

The Restaurant



Catering Platters

**Our platters are designed
for 10 – 15 people**

Savory

\$150

Mini savouries 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

\$110

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

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Gluten free breads & spreads

\$120

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

The Restaurant



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**

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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

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Buffet Menu

Minimum 30 pax to book buffet with us

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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