



## EVENT WAITED MENU

*Entree, Main and Dessert - Alternate Serve \$60.00 per person*

### ENTRÉE - SELECT TWO

Caesar Salad with Honey Cured Bacon, Free Range Egg, Garlic Croutons,  
Shaved Parmesan and Classic Caesar Dressing

Mojito Chicken Tenderloins, Avocado, Roasted Capsicum, Cherry Tomatoes,  
Roasted Cashews and Lemon Vinaigrette **GF**

Honey Lacquered Salmon with Sweet Potato Rosti, Beetroot Salad and Dill Crème Fraiche **GF**

High Country Venison with Soba Noodles, Crushed Pecan, Dried Cranberry and Honey Dressing

Cumin Crusted Lamb with Courgette, Quinoa and Rocket Salad, Spiced Red Pepper and Saffron Mayo **GF**

Tomato Bruschetta with Bocconcini, Fresh Basil and Avocado Oil on Grilled Ciabatta **V**

### MAIN - SELECT TWO *Served with Steamed Green Vegetables and a Green Leaf Salad to share*

Lamb Rump with Honey Parsnip, Roasted Tomato, Fresh Mint and Aged Balsamic **GF W**

Crispy Chicken Thigh with Sage, Sweetcorn and Roasted Red Pepper Salad and Duck Fat Potatoes **GF W**

200g Angus Beef Sirloin on Roasted Pumpkin Puree with Garlic and Mushroom Confit **GF W**

Akaroa Salmon Fillet with Avocado, Vine Tomato, Basil and Warm Potato Salad **GF W**

Twice Cooked Pork Belly with Buttered Apples and Pears, Crispy Bacon and Apple Cider Jus **GF W**

Portobello Mushroom, Roasted Peppers and Fried Haloumi Stack  
on Citrus Couscous with Salsa Verde **V W**

### PLATED DESSERT – SELECT TWO

Summer Berry Mousse with Crushed Meringue, Berry Compote and Fresh Cream **V GF**

French Apple Tart with French Vanilla Ice Cream and Salted Caramel Sauce **V**

Raspberry and White Chocolate Crème Brûlée with Cinnamon Biscotti **V**

Decadent Chocolate and Raspberry Torte with Fresh Cream and Berry Coulis **V GF**

Cointreau and Pistachio Syrup Cakes with Vanilla Mascarpone **V**

Served with Complimentary Tea Selection and Filter Coffee

**V** vegetarian **GF** gluten free **W** served warm

For special dietary orders a surcharge will apply. All prices are GST exclusive. Prices are valid until 1<sup>st</sup> April 2018.

[www.atriuminthepark.co.nz](http://www.atriuminthepark.co.nz) [events@victoriafoods.co.nz](mailto:events@victoriafoods.co.nz) (03) 379 4341

Victoria Food Service is a proud sponsor of Christchurch Netball



## EVENT WAITED MENU (CONTINUED)

### CHILDREN (5-11 YEARS)

Half Adult Price

### CANAPES – CHEF'S CHOICE

Four canapes per person, served at room temperature (includes one GF and one V item)

*\$12.00 per person*

### SUPPER

Warm Ham Rolls (Two per person) with Slaw and Condiments

*\$9.00 per person*

### OPTIONAL PLATTERS (SERVES 10-20 PEOPLE EACH)

#### Sandwich Platter

Selection of 60 Petite Cut Sandwiches, Wraps and Pinwheels with Various Fillings **Includes V**

*\$100.00 per platter*

#### Cheese Board

New Zealand Cheeses (Cheddar, Smoked, Aged, Blue, Brie) Selection of Crackers, Fruit Jelly, Dried Fruit and Grapes **GF Available**

*\$120.00 per platter*

V vegetarian GF gluten free W served warm

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