



# DAY DELEGATE

Minimum of 20 people and conditions apply. Menus served from buffet as standard.  
 V = Vegetarian, GF = Gluten Free, DF = Dairy Free

MENU #1	<p><b>All Day</b>                  Basket of Whole Seasonal Fruit                  Tea Selection, Filter Coffee, Water and Mints</p> <hr/> <p>Morning Tea                  Selection of Club Sandwiches <sup>30% V</sup>                  Selection of Sweet Muffins <sup>V</sup></p> <p><b>Buffet Lunch</b></p> <p> Selection of Volare Bread</p> <p>Teriyaki Smoked Brisket, Soy, Mirin, Sesame Seeds <sup>GF</sup>                  Roasted Gourmet Potatoes, Herb Butter, Crispy Onions <sup>V/GF</sup>                  Caesar Salad, Parmesan, Egg, Croutons, Bacon, Caesar Dressing <sup>V/GF</sup>                  Smoked Salmon, Watercress, Pickled Red Onion, Capers, Lemon Crème Fraîche Wrap                  House-made Chocolate Brownie <sup>V/GF</sup></p> <p><b>Afternoon Tea</b>                  Spinach, Red Onion &amp; Ricotta Open Tart <sup>V</sup>                  Mini Lemon Meringue Tart <sup>V</sup></p>
---------	---


## DAY DELEGATE

Minimum of 20 people and conditions apply. Menus served from buffet as standard.  
V = Vegetarian, GF = Gluten Free, DF = Dairy Free

<b>MENU #2</b>	<p><b>All Day</b> Basket of Whole Seasonal Fruit Tea Selection, Filter Coffee, Water and Mints</p> <hr/>
	<p>Morning Tea</p> <p> Pork, Chorizo and Cheddar Sausage Roll Fruit Scones, Cream, Jam <sup>V</sup></p>
	<p>Buffet Lunch</p> <p> Selection of Volare Bread Red Cooked Pork Belly, Honey Glaze, Fresh Chilli, Ginger, Spring Onion, Sweet Soy <sup>DF</sup> Potato Dauphinoise, Rosemary <sup>V/GF</sup> Greek Salad, Crispy Spiced Chickpeas, Garlic Olive Oil Dressing <sup>V/GF</sup> Smoked Ham, Apple, Creamy Slaw and Watercress Mini Bun White Chocolate and Raspberry Cheesecake <sup>V</sup></p>
	<p>Afternoon Tea</p> <p>Prawn Cakes, Tartare Sauce Mini Chocolate Pecan Tart <sup>V</sup></p>


## DAY DELEGATE

Minimum of 20 people and conditions apply. Menus served from buffet as standard.  
V = Vegetarian, GF = Gluten Free, DF = Dairy Free

<b>MENU #3</b>	<p><b>All Day</b> Basket of Whole Seasonal Fruit Tea Selection, Filter Coffee, Water and Mints</p> <hr/>
	<p><b>Morning Tea</b> Selection of Mini Pies, Tangy Tomato Sauce <sup>30% V</sup> Plain Scone with Cream, Jam <sup>V</sup></p> <p><b>Buffet Lunch</b></p> <p> Selection of Volare Bread</p> <p>Chicken and Apricot Tagine, Chickpeas, Toasted Almonds, Coriander <sup>GF/DF</sup></p> <p>Olive Oil Roasted Baby Potatoes, Kumara, Parsnips <sup>V/GF/DF</sup></p> <p>Sautéed Broccoli Salad, Kale, Toasted Almonds, Chilli Flakes, Balsamic Vinaigrette <sup>V/GF/DF</sup></p> <p>Roast Honey Chicken, Spinach, Sundried Tomato Aioli, Lettuce and Cheddar Wrap</p> <p>Marshmallow Wagon Wheel Slice</p> <p><b>Afternoon Tea</b> Selection of Savoury Muffins Mini Berry, Lemon Friand <sup>V</sup></p>

## DAY DELEGATE

Minimum of 20 people and conditions apply. Menus served from buffet as standard.  
V = Vegetarian, GF = Gluten Free, DF = Dairy Free

<b>MENU #4</b>	<p><b>All Day</b> Basket of Whole Seasonal Fruit Tea Selection, Filter Coffee, Water and Mints</p> <hr/>
	<p>Morning Tea Ham and Swiss Cheese Croissant Banana Cake with Cinnamon Icing <sup>V</sup></p> <p><b>Buffet Lunch</b></p> <p> Selection of Volare Bread</p> <p>Butter Chicken with Almonds, Red Capsicum and Potatoes <sup>GF</sup> Basmati Rice, Cardamom, Coriander <sup>V/GF/DF</sup> Green Leaf Salad, Cherry Tomatoes, Radishes, Red Onion, Pomegranate Seeds Vinaigrette <sup>V/GF/DF</sup> Chicken, Avocado, Brie, Salad and Aioli Sandwich Rhubarb, Custard and Oat Slice <sup>V</sup></p> <p><b>Afternoon Tea</b> Lamb Kofta, Smoked Paprika, Mint Yoghurt <sup>GF</sup> Profiteroles <sup>V</sup></p>

# ORDER FORM

Prices are GST exclusive unless otherwise stated and menu content is subject to change due to market or seasonal availability.

A minimum order of 20 guests applies.

## EVENT DETAILS

### CONTACT DETAILS

YOUR NAME

---

COMPANY  
(IF APPLICABLE)

---

EMAIL

---

PHONE

---

ADDRESS

---

### FUNCTION INFORMATION

FUNCTION ID

---

DATE OF FUNCTION

---

TIME OF SERVICE

---

VENUE NAME

---

NUMBER OF PEOPLE

---

## OTHER NOTES / DIETARY REQUIREMENTS

---



---



---



---



---



---

We are happy to cater for individuals with food related allergies and/or medical conditions. We are also able to cater for vegetarian, vegan, gluten free, dairy free, pescatarian and pollotarian diets.

**We require advanced notice of guests requiring any of the above.  
We are unable to cater for any other lifestyle choices.**

CLAUDELANDS, GATE 6, BROOKLYN ROAD, HAMILTON 07 839 3459

**INFO@MONTANAFOODANDEVENTS.CO.NZ**

**MONTANA**  
FOOD AND EVENTS