PLATED MENU ONE

Kerr & Ladbrook
CATERING BY DESIGN

$70.90 + GST per person

To start

Artisan rolls with house-made rosemary honey butter

Alternate mains | *SELECT TWO*

Chicken truffle ballotine, charred broccolini, garlic herb potato bonbon & jus (GF, NF, H)

18hrs Black Angus beef cheek, roquefort potato mash, French peas, mustard seed jus (GF, NF)

Dong Po pork belly, crispy rice cake, sesame bok choy & XO sauce (GF, DF, NF)

Table centre to share

K&L's pear, candied walnut & parmesan salad with chardonnay vinaigrette (GF, V)

Dessert petit four platters | *SELECT TWO*

Mango and yuzu cheesecake

Gourmet macarons (GF)

Mini chocolate tart, caramel meringue

Double chocolate almond crunch (GF)

Forest berry cheesecake, dried raspberry crunch

PLATED MENU TWO

Kerr & Ladbrook
CATERING BY DESIGN

$80.90 + GST per person

To start

Artisan rolls with house-made rosemary honey butter

Alternate mains | *SELECT TWO*

Bacon-wrapped chicken roulade, Yukon potato gratin, charred broccolini & jus (GF, NF)

18hrs Black Angus beef cheek, roquefort potato mash, french peas, mustard seed jus (GF, NF)

Dong Po pork belly, crispy rice cake, sesame bok choy & XO sauce (GF, DF, NF)

Lamb shoulder press, curried kumara royale, charred broccolini & minted jus (GF, NF, H)

Table centre to share

K&L's pear, candied walnut & parmesan salad with chardonnay vinaigrette (GF, V)

Ohakune roast root vegetables with sour cream drizzle and pomegranate (GF, NF, V)

Dessert petit four platters | *SELECT THREE*

Mango and yuzu cheesecake

Gourmet macarons (GF)

Mini chocolate tart, caramel meringue

Double chocolate almond crunch (GF)

Tiramisu cake

Mini lemon meringue tart

PLATED MENU THREE

Kerr & Ladbrook
CATERING BY DESIGN

$103.90 + GST per person

Alternate entree

Sesame-crusted ahi tuna, pink ginger, avocado mousse, rice crisp & yuzu ponzu (GF, DF, NF)

Herb-crusted lamb loin, hangi carrot puree, goat cheese mousse, baby peas, and pinot noir glaze (GF, NF)

Alternate mains | *SELECT TWO*

Reverse-seared beef eye fillet, roquefort potato royale, broccolini & bordelaise jus (GF, NF)

Confit duck leg, crispy potato pavé, maple chilli carrot, citrus and orange-scented jus & microgreens (GF, NF)

Oreganata baked salmon, pomme anna, caper cream sauce & micro herbs (GF, NF)

Chicken ballotine, caramelised onion soubise, potato bonbon, broccolini & jus (GF, NF, H)

Lamb shoulder press, curried potato dauphinoise, charred broccolini & minted jus (GF, NF)

Dong Po pork belly, crispy rice cake, sesame bok choy & XO sauce (GF, DF, NF)

Table centre to share

K&L's pear, candied walnut & parmesan salad with chardonnay vinaigrette (GF, V)

Ohakune roast root vegetables with sour cream drizzle and pomegranate (GF, NF, V)

Alternate plated desserts | *SELECT TWO*

Mango and yuzu cheesecake, graham crumble, macerated berries & lemon gel (GF)

Dark chocolate torte, velvety chocolate ganache, caramelised hazelnut & coulis (GF)

Banana, caramel, rum chocolate mousse & apricot cream trifle

Mango and coconut panna cotta, fruit compote & toasted coconut flakes (GF, NF, VEGAN)

Chocolate almond crunch, chocolate soil, diplomat cream, seasonal berries & almond praline (GF)

BANQUET MENU ONE

Kerr & Ladbrook
CATERING BY DESIGN

$77.90 + GST per person

To start

Artisan rolls with house-made rosemary honey butter

Banquet mains | *SELECT TWO*

Gochujang and honey roasted pork belly, crispy shallots, sesame crunch & green onion (GF, NF, DF)

