | - Creamy chive and onion based pasta with Prosciutto          |   |
| Bolognese              | - Spaghetti in a chipped beef and tomato Italian sauce        |   |
| Carbonara              | - Smokey Bacon, mushroom and cream, with parmesan             |   |

**Seafood Selection (choose one)**

- |                   |   |
|-------------------|---|
| Mornay            | - A thick mixture of seafood in a creamy, cheesy, winey sauce         |
| Crumbed Selection | - Seafood Served with Sweet and Sour sauce to accompany               |
| Mussels Provencal | - Half shell mussels with Provencal Orange and Rosemary Tomato Dress. |
| Prawns Pacific    | - Prawns in pineapple, capsicum and tomato light sauce over rice      |
| Oysters Naturale  | - $\frac{1}{2}$ Shell oysters with Soya to accompany                  |
| Platters          | - With a selection of Fresh, marinated and smoked seafood (chilled)   |

### Hot Vegetables (Choose three)

- |                          |   |
|--------------------------|---|
| Roast Potatoes           | - Oven Baked in Olive Oil and fresh Rosemary                |
| Potatoes                 | - Hot dressed in our own butters                            |
| Oven Roasted vegetables  | - Medley of seasonal vegetables roasted in oil and rosemary |
| Peas and Corn            | - Served with generously minted butter and sea salt         |
| Vichy Carrots            | - Served Slightly crunchy with honey and sesame             |
| Cauliflower and Broccoli | - With Cheese and wine Sauce                                |
| Green Beans              | - In sauté caramelised bacon, onion and garlic              |
| Savoury Kumara           | - Baby Kumara in a three cheese sauce, baked                |

### Fresh Salads (choose three)

- |                    |  |
|--------------------|--|
| Tossed Green Salad | - Mesclun mixture of green leaf with a basil vinaigrette                 |
| Curried Egg Salad  | - Sliced Egg in our mustard, green onion and mayo dressing               |
| Gourmet Potato     | - Diced gourmet potato in our own blue cheese and chive dressing         |
| Tomato and Basil   | - Quartered tomato, Parmesan and spring onion in sweet basil vinaigrette |
| Baby beets         | - With red onion and yoghurt   |
| Carrot Salad       | - Savoury, with a tomato based capsicum dressing                         |

### Desserts (Choose three)

- |                        |   |
|------------------------|---|
| Fruited Pavlova        | - Generously creamed with seasonal fruit garnish          |
| Trifles                | - Traditional with custard filling and a hint of liqueurs |
| Fruit Salad            | - Seasonally supplemented tropical salad mix              |
| Chocolate Log          | - Rich Chocolate with jam and cream iced.                 |
| Brandy Snaps           | - Cream filled, crisp and rich                            |
| Cheesecakes            | - made creamy and seasonal                                |
| Steamed Fruit Puddings | - Warmed, served with custard                             |
| Apple Crumble          | - Our own recipe served with custard                      |
| Mousse                 | - Chocolate or Strawberry Creamy and smooth               |
| Cheese Platters        | - Selection of cheeses with crackers and other nibbles    |
| Fresh fruit platters   | - (In season)   |

**Tea and Coffee** Served at Dessert  
(Herbal Tea Selection will be available)