

Welcome to red herring catering's 2017 Christmas brochure



Gear Homestead Function Venue:

When you book a Christmas function at gear homestead the price on our menus includes all staff, linen, crockery and cutlery etc.

If you have a party of 40 and over you may have exclusive use of the room (if no one else has booked in).

Minimum of 12 persons for bookings.

There is no charge for our hire of the room with our Christmas menu.

We have a full licence, which sells wines and beers, sorry there is no BYO.

Please note that if you cancel there is a full payment policy for all bookings over the Christmas period.

Deliveries round the CBD during the times of 10am – 2pm \$10.00 ex GST cold and \$15.00 for hot deliveries

Please ask for delivery cost if not in the CBD or out of these times.

Christmas Hamper Basket Fillings

Looking for presents to give friends, family or staff? How about our Christmas hamper goodies, we can create one to suit your budget or sell individual items.



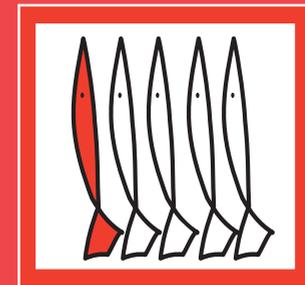
Hamper Items

1. Traditional Christmas Cake ring topped with glazed fruit (1.7kg) \$45.00
2. Gluten Free Christmas cake ring topped with glazed fruit (1.7kg) \$53.00
3. Individual Christmas cakes with fondant icing \$8.00
4. Gluten Free Individual Christmas cakes with fondant icing \$12.00
5. Scottish Shortbread (6 bits) \$7.00
6. Almond bread (like and almond crisp) (6 bits) \$7.00
7. Biscotti (6 bits) \$7.00
8. Mini peppermint Meringues (10) \$5.00
9. Gingerbread Loaf (500g) \$9.00
10. Cranberry & Apple Relish \$8.00
11. Date & Apricot Chutney \$8.00
12. Chilli & Red Pepper Jam \$8.00
13. Sweetcorn Relish \$8.00
14. BBQ Sauce \$8.00

Christmas Menu 2017

6 November – 22 December

BOOK YOUR XMAS PARTY



red herring catering

Now proudly residing at

Gear Homestead
Function Venue and Café

Simple Elegant Cuisine

Phone: 04 478 8700

Email: rherring@xtra.co.nz

www.redherringcatering.co.nz

www.gearhomestead.co.nz

and find us on Facebook 

**Do not leave it too long, book
early to avoid disappointment!**

Christmas Buffet Menus

Menu one

Spiced glazed honey ham with our own chutney and relishes (served hot or cold)

+

Roast crown of chicken sliced with our favourite sage & onion meatballs, pigs in blankets, gravy and cranberry relish

+

Roasted seasonal vegetables of potato, kumara, carrots and pumpkin

+

Garlic bread

+

Chocolate sponge Yule log filled with whipped cream orange segments, cherries and covered with a chocolate ganache

+

Baby cinnamon meringues with whipped cream

\$29.00 pp ex GST

Menu two

Salmon en croute layered with ginger stem butter wrapped in puff pastry and served with a herb mayonnaise

+

Venison casserole of pickled walnuts, redcurrants in a rich red wine sauce topped with dumplings

+

Dauphonoise potatoes of sliced potatoes layered with nutmeg, garlic & cream and baked til rich & creamy

+

Roasted asparagus salad with balsamic vinegar, caramelised red onions and parmesan cheese

+

Iceberg salad of roasted pears, pomegranate, walnuts and a sour cream dressing

+

Artisan breads and butter

+

Chocolate and peppermint meringue stack – peppermint meringue with layers of chocolate ganache, whipped cream and decorated with candy canes

+

Key lime pie

\$42.00 pp ex GST

BBQ Menus

Menu three

Home made beef burgers with relishes

+

BBQ chicken drummers

+

Kransky sausages with American mustard and sautéed onions

+

Summer slaw

+

French sticks

\$17.50 pp ex GST

Menu four

Butterfield leg of lamb rubbed with rosemary, garlic and lemon served with tzatziki

+

Chicken drummers marinated in our Jamaican jerk sauce

+

Slow roasted pork belly cooked in our own BBQ sauce

+

Potato salad with gherkins, spring onion, mayo and sour cream

+

Salad leaves with chickpeas, roasted pumpkin, pumpkin seeds in balsamic vinaigrette

+

Artisan breads with butter

+

Chocolate and orange torte (GF) made with ground almonds

+

Berry flavoured meringues with whipped cream

\$39.00 pp ex GST

Platter Menus

Antipasto Platter 10 pax \$80.00 ex GST

Selection of continental meats and sausages, pate, pesto, roasted vegetables, pickles, olives, feta cheese with breads, tortillas and crostinis

Cheese Platter 10 pax \$80.00 ex GST

Selection of cheeses served with dried fruit and nuts, crackers and our own quince paste

Ploughmans Platter 10 pax \$65.00 ex GST

Champagne ham with sticks of cheddar cheese, chutney, pickled onions, gherkins, and slices of apple served with French bread

Finger Food Platter – 30 items

(pick 3 different items only) **\$93.00 ex GST**

1. Asparagus, lemon and goats cheese tart tatin **V**
2. Smoked salmon roulade filled with lemon cream cheese and spinach
3. Roasted red pepper and brie tarts **V**
4. Yorkshire puddings filled with potato salad sirloin of beef and caramelised red onions
5. Spinach and cheese Rugelach (pastry shaped croissants) **V**
6. Venison and red wine pies topped with rosti potato
7. Chicken and mushroom puffs
8. Corn cakes with slow cooked bbq pulled pork **GF**
9. Thai chicken on lemon grass coated in dukkah **GF**

Petit Four Platter – 30 items \$65.00 ex GST

Chef's choice from

- Salted caramel brownies **GF** Turkish delight **GF / Vegan**
Home made marshmallow **GF** Mini xmas pudding truffles
Dipped strawberries **GF** Mini xmas mince pies