

Deluxe

Cuisine

EST. 2008

SMALL PLATES MENU

SEAFOOD

Scallop and Curry Lemongrass Risotto, with warm Basil Dressing
Prawn and Mussel Potato Salad with Smoked Chipotle Mayo
Tuna and Fennel Carpaccio with Caper Dressing
Crispy skinned Hapuka with Snowpeas, crispy Bacon and crumbed Feta
Steamed Snapper Parcels with Chilli and Lime Butter
Miso glazed Salmon with Bok Choy and Sesame Paste



MEAT

Seared Beef with Truffle Mash and Vegetables
Lamb Ragu with Gnocchi and Basil
Soy Noodles with braised Pork, Coriander and Bean Sprouts



POULTRY

Ricotta and Pinenut stuffed Chicken Breast with Honeyed Grapes
Israeli Couscous and Chicken Salad with Tahini Lemon Dressing
Chicken, Chilli, Prawn and Egg Noodles
Spiced Duck Breast with wild Rice, mixed Mushrooms and Carrot Agrodolce



VEGETARIAN

Quinoa with Beetroot, Orange, Olive and Tofu
Caramelized Apple Tart with Walnut and Gorgonzola
Crumbed Goats Cheese with Chickpea and Barley and Rep Pepper Jam

DESSERTS

Plum and Orange Jelly with Vanilla Bean and Saffron Crema
Honey semi Freddo with Berry Vincotto
Chocolate Hazelnut Bombe
Individual Tiramisu with Marscapone Crema
Berry Eaton Mess



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