



Catering Platters

Our platters are designed for 10 - 15 people

Savory

\$150

Minisavouries with tomato chutney

Plant Based

\$120

Spiced falafels, marinated olives, hummus, vegetable dippers, spiced nuts, beetroot and Horopito dip, rice crackers, vegan pesto, fresh seasonal fruits

Mini sausage rolls

\$150

Mini sausage rolls served with tomato chutney

Club Sandwiches

\$150

Classic mini sandwiches filled with ham, tomato, lettuce, egg mix

Cheese Platter

\$180

Selection of local and artisan cheeses, caramelized onion, pear and fig chutney, seasonal fruits, crackers, rice thins

Breads & Spreads

hummus, beetroot and Horopito dip, guacamole, olive oil, balsamic, selection of artisan breads

\$110



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Gluten free breads

\$120

& spreads

hummus, beetroot and
Horopito dip, guacamole, olive
oil, balsamic, cracker

Fruit Platter

\$170

Selection of seasonal fruits

Dessert

\$150

House made macarons,
selection of mini desserts and
slices

GF- Gluten Free, DF - Dairy Free, V - Vegetarian

Please note our dishes may contain nuts or traces of nuts, please ensure you advise your Event Co-Ordinator of your guests' food allergies or intolerances.

Prices are subject to change. Minimum guest numbers apply



Buffet Menu

**Minimum 30 pax to book
buffet with us**

**One protein, two
salads /
vegetable/ Warm
bread rolls and
butter** \$35pp

**Two protein, three
salads /
vegetable/ Warm
bread rolls and
butter** \$55pp

**Three protein,
three salads /
vegetable/ Warm
bread rolls and
butter** \$65pp

- **\$15pp for each protein if you
want to add extras**



Buffet Menu

Protein as follows:

Meat Proteins:

- **Citrus and ginger glazed ham on the bone**
- **Herb roast lamb with rich gravy**
- **Mustard herb crusted beef topside (served medium)**
- **Free range chicken breast, lemon, thyme cream reduction**

Vege Proteins:

- **Potato gnocchi, spinach, mushroom, parmesan**

Vegetables:

- **Steamed vegetables, cauliflower, broccoli and carrots**
- **Roast baby potatoes, garlic, thyme, whipped butter**
- **Oven roasted root vegetables, Moroccan spices**

Salads:

- **Pasta salad served cold, olives, penne pasta, onion**
- **Rainbow slaw, sesame dressing**
- **Classic green salad, lettuce, tomato, cucumber, onion**



Buffet Menu

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Dessert: add \$10pp

- **Petit fours grazing table**
- **Caramel and walnut brownie with whipped cream and berry sauce**
- **Chef's choice cheesecake with whipped cream**
- **Apple crumble and custard**

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Club Onehunga 2020 57 Princes St
Onehunga 09 366644
hallenquiries@clubonehunga2020.co.nz