

INTRIGUE *Catering*

563 Manukau Road

Greenwoods Corner

Ph 630 6971

Mob 021 537 781

Email: team@intriguecatering.co.nz

Buffet Menu Options

Soups (all served with selection of breads)

Minestrone

Creamy Thai Pumpkin

Chicken and Asparagus

Italian Tomato

Roasted Kumara and Bacon

Seafood Laksa

Coconut Thai with poached chicken and spinach

Starters

We specialise in canapes but most of our mains can be prepared as starters. Alternatively we are happy to cater to your requirements.

Meat Dishes

Italian roasted Lamb w garlic and fresh rosemary, served w seeded mustard dressing

Spanish Beef and Chorizo Casserole served w grilled vege mash

Carved Champagne Ham dressed w fresh pineapple and strawberries (in season)

Roasted Pork Fillet served w spiced apple sauce

Beef and Pumpkin Green Curry served w spiced Basmati rice

Rare Fillet Beef Drizzled w Sesame dressing

Roast Turkey with Cranberry and Pistachio stuffing

Warm Bacon and Avocado Salad with fried Haloumi

Chicken Dishes

Thai Chicken curry w green Beans, roasted Capsicum, served on Moroccan spiced Couscous

Smoked Chicken and Melon Salad w Lime and Seeded Mustard dressing

Chicken Korma w Green Beans & Roasted Capsicum served on Basmati rice

Cajun Chicken and Avocado Salad w Yoghurt and Balsamic dressing

Ginger Soy Chicken with al dente Seasonal Vegetables

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Seafood

Mixed Seafood Laksa w bok choy & tofu (served either as soup w bread or main w brown rice)

Spicy Crab cakes with vege mash, lime and coriander served w avocado salsa

Smoked fish and shrimp hot pots w mini parmesan bagel (starter or main)

Prawn Mango and Avocado salad with seeded cheese wafers and spiced orange dressing

Vegetarian

Roasted seasonal vegetables served w either seeded mustard dressing or garlic & rosemary

Orzo Salad w baby spinach, sundried tomatoes, char-grilled capsicum & roasted almonds w Basil pesto dressing

Pasta Salad (with or without bacon) – w roasted pumpkin and golden kumara, feta, Cashews & parmesan. Served w homemade aioli and Italian parsley

Greek Salad with penne pasta, baby spinach, cucumber, cherry tomatoes, feta w basil pesto Dressing

Seasonal Green Salad w French dressing

Desserts

Seasonal fruit platter w minted yoghurt and cream

Lemon Meringue Cheesecake (individual or whole cakes)

Chocolate and Raspberry Cheesecake

Assorted platter/s of bite sized treats including homemade chocolates

Caramel Chocolate Brulee

Berry and Caramel Oaty Slice

Raspberry and Almond Tart

Chocolate Coated Strawberries (in season)

Marbled Chocolate Cheesecake