

## Plated Menu Samples 2023

### PLATED MENU 1 \$49.00 +gst per person

#### TO START

Dinner roll with garlic butter

#### SET MAIN

Pressed Lamb Shoulder, pumpkin puree, baby carrots, soy glazed pumpkin seeds (gf nf h)

#### DESSERT PETIT FOUR PLATTERS

Hawaiian guava cake, strawberry, guava gel (h)

Mini apple crumble tart with vanilla cream (h)

### PLATED MENU 2 \$58.00 +gst per person

#### TO START

Dinner roll with garlic butter

#### SET MAIN

Pork Belly, apple puree, chipotle tomato, roasted parsnip and broccolini (gf nf)

Table centre to share - Roasted agria potatoes, ras el hanout salt (gf df h v)

#### DESSERT PETIT FOUR PLATTERS

Mango coconut cheesecake, white chocolate pieces (h)

Chocolate brownie, pistachio brittle, ganache (h)

Orange almond cake, candied orange slice, crème patisserie (gf h)



### PLATED MENU 3 \$74.50 +gst per person

#### TO START

Artisan Volare bread with pesto and hummus

#### MAIN - ALTERNATIVELY SERVED

Chicken Breast, creamy soft polenta, spinach puree, lemon and herb sauce (h nf)

or

Beef Scotch, with potato dauphinoise, jus, herb butter and micro cress (gf nf h)

Table centre to share - Iceberg, grapes, cucumber, feta, ranch (gf h v)

&

Soy glazed pumpkin, kumara, swede, parsnip, chickpeas (gf df h nf v)

#### DESSERT PETIT FOUR PLATTERS

Mixed berry, meringue, tartlet

White chocolate strawberry cheesecake, res el tuile (h)

Lemon cake, chantilly cream, lime pearls (h)

*\*Terms & Conditions apply to all menu packages*







## PLATED MENU 4

\$97.00 +gst per person

### TO START

Artisan Volare read with pesto and hummus

### SET ENTREE

Berbere Seared Lamb loin, pea puree, roquette, semi dried cherry tomato (gf h)

### MAIN - ALTERNATIVELY SERVED

Chicken roulade, Parsnip puree, brie, carrot fondant, baby carrot, herb mix (gf h nf)

or

Beef Eye fillet, mushroom ravioli, kumara gratin, watercress salad, jus (h nf)

Table centre to share - Asian greens, chilli and lime dressing (gf df v h nf)

&

Red and white gourmet potatoes, parmesan truffle aioli (gf nf h v)

### DESSERT - ALTERNATIVELY SERVED

Chocolate brownie, raspberry gel, chocolate ganache sauce (nf)

or

Buttermilk pannacotta, lemon biscotti, and house made curd (nf gf)



## Buffet Menu Samples 2023

### BUFFET MENU 1

\$49.00 +gst per person

#### TO START

Artisan Volare bread with pesto and hummus

#### MAINS TO FOLLOW

Pork shoulder, sage, onion stuffing, gravy (gf df)

Red and white gourmet potatoes, parmesan truffle aioli (gf nf h v)

Parsnips, kumara, carrot, balsamic, olive oil (gf df nf h v)

Iceberg, pomegranate, puffed quinoa, and sumac dressing (df gf h v)

Kiwi slaw, red and green cabbage, carrot, celery, aioli (gf h v)



### BUFFET MENU 2

\$64.50 +gst per person

#### TO START

Artisan Volare bread with pesto and hummus

#### MAINS TO FOLLOW

BBQ beef brisket, bourbon BBQ sauce (gf df)

Duck fat potato, parsley flakey sea salt (gf df nf)

Asian greens, chilli and lime dressing (gf df nf h v)

Leafy greens, red onion, radish, and chardonnay vinaigrette (gf df nf h v)

Tomato, red peppers, basil, almonds, roquette, balsamic (v h)

#### DESSERT PETIT FOUR PLATTERS

Mini apple crumble tart with vanilla cream (h)

Chocolate brownie, pistachio brittle ganache (h)

*\*Terms & Conditions apply to all menu packages*





## BUFFET MENU 4

\$101.00 +gst per person

### TO START

Artisan Volare bread with pesto and hummus

### MAINS TO FOLLOW

Braised beef cheek ragu, with carrot, onion and thyme, jus (gf nf h)

Balsamic glazed chicken breast, cherry tomato, garlic, rosemary (gf df nf h)

Pork leg roast, parsley, chilli, almonds (gf df)

Red and white gourmet potatoes, and parmesan truffle aioli (gf nf h v)

Roasted red kumara, baby green leaves (gf df nf h v)

Leek, red onion, pak choy, gremolata (gf df)

Kiwi Slaw, red and green cabbage, carrot, celery aioli (gf h v)

Leafy greens, red onion, radish and chardonnay vinaigrette (gf df nf h v)

### DESSERT PETIT FOUR PLATTERS

Chocolate mousse cup hazelnut praline (gf h)

Mixed berry, meringue, tartlet

Orange almond cake, candied orange slice, crème patisserie (gf h)

## BUFFET MENU 3

\$75.00 +gst per person

### TO START

Artisan Volare bread with pesto and hummus

### MAINS TO FOLLOW

Pork belly, Apple, spring onion, cashew (gf df)

Greek style beef, tomato, olives, artichoke, and finished with parsley (gf df nf h)

Roasted agria potatoes, ras el hanout salt (gf df h v)

