



PRECINCT CATERING  
**Buffet Menu**

# BUFFET MENU

*Spring 2024*

## MAINS

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Roast beef loin, fresh aromatic herb rub, fermented black garlic jus

Slow braised lamb, middle eastern spices

Rolled chicken, sourdough lemon & thyme stuffing, smoked bacon, maple

Coffee rolled pork loin, pear, sage & pistachio

Market fish, mustard & cream sauce, mushroom, thyme scented tomatoes,  
preserved lemon

Korean fried tofu & fresh vegetables **VG**

Spiced eggplant, tahini **VG**

Chinese masterstock braised pork belly, bao buns, cucumber pickle

Pomegranate glazed whole ham, cinnamon syrup, candied orange

Layered roast vegetables, baked hummus, toasted nuts, sumac **VG**

## VEGETABLES

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Fresh vegetables, honey & sesame glaze

Roasted potatoes, butter, confit garlic, rosemary

Pumpkin, red onion, tahini & spice crumble

Maple roasted cauliflower, siracha

Sauteed green beans, orange, hazelnut granola

Chargrilled broccoli, chilli, garlic

Roasted carrots, coriander seeds, garlic

## **SALADS**

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Middle eastern spiced nuts, cous cous, currants

Roasted pumpkin, feta, toasted seeds

Crispy chorizo, grilled kumara, asparagus, orange

Traditional Greek: Tomato, cucumber, red onion, feta, olives

Mixed lettuce + soft herbs, vinaigrette

Cracked wheat, parsley, tomato, cucumber, lemon & olive oil

Nutty brown rice, toasted nuts, spices

Grilled zucchini, hazelnut + parmesan (seasonal availability)

Spiced chickpeas, fresh vegetables

Roasted beetroot, spinach, candied walnuts, pomegranate + orange

Ginger, soy + garlic slaw, peanuts

Moroccan roast vegetables

## **SIDES**

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Fresh chargrilled flatbreads

## DESSERT

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### Cups:

Fudge brownie, white cheesecake, berry compote

Rhubarb + cardamom cheesecake

Chocolate + raspberry pavlova

Apple, chilli, rock sugar crumble

Sticky date pudding, spiced caramel sauce

### Tarts:

Chocolate + salted caramel tartlets

Lemon meringue tartlets

Dark chocolate torte, raspberry gel, freeze dried raspberries, hot fudge  
sauce

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Precinct donuts, injectable fillings

# PLATTERS + STATIONS

## FARMHOUSE CHEESE BOARDS

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Seasonal selection of the best local cheeses + accompaniments

Including: fresh + dried fruit, fig jam, nuts, crisp bread, fresh ciabattas + flatbreads

## ANTIPASTO CHARCUTERIE

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A selection of New Zealand's best charcuterie products. From cured meats, to our house made pickled carrots and beetroots. A varied selection of fruits, nuts, olives and fresh dips are a perfect accompaniment with our house crackers.

## FRUIT PLATTERS

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A beautiful selection of seasonal sliced fruit + berries

## FOOD STATIONS

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For something a little different, themed or specific, we love tweaking our food to suit your service. Our food stations can be country or cuisine focused: grazing, grilled, steamed or smoked.

## PRECINCT BOARDS

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Our popular delivered grazing tables.

Choose a size (1.8m or 2.4m) and we will fill an entire table with a selection of the best grazing items you can imagine.

Including: local cheeses, house crackers, cold meats, house dips and relishes, seasonal fruit and vegetables, olives + pickles. All styled with a selection of greenery, bread boxes, cheese knives and wooden boards



**PRECINCT CATERING**

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