

# Catering Menu Function

Staduv Bar & Bistro

### te tangata te kai

There are many things that come together to make a great event but fundamentally it's all about the people. People coming together to share knowledge, make decisions, celebrate, or to acknowledge. We feel that food is one of the key aspects that has the ability to define an event and it has always been our goal to ensure it is positive.

You currently hold our offering for you to select the nourishment that is needed to make your people get the most out of your gathering.

Depending on the nature and style of your event we have a number of other menus and offerings that you may wish to consider. We are happy to adapt, add or tailor an offering based on your needs.

In addition, we can come to you and provide catering at any location, discuss your needs with our Event's Coordinator and we'll take the food stress away.

#### Other menus we offer:

- Finger Food Menu Large groups with set numbers
- Team Catering Menu Work, Sports Teams, or Family Dinners
- Stadium Bistro Menu Small to medium groups

If you also looking for beverages, we can provide a comprehensive range of nonalcoholic and alcoholic drinks either onsite or off to ensure all your catering needs are met.



Designed to allow you to have full control of the offering based on preferences & budget; self-served from a single point. Choose as many options as you like with a per head price noted below. Please don't split the selection but order each dish for all guests:

<u>Meat</u>			
Beef	\$12.50	Roast Chicken	\$6.00
Cooked medium rare with Jus	φ12.00	Succulent, skin on roasted chicken pieces	φο.σσ
Ham Off the bone baked glazed ham	\$6.00	Lamb Slow roasted, tender served in its own juice	\$7.50
Fish Poached in a coconut cream broth	\$12.50	Pork Tender pulled pork served in a tangy sauce	\$6.00
Butter Chicken Creamy & mild made from scratch	\$7.50	Beef Stroganoff Creamy and packed full of mushrooms	\$12.50
Crumbed Chicken Crispy fried chicken	\$6.00	Spatchcock Chicken Cooked whole with a rub & portioned.	\$6.00
<u>Vegetables</u>			
Sauteed Seasonal Combination of seasonal veg sauteed	\$6.00	Trio of Veg Cauli, broccoli & beans cooked firm	\$4.00
Cauliflower Cheese Creamy & cheesy always a favourite	\$4.00	Honey Glazed Parsnip & Carrot Glazed in our honey mustard dressing	\$4.00
Roast Veg Medley Carrot, Parsnip, kumera & yams	\$6.00	Roasted Potato & Kumera Traditional combination	\$4.00
Gourmet Potato's Perfection with loads of butter & mint	\$4.00	Crispy Fries Crispy, hot & delicious – fav of the kids	\$4.00
Rice/Pasta Add to Buttered Chicken/ Stroganoff	\$1.00	Vegetarian Curry Mild & full of flavour suitable for vegans	POA
<u>Salads</u>			
Green Salad Variety of lettuce & dressings	\$5.00	Coleslaw Creamy coleslaw with homemade mayo	\$5.00
Potato Salad Creamy potato, corn, celery, red onion	\$5.00	Pasta Salad Penne, prawns, chilli & coriander pesto	\$3.00
Rice Salad Rice, egg, corn, carrots, soy & sesame	\$3.00	Greek Salad Cucumber, feta, olives, onion & tomato	\$5.00
Roast Vegetable Salad Assorted roast veg, olive oil & herbs	\$5.00	Grain Salad Vegan assortment of grains & veg	\$5.00
<u>Desserts</u>			
Chocolate Brownie (1) Topped with choc mousse	\$5.00	Cheesecake (1) Topped with fresh cream	\$5.00
Sweet Yorkie (1) Topped with cream & seasonal berries	\$5.00	Petite Pavlova (1) Topped with cream & seasonal berries	\$5.00
Brandy Snaps (1) Filled with vanilla cream	\$3.50	Profiterole (2) Cream filled & chocolate dipped	\$3.50
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Meringue Nests (2) Cream filled with seasonal fruit	\$3.50	Fresh Fruit Salad selection of seasonal fruits	\$3.50
Meringue Nests (2)	\$3.50 \$3.50		\$3.50 \$5.00

## Table Service

Served on platters directly to your tables for your guests to self-serve.

Work in Progress But Available – If this is an option you'd like to consider please talk to our Events Manager or Business Development Manager

## Set Menu

A choice selected of dishes that are chosen by your guests, plated, and served to them directly:

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# Social Dinning

A very casual way to dine where your guests can graze on a selection of items over a longer period of time. The use of a Spit, BBQ and Hangi with greater engagement with the chef's, staff and other guests makes for a much more relaxing environment

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# Something Sweet

Available for all styles of functions choose multiple items that can be served in way that meets your needs. Priced individually add as many as you wish depending on your sweet tooth:

#### Meringue Bites (2 pp)

- Mini meringue nests filled with vanilla cream and a sliver of seasonal fruit

#### Brownie Bites (2 pp)

Gluten free Bite sized gooey brownie segments topped with a white chocolate mousse

#### Sweet Yorkie (1pp)

A sweet Yorkshire pudding with cream and seasonal berries

#### Lolly Cake Bites (2pp)

Bite sized pieces of sweet lolly cake

#### **Sweet Muffins** (1pp)

Sweet muffins with a swirl of chocolate mousse

#### Ginger & Pear Loaf (1pp)

- Gluten & dairy free, a tasty alternative

#### Coconut Brownie Bites (2pp)

- Gluten free chocolate covered slice of nice

#### Raspberry Shortcake (2pp)

- Traditional and always a favourite cut into 2 bite sized treats

#### Tan Slice (2pp)

Gooey treat of delicious caramel topped with crumble & dark chocolate

#### **Lamington** (1pp)

- As traditional as it gets, raspberry lamington topped with sweetened cream

#### Danishes (2pp)

- Delicious, assorted pastry treats

#### *Mini Donuts* (1pp)

- Traditional cream donut with jam & freshly whipped cream

Discuss with our Events Co-ordinator to how we can help you make your function successful and memorable.





Stadiw Bar & Bistra

