



Denby Caterers

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

\$52 per head

Menu 3

Garlic breads or baked dinner rolls

From the Carvery (please choose two)

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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 |
| Chicken Fricassee | - Roasted and boned - in a spiced egg custard |
| Cold Cuts | - Selected meats with pickles and condiments |

Pasta Selection (choose one)

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|------------------------|---|
| Tuna Rigatoni | - Pasta Tubes with Tuna and an Olive and Oregano Sauce |
| Spaghetti Marinara | - Seafood mix in a spicy tomato based sauce |
| Siracusani | - Vegetable and tomato based pasta - suitable for vegetarians |
| Proscuitto Tagliatelle | - Creamy chive and onion based pasta with Proscuitto |
| Pepper campanelle | - Grilled belle peppers in an almond and feta sauce |
| Chorizo Rigatoni | - Chorizo sausage in a tomato and wine sauce |
| Carbonara | - Smokey Bacon and cream, with parmesan |
| Chicken Tetrazini | - Pulled Roast chicken with Cream and Cheese Sauce |

Seafood Selection (choose two)

- | | |
|-----------------------|--|
| Mornay | - A thick mixture of seafood in a creamy, cheesy, winey sauce |
| Crumbed Selection | - Seafood Served with Sweet and Sour sauce to accompany (Deep Fried) |
| Salt and Pepper Squid | - Salt and pepper squid bits with yogurt dressing (Deep Fried) |
| Alwyn Scallops | - Whole roe-on scallops poached in coconut garlic and cream |
| Scallops Siciliano | - Whole roe-on scallops in a cream and Pernot sauce |
| 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 King Prawns | - In a generous garlic, black pepper and butter |
| Chili King Prawns | - Char grilled in sweet Thai chili and red wine |

- Prawns Pacifica
 - Oysters de Bleu
 - Platters
- Prawns in pineapple, capsicum and tomato over rice
 - $\frac{1}{2}$ Shell oysters with a blue cheese dressing (smaller functions only)
 - With a selection of Fresh, marinated and smoked seafood (chilled)

Hot Vegetables (Choose three)

- Roast Potatoes
 - Potatoes
 - Oven Roasted vegetables
 - Dutch Vegetables
 - Vichy Carrots
 - Cauliflower and Broccoli
 - Green Beans
 - Savoury Kumara
 - Kumara L'Orange
- Oven Baked in Olive Oil and fresh Rosemary
 - Hot dressed in our own butter
 - Medley of seasonal vegetables roasted in oil and rosemary
 - Poached Medley of vegetables with a hollandaise sauce
 - Served Slightly crunchy with honey and sesame
 - With Cheese and wine Sauce
 - In sauté bacon, onion and garlic
 - Scalloped Kumara in a three cheese wine sauce, baked
 - Baby Kumara with Orange Apricot and raison

Fresh Salads (choose four)

- Tossed Green Salad
 - Curried Egg Salad
 - Gourmet Potato
 - Tomato and Basil
 - Baby beets
 - Carrot Salad
 - Prawn Salad
 - Couscous
 - Citron Coleslaw
- Mesclun mixture of green leaf with vinaigrette
 - Sliced egg in our mustard, green onion and mayo dressing
 - Diced gourmet potato in our own blue cheese and chive dressing
 - Quartered tomato, Parmesan and spring onion in sweet vinaigrette
 - With red onion and Yoghurt
 - Savoury, with a tomato based capsicum dressing
 - Lettuce, tomato, cucumber and spring onion with avocado dressing
 - Couscous with Mediterranean Style La orange.
 - Traditonal favourite but up a notch with citrus dressing

Desserts (Choose four)

- Fruited Pavlova
 - Trifles
 - Fruit Salad
 - Chocolate Log
 - Brandy Snaps
 - Gateaux
 - Cheesecakes
 - Chocolate Mousse
 - Steamed Fruit Puddings
 - Apple Crumble
 - Chocolate Éclairs
 - Tiramisu
 - Mud Cake
 - Cheese Platters
 - Fresh fruit platters
- Individual servings creamed with macerate of berry garnish
 - Traditional with custard filling and a hint of liqueurs
 - Seasonally supplemented tropical salad mix
 - Rich Chocolate with jam and cream iced.
 - Cream filled, crisp and rich
 - Rich chocolate or rich coffee or rich something else, but rich and creamy
 - Creamy and seasonal
 - Rich, creamy and yes of course chocolatey
 - Warmed, served with custard
 - Our own recipe served with custard
 - Cream filled
 - Traditional Italian recipe, contains alcohol, don't eat and drive
 - Our recipe Mississippi style with chocolate ganashe
 - Selection of cheeses with crackers and other nibbles
 - (In season)

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