



Dinner

- BUFFET DINNERS
- PLATED DINNERS



Design your own buffet dinner menu.

Select one item from each category.

Condiments

Selection of dinner rolls (V)

Selection of condiments

Carvery

Slow roasted five spice pork belly,
apple chilli chutney (GF, DF)

Pork scotch, fig stuffing, mustard crust (GF)

Glazed champagne ham, five spice,
port, dark brown sugar glaze (GF, DF)

Chimichurri beef, garlic, chilli (GF, DF)

Classic marinated lamb shoulder (GF, DF)

Porchetta, rolled pork belly, garlic,
herbs (GF, DF)

18 hour braised beef brisket, mustard cream (GF)

Corned beef, hot mustard, apple chutney (GF, DF)

Roast chicken, apricot-pine nut stuffing

Argentinian roast chicken, lemon,
garlic, herbs (GF, DF)

Mains

Chicken coconut red curry, mung bean,
coriander, toasted coconut (GF, DF)

Braised chicken, harissa, shallots,
chickpeas, thyme, lemon (GF, DF)

Black pepper beef, Asian cabbage,
peanuts, pea shoots (GF, DF)

Lamb tagine, saffron, apricots, potato,
almonds, baby onions (GF, DF)

Spiced beef korma, coconut satay,
lemongrass, lime yoghurt, fried shallots (GF)

Ragu alla Bolognese, hand cut
pappardelle, tomato, parmigiana

Lamb meatballs, mushroom jus, cumin,
daikon ribbons, lemon crumb (DF)

The Grill

BBQ skirt steak, chipotle-tomato sauce,
garlic chips (GF, DF)

Grilled lamb cutlets, preserved
lemon dressing (GF, DF)

Grilled chicken thigh, bean sprouts, watercress,
ginger, coriander-peanut pesto (GF)

Slow barbecued pork shoulder, smoked,
apple chutney (GF, DF)



University of Auckland's preferred caterer

Farinaceous

Green masala potatoes, fried curry leaves, peas, yoghurt (V, GF)

Potato gratin, garlic, cheese (V, GF)

Truffle mashed potatoes (V, GF)

Steamed jasmine rice, kaffir lime (V, GF, DF, VEGAN)

Steamed basmati rice, cardamom, cinnamon (V, GF, DF, VEGAN)

Egg fried rice, hoisin sauce, soy, diced vegetables (V, GF, DF)

Rice pilaf, raisins, preserved lemon, pine nuts, herbs (V, GF, DF)

Wok fried egg noodles, sesame, wombok, hoisin sauce, peanuts, coriander (V, DF)

Vegetables

Seasonal green vegetables, garlic olive oil, fresh herbs (V, GF, DF)

Roast baby carrots, orange glaze, fennel seeds (V, GF, DF)

Ratatouille, courgette, eggplant, tomato, peppers (V, GF, DF)

Cauliflower cheese, gruyere, golden crumbs (V)

Roast root vegetable medley, honey glaze (V, GF, DF)

Braised bok choy, ginger, garlic, hoisin, sesame, soy (V, GF, DF)

Green bean sambal, scallion, water chestnuts (V, GF, DF)

Salads

Roast beetroot, quinoa, baby kale, pumpkin, cumin dressing (V, GF, DF, EF, VEGAN)

Cauliflower, vanilla peas, dukkha crumble, pickled carrot (V, GF, DF, EF, VEGAN)

Broccoli, preserved lemon, blistered tomatoes, caramelised onion, anchovy mayo (GF)

Kale slaw, bean sprouts, cabbage, carrot, herbs, citrus dressing (V, GF, DF, EF, VEGAN)

Roquette, parmesan, pear salad (V, GF)

Dessert

Sticky toffee pudding, salted caramel sauce

Upside down chocolate steamed pudding with custard

Golden syrup pudding

Plated dinners. Recommended menus.

Select a set menu below or contact your account manager to discuss a bespoke menu for your event. Chef and service staff required on-site.

Menu 1

Selection of artisan bread rolls, salted butter, olive oil, dukkah

Entrée

Torched yellow fin tuna, miso, pickled cabbage, soy bean salsa, wasabi pearls (GF, DF, EF)

Main

Roast free range chicken breast, butternut, granola crumb, pickled rhubarb (EF)

Dessert

Lemongrass panna cotta, passionfruit noodle, peach curd, mint salsa (GF)

Menu 2

Selection of artisan bread rolls, salted butter, olive oil, dukkah

Entrée

Smoked duck, cauliflower cream, rhubarb, cherries, salted chocolate soil

Main 1

Grilled sirloin, parsnip puree, pancetta risotto cake, roast garlic, porcini jus

Main 2

Braised lamb, prosciutto, confit kumara, pickled cabbage, garlic salsa (GF, EF)

Dessert

Hazelnut financier, salted caramel puree, blackberry textures, apple sponge (V)

Menu 3

Selection of artisan bread rolls, salted butter, olive oil, dukkah

Entrée

South Island salmon ceviche, soy pearls, native kelp, radish, orange, crispy rice (GF, DF, EF)

Main 1

Roast lamb rump, smoked eggplant, kale, kumara fondant, macadamia (GF)

Main 2

Confit duck leg, duck prosciutto, parsnip, red onion shells, black garlic (GF, EF)

Dessert

"Trifle" raspberry, custard, charcoal sponge, peach salsa (V)

Notes for plated meals

Provided your function is serviceable from an existing Flame Tree Kitchen, food service staff, tableware and linen required to deliver the offer is included.

These prices are based on a 1.5 hour service from the start of entrée until mains are cleared. Extended service beyond this time-frame will require full recovery of all staff for extra time engaged.

Off-site functions may incur additional charges for recovery of staff and equipment.

Beverage service, bar setup and glassware are charged separately.

Large equipment such as tables, chairs and chair covers can be quoted for on request.

Minimum order 20 pax.

