



Pupuke

CATERING MENU

CARVERY

HONEY MUSTARD CITRUS GLAZED HAM

With condiments

Or

ROASTED ROLLED PORK

With condiments

SALADS

FRESH MIXED HERB GARDEN SALAD

With Vinaigrette dressing

CORONATION SALAD

With Curry Mayo, Grapes, Chicken, & Walnuts

CHICK PEA SALAD

With Tomato, Cumin, Wild Rocket, Balsamic & Feta

HOT DISHES

HONEY ROASTED PUMPKIN

With Tahini Yogurt and Dukka

STEAMED SEASONAL VEGETABLES

With Citrus Oil

NEW SEASON GOURMET POTATOES

With Chive Butter

DESSERT

VANILLA ICE CREAM

WARM CHOCOLATE FUDGE BROWNIE

With Whipped Cream

FRESHLY BREWED TEA & COFFEE

**\$25 PER HEAD FOR MEAL + \$6 DESSERT IF
REQUESTED + GST (MINIMUM 20 GUESTS)**

For catering services

(09) 410 7906

027 578 7966

Kitchen@PupukeGolf.co.nz



Pupuke

CATERING MENU

CARVERY

HONEY MUSTARD GLAZED HAM

With condiments

Or

GARLIC STUDDED ROASTED LAMB LEG

With condiments

SALADS

FRESHLY BAKED BREADS

With condiments

FRESH MIXED HERB GARDEN SALAD

With Vinaigrette dressing

SWEET POTATO, LENTIL & FETA SALAD

With Balsamic and Pomegranate Dressing

SMOKED CHICKEN BROWN RICE SALAD

With Cashews

HOT DISHES

HONEY ROASTED PUMPKIN

With Tahini Yogurt and Dukka

CHICKEN WITH MUSHROOM & BACON

With White Wine Sauce

STEAMED SEASONAL VEGETABLES

With Citrus Oil

MIDDLE EASTERN WARM SPICY
POTATO SALAD

PEA & CHARGRILLED CAPSICUM RISOTTO

DESSERT

VANILLA ICE CREAM

APPLE & BERRY CRUMBLE

SEASONAL FRUIT SALAD

\$35 PER HEAD FOR MEAL + \$8 FOR DESSERT
IF REQUESTED + GST (MINIMUM 20 GUESTS)

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CATERING MENU

CARVERY

HONEY MUSTARD CITRUS GLAZED HAM

With condiments

Or

GARLIC & ROSEMARY ROASTED LAMB

With condiments

SALADS

BALSAMIC ROASTED BABY BEETROOT

With Wild Rocket & Soft Goats Cheese

FRESH MIXED HERB GARDEN SALAD

With Herb Vinaigrette Dressing

TRADITIONAL CAESAR SALAD

With Grilled Bacon, Boiled Eggs, Shaved Parmesan & Classic Creamy Dressing

SEAFOOD DISHES

SEAFOOD SALAD

With Thousand Island Dressing

GRILLED WHOLE PRAWNS

With Gremolata

HOT DISHES

THAI CHICKEN CURRY

With Coconut Cream & Fluffy White Rice

STEAMED SEASONAL VEGETABLES

With Citrus Oil

GOURMET BABY POTATOES

With Drizzled Minted Butter

DESSERT

SPECIALITY ICE CREAM

FRESH SEASONAL FRUIT SALAD

BRANDY SNAPS

With Whipped Cream

BERRY CRUMBLE

With Vanilla Custard

\$45 PER HEAD + GST (MINIMUM 30 GUESTS)

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