Courgette, green beans, hazelnut butter (gf h v)

Leafy greens, red onion, radish and chardonnay vinaigrette (gf df nf h v)

Asian slaw, mung beans, cabbage, soybeans, sesame dressing (h v)

### DESSERT PETIT FOUR PLATTERS

Peach Eton mess, peach compote, meringue, and mascarpone cream (gf)

Apple cake, butterscotch cream sauce, apple chip (h)

Mini churros, cinnamon sugar, chocolate sauce (h)





## CANAPE MENU

### Canapes

**\$6.00+gst per person, per choice**

Beef cheek croquette, truffle aioli (gf df nf h)

Thai beef spring roll, peanut, chilli dressing (df h)

Beef carpaccio, beetroot relish, pickled red onion (gf df h)

Duck breast, orange glaze, crostini, crème fraiche (nf h)

K&L fried chicken, buffalo sauce (gf df nf h)

Chicken parfait cornetto cone, port wine, cornichon (nf)

Chicken chive dumpling, ponzu sauce

Moroccan lamb filo, tzatziki yoghurt (nf h)

Mini sheppard pie, mash (nf h)

Lamb kebab, kofta, garlic yoghurt (nf h)

Pork belly, apple glaze, jerk seasoning (gf df)

Herby pork pastilla, spiced plum

Prosciutto, brie, blackberry, crostini (nf)

Prawn mousse, chive, rice wafer (gf nf)

Smoked salmon, dill cream cheese whip, rye bruschetta

Gin cured salmon, cucumber, lemon tonic gel (gf df nf)

Smoked Kahawai vol au vent, white sauce, parsley (nf h)

Beetroot, candied walnut, feta, tartlet (v)

Soy mushroom, miso mash, nori crumb (df vegan gf)

### Chef's Canapes

**\$18.00+gst package**

*upgrade your above menu package with the following canapes*

Beef carpaccio, beetroot relish, pickled red onion (gf df h)

Chicken chive dumpling, ponzu sauce

Prosciutto, brie, blackberry, crostini (nf)

Soy mushroom, miso mash, nori crumb (gf df v)

### ★ Premium Canapes

**\$7.00+gst per person, per choice**

Beef tartare, brioche, soy mayo, caper (nf h)

Lamb loin skewer & mint, pea sauce (gf df h)

Pulled pork hock tortellini, soy ginger sauce (df nf)

Chicken satay skewers, satay sauce, sesame seeds (h)

Potato herb rosti, semi dried tomato, crème fraiche pesto (gf v)

*\*Terms and Conditions apply to all menu packages*





## PLATTER MENU

### Cheeseboards

**\$11.50+gst package**

*displayed on a side table or served table centre*

Blue, brie, gouda, grapes, quince paste, rice crackers, artisan crackers (h, v)

### Antipasto Platters

**\$18.80+gst per person**

*displayed on a side table or served table centre*

Ham, salami, chicken, blue, brie, grapes, hummus, pesto, cornichon, olives, artisan bread, crackers, rice crackers

### Supper

**\$5.50+gst per person**

Creamy chicken and crumble tart (nf h)

Mushroom and parmesan arancini, aioli (gf nf h)

Smoked pumpkin, goat cheese arancini, zesty mayo (gf nf h v)

Sausage rolls, sesame seeds

K&L steak and cheese potato top (h)

K&L mince and cheese (h)

### ★ Premium Supper

**All items priced per person + gst**

Pulled pork slider, cheese, pickles (nf) **\$10.50**

Mini pork taco, sriracha mayonnaise, lettuce, cheese (nf) **\$12.00**

Mini chicken taco, guacamole, tomato, salsa (df nf) **\$12.00**

*\*Terms and Conditions apply to all menu packages*





## WALK N FORK, FARM TO TABLE EXPERIENCES, BANQUET STYLE & MORE

Above are only a sample of our wide range of packages and menu options. Our experienced function coordinators and executive chefs are most happy to spend time to design, with your thoughts in mind, a menu to suit your event requirements, theme, style & timeline, be it a plated menu, delicious buffet, or a menu designed just for you.



At Kerr and Ladbrook we take great pride in providing you with exceptional culinary experiences that delight your taste buds and leave lasting memories. As a company committed to transparency and excellence, we want to inform you of an important initiative we are undertaking. In light of the current economic climate marked by inflation, rising costs, and increased wages, we have decided to review our menus on a quarterly basis. This proactive measure ensures that our pricing remains accurate and aligned with the real costs of ingredients and resources, without compromising on the quality that defines our service.

By regularly assessing and adjusting our menus, we can continue to offer you the finest dishes prepared with the freshest ingredients while maintaining our commitment to excellence. Our goal is to be fully transparent with our valued customers like you and ensure that you receive fair and competitive pricing that reflects the true value of the exceptional catering experience we provide. As always, your satisfaction and culinary delight are our top priorities.

We sincerely appreciate your continued support and understanding as we navigate these economic challenges together. Should you have any questions or require further information, please do not hesitate to reach out to us. Thank you for choosing Kerr and Ladbrook, and we look forward to serving you and exceeding your expectations with every event.

### CONTACT OUR TEAM TODAY

📞 07 838 9338

✉️ [catering@kerrandladbrook.co.nz](mailto:catering@kerrandladbrook.co.nz)

🌐 [www.kerrandladbrook.co.nz](http://www.kerrandladbrook.co.nz)

*\*Terms and Conditions apply to all menu packages*