

Collective

BUFFET MENU



Handcrafted bread rolls with cultured butter

Mains – choose 3

Slow roasted chicken, thyme, garlic butter (*gf*)

Baked market fish, pickled fennel, vichyssoise (*gf*)

Slow roasted lamb shoulder, shallots, chimichurri (*df, gf*)

Roasted pork, spinach & mustard cream sauce, crackling (*gf*)

Braised beef, roasted baby onions, mushroom sauce (*gf*)

Confit duck leg, lentil & smoked bacon cassoulet (*gf*)

Slow roasted maple carrots, spinach & basil almond pesto, dukkah (*df, gf, ve*)

Sides & Salads – choose 3

Braised cabbage, miso butter dressing, cos lettuce, herbs, radish, truffle dressing (*df, gf, ve*)

Tomato salad, coconut yogurt, citrus dressing (*df, gf, ve*)

Israeli couscous, toasted nuts, capers, raisins, parsley (*df, gf, ve*)

Roasted kumara, sesame dressing, coriander (*df, gf, ve*)

Charred capsicum, pickled cucumber, tahini dressing (*df, gf*)

Cabbage slaw, apple, lemon, currants, garlic aioli (*df, gf*)

Roast broccoli, almonds, feta, soy dressing (*gf, v*)

Mediterranean chickpeas, red onion, olives, green leaves (*df, gf, ve*)

Braised fennel, charred leeks, crispy chili, hummus (*df, gf, v*)

Green leaf salad, toasted nuts, citrus (*df, gf, ve*)

Roasted pumpkin, lemon, parsley, paprika, pumpkin seeds (*df, gf, ve*)

Roast agria, confit garlic, thyme (*df, gf, ve*)

Selection of Petit Fours – choose 4

Available upon request

Carvery – choose 1 at an additional cost per person

Roasted whole sirloin, chimichurri (*df, gf*)

Crispy porchetta, chilli, paprika, capers & raisin relish (*df, gf*)

df - dairy free | gf - gluten free | nf - nut free | v - vegetarian | ve - vegan

Terms & Conditions

All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. please note we take caution to prevent cross-contamination, however, any product may contain traces as our entire menu is produced in the same kitchen.

Our proposal is valid for 30 days. Staff charges are based on actual hours worked on your event date. Collective are able to provide alternative meals to guests with dietary requirements and restrictions, such as vegetarian, gluten free, food allergy, intolerances or any medically restrictive diets. We however do not cater to preferences like low carb, keto or paleo. Final guest numbers, dietary's and beverage requirements are required to be confirmed by at least 14 days out from your event date.

For all queries, please email
experiences@collective.co.nz
collective.co.nz

Collective
FOOD & HOSPITALITY EXPERIENCES