

# Collective

FOOD & HOSPITALITY EXPERIENCES

**PLATED MENU - CATERING AND VENUES**

SUMMER 2018—19



## plated menu - catering and venues

As part of our core principles, we collectively source the finest artisan products to cook. These include harmony pork, te mana lamb, turk's free range chicken, mountain valley venison and lake taupo beef. Our vegetables and herbs are sourced both locally in Wellington and Auckland, along with surrounding farm communities. Our dairy and cheese is from sustainable farms with minimum impact on the land. We have a direct line with fishermen which use sustainable practices and respect for the local resource and our oceans.

### bread

- artisan wild wheat sourdough with lewis road salted butter and pink salt

### entrée

- salted canterbury duck croquette, piccalilli and fingerling potato salad
- marinated creole salmon, mango salsa, ginger and chilli (gf)
- pressed free range harmony pork and corn fed chicken terrine, pickled mushrooms, beetroot, shallot and saffron aioli with toasted sourdough
- poached hauraki gulf snapper, avocado puree, miso daikon, baby onions and salsa verde
- heirloom tomato tartar with herb goats cheese, chicory, crushed hazelnuts and cold pressed virgin olive oil (v, gf)

(gf) gluten free (df) dairy free (v) vegetarian



## plated menu - catering and venues

### main

- 24 hour cooked lake taupo beef short rib, summer garden vegetables with maple almonds and madeira jus (gf)
- turk's free range corn fed chicken filled with roast garlic confit, herbs, agria potato puree with spring onion and red wine jus
- harmony applewood smoked pork cutlet with, braised carrots, celeriac, green beans and apple cider infused jus (gf)
- free range canterbury tamarind duck confit, curried puy lentils with roasted apple puree and fried cauliflower (df)
- market fish, asparagus risotto, stir fired scallops and shiitake mushrooms, red chard and pomegranate seeds with crayfish oil
- ocean view lamb rump with fiery red pepper gnocchi, caramelized swede, broad beans and crème forestiere
- ravioli of mt talbot goats cheese, toasted hazel nuts and tomato and basil emulsion (v)

### dessert

- citrus yoghurt mousse with tahitian vanilla infused strawberries on almond dacquoise
- caramel tart with sri lankan cinnamon quenelle
- caramelised zephyr white chocolate mousse with nutmeg infused mango on coconut
- crème fraiche bavaroise, dark berries and star anise
- crunchy chocolate log with dark callebaut cremeux
- lemon cake brûlée with piped meringue and fresh berries

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### petit fours

*please select three options*

- crunchy chocolate tart with coriander and orange curd
- christmas delice with candied citrus
- blood orange panna cotta with sand cake base
- blackcurrant meringue and chantilly crème
- vanilla crème brûlée tart with strawberry meringue

### pricing and menu upgrades

please select one option from our new season entrée, main and dessert selections

3 course set plated menu priced @ \$55.00 per person

please note, if you would like to offer your guests an additional choice for each dish we can offer the following:

\$6.00 per person for an additional entrée

\$9.00 per person for an additional main

\$6.00 per person for an additional dessert





for all queries please email  
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all prices exclude GST