Smoked beef brisket, chimichurri & jus (GF, NF, DF, H)

Thyme and garlic roast chicken & cream and tarragon sauce (GF, NF, H)

Slow-braised lamb shoulder, wilted spinach & mint gravy (GF, NF, DF, H)

Sides | *SELECT ONE*

Miso butter roasted gourmet potatoes (GF, NF, V)

Roasted seasonal root vegetables, whipped feta & dukkah (GF, V)

Yukon gold roasted potatoes, olive oil & parsley (GF, NF, VEGAN)

Salads | *SELECT TWO*

Greek village salad, oregano vinaigrette, feta & olive (GF, NF)

Garden lettuce, cherry tomato, pickled onion, beetroot, balsamic dressing & radish (GF, DF, NF)

Baby cos, egg, parmesan, Caesar dressing & croutons (NF)

Dessert petit four platters | *SELECT TWO*

Double chocolate almond crunch (GF)

Chocolate brownie & cocoa dust (GF)

Decadent banoffee cake, caramel & white chocolate crumble (NF)

Mango & yuzu cheesecake & macerated berries (NF)

Tiramisu cake slice, espresso cream & chocolate shaving (NF)

BANQUET MENU TWO

Kerr & Ladbrook
CATERING BY DESIGN

$89.90 + GST per person

To start

Artisan rolls with house-made rosemary honey butter

Banquet mains | *SELECT TWO*

Pan-roasted salmon, tomato, olive & citrus beurre blanc (GF, NF, H)

Herb-crusted beef striploin, caramelised onion & green pepper sauce (GF, NF, H)

Smoked beef brisket, chimichurri & hickory BBQ jus (GF, DF, NF, H)

Gochujang and honey roasted pork belly, sesame crunch & green onion (GF, DF, NF, H)

Pot roast pork loin, mustard cream sauce & fennel and apple slaw (GF, NF, H)

Tuscan chicken, sundried tomato, spinach & cream herb sauce (GF, NF, H)

Slow braised lamb shoulder, wilted kale & mint jus (GF, DF, NF, H)

Sides | *SELECT ONE*

Roasted Agria potatoes, thyme & rosemary butter (GF, NF)

Roasted gourmet potato & bacon with sour cream drizzle (GF, NF)

Soy mirin-glazed roasted root vegetables (GF, DF, NF)

Salads | *SELECT TWO*

Greek village salad, oregano vinaigrette, spiced feta & olive crumbs (GF, NF)

Baby gem, soft boiled egg, parmesan, Caesar dressing & croutons (NF)

Garden salad, cherry tomato, pickled onion, beetroot, balsamic dressing & pomegranate arils (GF, DF, NF)

K&L leafy greens, candied South Island walnuts, pecorino crisp, pear & honey mustard vinaigrette (GF, NF)

Desserts | *SELECT THREE*

Double chocolate almond crunch (GF)

Chocolate brownie, cocoa dust & silky ganache (GF)

Decadent banoffee cake, caramel & white chocolate crumble (NF)

Mango and yuzu Cheesecake & macerated berries (NF)

Tiramisu cake slice, espresso cream & chocolate shavings (NF)

Zesty lemon and coconut cake (NF)

BUFFET

$79.90 + GST per person

Kerr & Ladbrook
CATERING BY DESIGN

To start

Artisan rolls with house-made rosemary honey butter

Select Two Proteins:

Beef

Slow-roasted beef striploin, red wine jus & fresh herbs chimichurri (GF, DF, NF)

Beef cheek bourguignon, bacon, onion & merlot jus (GF, DF, NF)

Smoked beef brisket, charred corn & red wine reduction sauce (GF, DF, NF)

Beef bulgogi, carrot, mushroom, celery, spring onion & sesame seeds (GF, DF, NF, H)

Pork

Pork shoulder, sage and onion stuffing & apple gravy (GF, DF, NF)

Honey-glazed roasted pork scotch, charred fennel & honey garlic sauce (GF, DF, NF)

