

Kudos Food Design

CATERING SPECIALISTS

Nibbles: (Choose 3)

- ~ Spinach feta and pinenut filo cigars
- ~ Satay spiced chicken skewers with chopped cashew and chives
- ~ Assorted meatballs and dipping sauce
- ~ Assorted tortilla pinwheels
- ~ Roast vegetable and feta frittata topped with hummus and micro popcorn shoots
- ~ Sushi presentation

Salad selection: (Choose 3)

- ~ Cesar salad with crunchy croutons and anchovy dressing OR Summer green salad
- ~ Potato, bacon and egg salad with fresh chives
- ~ Honey roast pumpkin and kumara with lemon infused couscous and feta
- ~ Mediterranean Pasta salad with sundried tomatoes, black olives, roasted peppers and eggplant with fresh baby spinach and shaved parmesan
- ~ Jasmine Rice with almond, fresh herb and grilled seasonal vegetables

Meat selection (Choose 3)

- ~ Roast beef and horseradish with traditional gravy
- ~ Roast pork and apple sauce with traditional gravy
- ~ Kudos lamb shanks slow roasted to be juicy and tender
- ~ Honey and soy pork belly with Basmati rice and topped with spring onions
- ~ Seared and slow baked chicken in rich tomato and mushroom sauce served with Basmati rice topped with chives and micro greens
- ~ Moroccan spiced chicken breasts with yogurt and lemon served with Basmati rice and topped with dukkah spice

Comes with:

- ~ Gourmet potatoes with fresh herb butter
- ~ Fresh local speciality bread

Dessert buffet (Choose 4)

- ~ Fresh fruit platter
- ~ Kudos chocolate berry brownie
- ~ Pinna Colada and coconut torte
- ~ Assorted meringue tarts
- ~ Kudos baileys truffles
- ~ Mini homemade pavlova with vanilla cream
- ~ Caffe Laffare tea and coffee selection

\$59.00 inclusive per person (April 2013)

Price as at March 2013 includes staff, crockery, cutlery and GST. Prices may change at our discretion. Please feel free to use these menu suggestions as a guide, you may have ideas of your own that we are happy to talk to about with you and come up with your own special menu suited to your requirements. We can arrange linen and set up at an additional cost

Menus are based on a minimum of 50 people at a fully serviced event, if you are looking at numbers lower than this or food to be delivered to your home or venue, without service please contact us.

Note: Any extra hire equipment for kitchens/venues will be discussed with you and charged to you. Pricing applies to our standard time frames, if for some reason staff are required to stay longer this will be charged to you, any additional staff for bar and cleaning of venue will also be added to the final account.

Celebrate the love of food!

For more information:

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www.kudosfooddesign.co.nz