



EPICURE Conference 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 and be specific to exact requirements. additional charges may apply.

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.

Conference Menu



morning & afternoon tea

includes tea/coffee selection
please select two items

9.5 per break

cinnamon scroll

served warm with butter (v)

ham, cheese, onion pinwheel

manuka smoked ham, tasty cheddar cheese, red onion, scone pinwheel

kumara, sweetcorn frittata

roast kumara, corn, sweet chilli, mini muffin tin size (v)

chicken, cranberry & brie ribbon sandwich

chicken & cranberry mayo, sliced brie, grain bread

beef & cheese sausage roll

savoury beef mince, sage, mozzarella cheese served with tomato chutney

italian savoury muffin

sundried tomato, pesto (v)

lemon & ginger flourless cupcakes

ground almonds, lemon zest, ginger cream cheese icing (gfp)

caramel coffee melting moment

sweet crumbly biscuit, coffee spiked buttercream

coconut rough bite

chocolate, shredded coconut (gfp)

white chocolate eclairs

choux puffs, pistachios, orange cream filling

sliced fresh fruit

assorted seasonal fruit (gfp)

some great healthy additions for your next conference

refreshly squeezed "power" juice shot

carrot, ginger, apple juice (gfp) (v)

3.5

bags of scroggin

pumpkin seeds, nuts, coconut, dried fruit, toasted oats (v)

3.5

afternoon "pick me up" snack

spicy roasted chickpeas – served individually (v)

3

fruit bowl

2 per piece

fruit salad pottles

seasonal sliced fruit, served with natural yoghurt & honey (v)

5

no bake date & coconut energy balls (v)

3

berry, banana smoothie

additional - spinach for green goodness (v)

7

add coconut water instead of milk for dairy free option

7.5

8

working lunches

option one

21

mini ciabatta roll

delicious assorted fillings (including vegetarian)

sliced fresh fruit

assorted seasonal fruit (v, gfp, nfp)

coffee & tea

utz certified sustainable coffee, tea drop tea selection

plus two savoury items (please select your choice)

option two

27

mini ciabatta roll

delicious assorted fillings (including vegetarian)

sliced fresh fruit

assorted seasonal fruit (v, gfp, nfp)

coffee & tea

utz certified sustainable coffee, tea drop tea selection

orange juice

plus four savoury items (please select your choice)

the savoury things

teriyaki chicken drums

soy, rice wine, garlic marinade (gfp), (dfp)

the stadium "reuben"

corned beef, gherkin, swiss cheese, cornmeal roll

mexican vegetable mini wrap

soft tortilla, kidney beans, red onion, tomato, guacamole, mozzarella (v)

marinated pork belly skewer

Chinese five spice, sea salt (gfp) (dfp)

lamb shank pie

braised lamb shanks, savoury pastry, rosemary, served with beetroot relish

toasted cashew & chicken salad

cos lettuce, shaved parmesan, chipotle mayo (gfp)

roast beetroot salad

feta, spinach, balsamic dressing (v), (gfp)

curried kumara salad

indian spices, chickpeas, orange, mayo (v), (gfp)

vegetable soup of the day

served with garlic bread (v)*

mac & cheese

creamy cheese sauce, macaroni pasta (v)

sweet items

4

mint macaron

ground almonds, chocolate ganache, mint flavour

biscotti

pistachio, almonds, cranberry, perfect with coffee

assorted mini cookies

chocolate chip & lemon cookies

Conference Menu



beverages

coffee & tea (session) utz certified sustainable coffee, tea drop tea selection	4
orange juice (1ltr)	10
soft drinks coke, diet coke, lemonade, soda water, tonic, gingerale (250ml glass)	4
antipodes mineral water still/sparkling (500ml)	6

platters

the following platters are recommended for 10 people and can be served as refreshment break items or added to a lunch menu. the platters are designed to be placed on tables.

cold food platters

vegetarian mezze platter basil marinated feta, dolmades, olives, eggplant dip, pesto, pepperdews, vegetable crudités, ciabatta bread selection (v)	90
bar nibbles platter pretzel, corn chips, gourmet cheese, olives, hummus, crostini (v)	95
antipasto platter deli meats, Italian style vegetables & condiments, dip & ciabatta bread *	120
cold seafood platter smoked malborough salmon, tiger prawns, smoked nz mussels, lemon & capers, horseradish sour cream *	120
new zealand cheese selection quince paste, dried fruit, crackers *	120
selection of seasonal fruit sliced seasonal fruit, yoghurt, passionfruit dipping sauce	70

hot food platters

hot savouries chefs house made sausage roll, petit beef pie, beef meatball skewers, corn nuggets, aioli	95
trio of chicken satay chicken skewers, cajun chicken wings, mini chicken dim sims, peanut sauce	120
taste of the sea crumbed mussels, garlic prawn cutlets, tempura battered fish bites, salt & pepper fried squid, aioli, tomato jalapeno chutney	140

*Can be altered to suit gluten free diets