
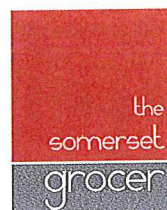


Catering Order Form // 1

Client (one function sheet per service)	Event Type	Date	Food Arrival	Service Time	Menu Confirmed	No. of People
			Contact Person	Phone/Email		



Pricing // Includes set-up cost, delivery & collection.

	3 Items	4 Items	5 Items	6 Items	7 Items	8 Items
Price Per Guest	\$9.50	\$13.00	\$16.50	\$17.90	\$19.90	\$22.50

Sandwiches / Wraps		Savoury Selection	
Chicken, brie, cranberry and mesclun		Sun-dried tomato, spinach and ricotta tarts	
Chicken mayo and lettuce		Pork, apple and sage sausage rolls	
Smoked salmon & lemon scented cream cheese		Chicken cream cheese and apricot tarts	
Egg, cucumber and mesclun		Hot smoked salmon vol-e-vents	
Apricot, ginger & cream cheese		Caramelized onion & feta tarts	
Ham, swiss cheese, lettuce and grainy mustard		Bacon and Egg tarts	
Ham, cheese, onion, tomato and lettuce		Smoked salmon & leek tart	
Sliders		Mini beef meatballs with dipping sauce	
Chicken cranberry and brie		Smoked Salmon, cream cheese and lemon blinis	
Pulled pork, caramelised apple, spinach and onion chutney		Sweet corn, chilli and cream cheese blinis	
Gurnard, lemon aioli and rocket		Devils on horseback	
Roast beef, caramelised onion, spinach and hummus		Thai chicken skewers	
		Soy Beef skewers	
Scones & Muffins		Sweets	
Lemon Friand (gf)		Chocolate caramel slice (gf)	
Strawberry and Vanilla (gf)		Ginger Crunch (gf)	
Banana, chocolate chip muffin		Somerset Slice (gf)(df)	
Peach and Cream cheese muffin		Chocolate raspberry brownie	
Spiced apple and cinnamon muffins		Lemon Coconut Slice	
Raspberry white chocolate muffins		Raspberry white chocolate Slice	
Salsa and cheese scones		Chocolate Fudge	
Pesto and cheese scones		Peppermint Slice (gf)	
Three cheese scones with butter		Lolly Cake	
Bacon sundried tomato spinach feta scone			

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211A Wills Street, Ashburton
casey@ateventcentre.co.nz
03 307 2010

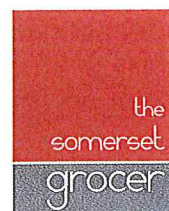
Tea & Coffee // \$3.50 Per Head

Add tea and coffee to any menu

Catering Order Form // Buffet Menus

Client (one function sheet per service)	Event Type	Date	Food Arrival	Service Time	Menu Confirmed	No. of People

ASHBURTON TRUST event centre	Contact Person		Phone/Email	
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Breakfast // \$21.50 Per Head ☐

Continental Selection

Selection of fresh fruit, cereal, yoghurt
Fresh croissants and toast and accompaniments.

Hot Selection

Bacon

Sausages

Roasted tomatoes

Hash browns

Scrambled eggs

Savoury mushroom and spinach mix

Buffet Menu 2 // \$50.00 Per Head ☐

On Arrival

Smoked Salmon Blinis

Puff Pastry squares with various toppings

Devils on Horseback

Mains

Hot sticky orange glazed Ham on the Bone
with condiments

Hot turkey with festive stuffing and cranberry and
orange relish

Sirloin of beef with horseradish cream and pan gravy

Cold meat platter

New season potatoes with butter and ripped mint

Green beans wrapped in bacon

Honey glazed baby carrots

Cauliflower and Broccoli bake

A selection of three salads.

Desserts

Cheesecake

Berry Filled Pavlova

Christmas pudding and brandy custard

Summer fruit salad mixed with fresh mint leaves

Ice Cream

Buffet Menu 1 // \$42.00 Per Head ☐

On Arrival

Smoked Salmon Blinis

Puff Pastry squares with various toppings

Mains

Hot sticky orange glazed ham on the bone
with condiments

Hot turkey with cranberry jus

New Season potatoes with butter and ripped mint

Green beans wrapped in bacon

Honey glazed baby carrots

A selection of two salads.

