



EPICURE Buffet Menu Autumn/Winter 2016

A Unique Philosophy For the Good Life



EPICURE does more than just serve food, stage events, and offer the best possible produce. our philosophy runs much deeper.

favouring local suppliers, we're always aiming to reduce our carbon footprint by supporting home grown, environmentally sustainable produce. it's a food philosophy that we feel very strongly about.

it goes to the heart of the epicurean philosophy - creating happiness through good food, good wine, good friends - in a way that does no harm. this approach means we are constantly researching suppliers who produce food of exceptional quality using humane methods.

we use free-range poultry and free-range smallgoods wherever possible. all seafood, where possible, is australasian, farmed or wild. our philosophy also extends to local mineral water, and a sustainable utz certified coffee blend.

this approach has helped us to create exciting seasonal menus that revolve around fresh local produce when it's at its best. so whatever time of year your event is being held, you'll be guaranteed an outstanding meal.

our chefs combine this ethical approach with their great passion and extensive experience. they draw inspiration from food trends from around the world and bring this to all of their dishes. good food with an ethical approach, not only creates a great event, it's a key ingredient in the good life.

menu key

(v) vegetarian (may contain egg, dairy products and/or honey)

(vg) vegan (contains no animal products)

(gfp) gluten-free product*

(nfp) nut-free product*

*although this dish is prepared with gluten- or nut-free products, we cannot guarantee that it is 100% gluten- or nut-free, as the dish is prepared in kitchens that also use gluten products and nuts.

special requests

if any of your guests have particular dietary requirements, please advise us as soon as possible prior to your event.

note

due to the seasonal nature of this menu, some items may not always be available.

although we will endeavour to provide your desired selection, we may need to make substitutions from time to time.

gst

all prices quoted in this menu are listed excluding gst.

Buffet Menu



type	items	price per person
lunch	select 3 items – 1 cold, 1 hot and 1 dessert item	38
dinner	select 6 items – 2 cold, 2 hot and 2 dessert items	65

*minimum numbers of 40 applicable, all buffets **include** a range of accompaniments*

cold items

from the field

spring onion soba noodles

soba noodles, spring onion, carrot, toasted cashews, mild chilli dressing, coriander (v)

red cabbage & onion salad

sliced cabbage, red onion, sesame, vietnamese dressing (v) (gfp)

from the sea

sensational salmon platter

hot & cold smoked salmon, pickled asian vegetables, horseradish, rye bread

from the farm

rare thai roast beef

cucumber, crisp shallots, bean sprouts, chilli nam jim (gfp)

deli antipasti

deli meats, italian style vegetables & condiments, dip & ciabatta bread *

marmalade glazed champagne ham

wholegrain mustard, grilled pineapple, fruit relish (gfp)

smoked pork belly

smoked & slow braised pork, pinenut & raisin stuffing

mediterranean chicken

rosemary, garlic, lemon & rosemary rub (gfp)

*Can be altered to suit gluten free diets

Buffet Menu



hot items

from the field

steamed broccolini

toasted almond, lemon zest (v) (gfp)

mushroom risotto

EV olive oil, shaved parmesan (v) (gfp)

from the sea

seared salmon

warm nicoise salad of green bean, potato, anchovy, olive (gfp)

from the farm

beef daube

horseradish mash, braised root vegetable

black bean pork stir-fry

black bean sauce, Shanghai, five spice cabbage

spicy chicken korma (gfp)

steamed basmati rice, bok choy

lamb tagine

braised lamb, dried fruits, spiced couscous

all buffets accompanied by

steamed vegetables

seasonal selection (v) (gfp) (nfp)

roasted gourmet potatoes

rosemary salt (v) (gfp) (nfp)

freshly baked rolls

new zealand butter, flaky sea salt

sliced fresh fruit

assorted seasonal fruit (v) (gfp) (nfp)

coffee & tea

utz certified sustainable coffee, tea drop tea selection

Buffet Menu



dessert

please select one item for lunch and two items for dinner

orange and almond cake

honeyed figs, espresso cream (gfp)

chocolate opera slice

chocolate ganache, layered vanilla sponge

lemon meringue mini pies

pastry case, curd filling, whipped meringue

stadium apple pie

cinnamon, raisins, served with whipped cream

some great additions

price per person

carvery

roasted angus beef sirloin

herb crust

11

traditional roasted pork loin

apple sauce (gfp)

10

rosemary & garlic-roasted leg of lamb

mint sauce (gfp)

12

glazed free-range champagne ham

wholegrain mustard & fruit chutney (gfp)

9

cheese

cheese selection

quince paste, dried fruit, crackers

12