Slow-roasted pork loin, apple, sprouts & peanut and creamy mustard sauce (GF)

Gochujang & honey roasted pork belly, sesame crunch & green onion (GF, DF, NF)

Chicken

Thyme and garlic roasted chicken thigh & forestière mushroom sauce (GF, NF, H)

Malaysian chicken curry, spring onion & toasted sesame (GF, DF, NF, H)

Sage and lemon zest marinated chicken & creamy romesco sauce (GF, NF, H)

Jerk spiced chicken, pineapple salsa & coconut and lime crema (GF, DF, NF, H)

Lamb

Moroccan spiced lamb, plum tomato gravy, apricot & almond (GF, DF, H)

6-hour slow roast lamb shoulder, wilted spinach & mint jus (GF, DF, NF, H)

Thai massaman lamb curry, toasted coconut & coriander (GF, DF, H)

Roasted lamb leg, salsa verde, caramelised onion & port jus (GF, DF, NF)

BUFFET

$79.90 + GST per person

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Vegetarian

Roasted carrot, kumara, eggplant and fennel ratatouille (GF, NF, VEGAN)

Paneer tikka masala with cream & coriander (GF, NF, V, H)

Tofu, eggplant, green peas & red curry sauce (GF, NF, VEGAN)

Spinach and ricotta ravioli, parmesan & creamy alfredo sauce (NF, V)

Sides | *SELECT TWO*

Red and white gourmet potatoes, olive oil & herbs (GF, DF, NF)

Roasted golden Agria potatoes, thyme and rosemary butter (GF, NF)

Spanish potatoes, roasted pepper & smoked paprika (GF, DF, NF)

Bombay roasted gourmet potatoes (GF, DF, NF)

Roasted root vegetables, mustard honey butter & pepitas (GF, NF)

Stir-fried Asian greens & honey soy sesame crunch (GF, DF, NF)

Butter-blistered beans, courgette & toasted almonds (GF)

Maple roasted carrots & toasted sunflower seeds (GF, DF, NF)

Broccoli and carrots & honey soy glaze (GF, DF, NF)

Kimchi fried rice (GF, DF, NF)

Basmati rice (GF, DF, NF)

Salads & vegetables | *SELECT TWO*

Garden greens, cherry tomatoes, pickled red onion, cucumber, radish & white wine vinaigrette (GF, DF, NF, VEGAN)

Roasted beetroot, orange, pistachio, lemon honey dressing & mint (GF, DF)

English garden salad, asparagus, peas, radish, boiled egg, crispy shallots & creamy mustard dressing (GF, NF)

Pasta salad, black olives, artichokes, capsicum, oregano & sundried tomato pesto (DF, NF, VEGAN)

German potato salad, crispy bacon, spring onion, seeded mustard & mayo (GF, DF, NF)

Spiced cauliflower salad, candied ginger, pomegranate & tahini dressing (GF, DF, NF, V)

Kale and green apple slaw, crispy onion, sour cream dressing & toasted hazelnut (GF)

Classic Caesar salad, baby cos, egg, bacon, parmesan & croutons (NF)

Kiwi slaw, red and green cabbage, carrot, celery & aioli (GF, DF, NF)

Bacon, rocket and tomato salad, shaved parmesan & ranch dressing (GF, NF)

PETIT FOURS

Kerr & Ladbrook
CATERING BY DESIGN

$6.00 + GST per person, per selection

Served as table centre platters or on a buffet

Dessert

Mini chocolate tart (NF)

Mini lemon meringue tart (NF)

Chocolate almond crunch (GF)

Tiramisu cake slice & espresso cream (NF)

Mini pavlovas, cream & berries (GF, NF)

Biscoff cheesecake, caramel & crumb (NF)

Mini caramel donut & chantilly cream (NF)

Mango and yuzu cheesecake & braised pineapple (NF)

Banoffee cake cream cheese icing (NF)

Cream profiterole, chocolate glaze & raspberry dust (NF)

Gourmet macarons (GF)

Zesty lemon and coconut cake (NF)

Chocolate brownie, cocoa dust & chocolate ganache (GF)