Desserts

Berry filled Pavlova

Summer fruit salad mixed with fresh mint leaves

Ice Cream

Tea & Coffee // \$3.50 Per Head ☐

Add tea and coffee to any menu

Key:

(gfa) Gluten Free Available, (gf) Gluten Free, (df) Dairy Free


Note: Unless notified of any changes 48 hours prior to the event,
the number of people given above will be taken as correct.

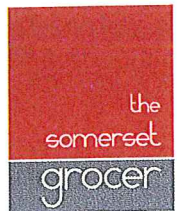
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Catering Order Form // Lunch | Dinner

Client (one function sheet per service)	Event Type	Date	Food Arrival	Service Time	Menu Confirmed	No. of People

	Contact Person		Phone/Email	
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Lunch | Dinner Options

Mains

- Soup of the day with bread roll
- Homemade savouries
- Mini chicken kebabs
- Club Sandwiches
- Beef kebabs
- Gourmet pizza
- Half baguettes or croissants with various fillings
- Mediterranean tart
- Lasagne (beef)
- Potato bake
- Macaroni cheese
- Beef curry with rice
- Sweet and sour pork with rice
- Homemade frittata (vege)
- Toasties

Quiches

- Chicken, brie and cranberry
- Spinach, semi-dried tomato and feta
- Roasted vegetable and chutney
- Kumara and bacon
- Pumpkin, spinach, feta and sundried tomato
- Kumara, broccoli and ricotta
- Caramelised onion, ricotta and spinach

Salads

- Greek
- Green
- Roast Potato
- Caesar
- Pasta
- Roast Vegetable
- Cous Cous
- Red Cabbage Coleslaw
- Pumpkin and Feta

Desserts

- Somerset Cheesecake
- Banoffee Pie
- Caramel pecan tart
- Banana sour cream pie
- Filled Pavlova Roll
- Sticky date pudding with caramel sauce
- Rhubarb cream cheese sour cream pie
- Moist dark chocolate mudcake
- Ripped mint fresh fruit salad

Loaves

- Banana Loaf
- Ginger Loaf
- Fruit Loaf
- Date and Walnut Loaf

Alternate Drop Menu // \$48.50 P/H ☐

To Start

- Funky pumpkin soup, served with a fresh bread roll
- Chicken liver pate, served with a berry coulis and melba toast

Mains

- Salmon fillet, oven baked with a herb crust served with mediterranean couscous, topped with hollandaise sauce and finished with a fresh garden salad
- Chicken breast filled with apricot and cream cheese, served with seasonal vegetables


Dessert

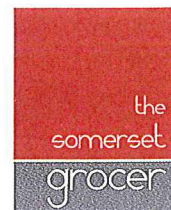
- Sticky date pudding, served with caramel sauce and ice cream
- Mini pavlova, served with fresh fruit salad

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This menu will be served as alternate drop to the table. Please inform our wait staff of any allergies you may have and we will do our best to accommodate your needs.

Catering Order Form // Platters

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PLATTERS // Please tick your choices from the following platter menu that you require:

Sweet Platter
An assortment of bite-sized slices and fruit kebabs (gfa)
Choose from: Chocolate caramel slice (gf) Ginger Crunch (gf) Somerset Slice (gf) (df) Chocolate raspberry brownie Lemon Coconut Slice Raspberry white chocolate Slice Chocolate Fudge Peppermint Slice (gf) Lolly Cake
Morning & Afternoon Tea Platter
An assortment of sweet and savoury mini muffins, cocktail sandwiches and slices (gfa)
Cheese and Fruit Platter
A beautifully presented selection of top quality local cheeses served with crackers and fruit (gfa)
Antipasto Platter (minimum 5 people)
An assortment of meat, vegetable antipasto, dips, breads, black and green olives, sundried tomatoes, caper berries, crackers, soft and hard cheeses and a selection of deli meats (gfa)
Bruschetta Platter
Tomato and basil or salmon and cream cheese

Cheese Puffs - Palmiers Selection
An assortment of bite-sized slices and fruit kebabs (gfa)
Salami and cheese
Two cheese and herb
Ham, mustard, spring onion and cheese
Sundried tomato pesto, spinach and feta
Basil pesto and ricotta
Sweets - Palmiers Selection
Apple and cinnamon sugar
Chocolate and hazelnut tarts
Apple custard
Chocolate and raspberry

Tea & Coffee // \$3.50 Per Head

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