



Denby Caterers

Mark and Christine Carrell
Tikipunga Sports Park
Whangarei
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Post: P.O. Box 217 Wellsford

\$47 per head

Menu 2

Garlic breads or baked dinner rolls

From the Carvery (please choose one)

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|--------------------------|---|
| Glazed Baked Ham on Bone | - Served with accompaniments of pineapple 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 applesauce |

Meat Dishes (choose one)

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|------------------|--|
| 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 Tuscan meat balls in a horopito and tomato based sauce |
| Cold Cuts | - Selected meats with pickles and condiments |

Pasta Selection (choose one)

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|------------------------|---|---|
| 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 | |
| Pepper campanelle | - Grilled belle peppers in an almond and feta sauce | V |
| Carbonara | - Smokey Bacon and cream, with parmesan | |
| Chicken Tetrizini | - Pulled Roast chicken with Cream and Cheese Sauce | |

Seafood Selection (choose one)

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|---------------------|--|
| Mornay | - A thick mixture of seafood in a creamy, cheesy, winey sauce |
| Crumbed Selection | - Seafood Served with Sweet and Sour sauce to accompany |
| Mussels | - Fresh mussels poached in their shells with a wine and pesto sauce |
| Mussels Provencal | - Half shell mussels with Provencal Orange and Rosemary Tomato Dress |
| Garlic Prawns | - In a generous garlic, black pepper and butter |
| Chili Prawns | - Char grilled in sweet Thai chili and red wine |
| Prawns Pacifica | - Prawns in pineapple, capsicum and tomato over rice |
| Oysters au 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 Kawakawa butter
Oven Roasted vegetables	- Medley of seasonal vegetables roasted in oil and rosemary
Corn and Peas	- hot, served with generously minted butter
Vichy Carrots	- Served Slightly crunchy with honey and sesame
Cauliflower and Broccoli	- With Cheese and wine Sauce
Green Beans	- In sauté bacon, onion and garlic
Savoury Kumara	- Baby Kumara in a three cheese wine sauce, baked with Bacon and Onion
Kumara L'Orange	- Baby Kumara with Orange Apricot and raison

Fresh Salads (choose three)

Tossed Green Salad	- Mesculin 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 vinaigrette
Baby beets	- With red onion and yoghurt (equally nice warmed)
Carrot Salad	- Savoury, with a tomato based capsicum dressing
Chorizo Salad	- Spicy meats and salami's in a shell pasta

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
Gateaux	- Rich chocolate or rich coffee or rich something else, but rich and creamy
Cheesecakes	- made creamy and seasonal
Chocolate Mousse	- Rich, creamy and yes of course chocolatey
Steamed Fruit Puddings	- Warmed, served with custard
Apple Crumble	- Our own recipe served with custard
Chocolate Éclairs	- Cream filled
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)