

OUT CATERING

POWERHOUSE CAFÉ
8 JACKS PASS ROAD
HANMER SPRINGS

Want a great night in with your family & friends? The Powerhouse Café will cater for your occasion so that you can relax and BYO.

Phone 03 315 5252 Email connect@powerhousecafe.co.nz

www.powerhousecafe.co.nz

Please order at least 48 hours in advance

CANAPES AND FINGER FOOD PLATTERS

Delicate mouthful-sized treats that delight the eye as well as the taste buds while you mix and mingle.

7 pieces plus extras for \$12 per person

Smoked salmon & cream cheese with caperberry on 8 seed crackers

Roast beef & horseradish cream cheese on rye

Roast Duck and citrus whip on melba toast

Kumara bacon cakes with avocado

Miniature risotto cake with mushroom and ham

Prunes & prawns wrapped in bacon

Thai rice paper rolls with dips

Meatball skewers with relish and cherry tomato

Chargrilled vegetable canapes with tapenade

Sweet sticky five spice Pork spring rolls

Tempura prawns and dips

Mushroom risotto cake with ham roulade.

Beef kebabs with peanut sauce dip

Cocktail club sandwiches

Sushi assortment

Cocktail toothpicks

BREAD AND DIPS PLATTERS

An economical way to accompany a hot & thirsty afternoon or evening. \$12.50 per person

FINGER FOOD GRAZING TABLE

A light meal suitable for lunch or evening, more than canapes but just as convenient! \$30 per person

Choose 10 items from our selection or ask for a custom- built menu!

Empanadas, Savoury Tartlets, mini quiche, corn fritters, felafel, bacon & egg pie, Smoked chicken curries kumara cake, our own sausage rolls, Meatballs and dips, teriyaki chicken drums, sage and bacon stuffed chicken, Tyropitas, Cornish Pasties, Baby burgers, smoked fish potato cakes, Baby savoury eclairs, stuffed eggs, lamb dolmas and mint dip, scotch eggs, beef & Guinness pies, Bruschetta and toppings, asparagus rolls.

ANTIPASTO PLATTERS

This is a spectacular table groaning with delights.
\$250 for 10 guests

You choose between cold meats, seafood, or vegetarian.

Prawns, scallops, salmon, mussels, beef, chicken, ham, salamis and other cured meats.

All platters are served with our own 8-seed gluten free crackers, pates and pickles fruit.

DESSERT PLATTER

\$20 per person

Sweet tartlets, mouthful sized mousses, liquored fruits, and delicious pastries

TAKE OUT FORK AND TALK FOOD

A great way to have buffet dining when guests may want to be able to move around. Great for an informal dinner party. This menu is easily tailored to your personal taste.

One dish 20.00, each additional dish 8.00

Coq- au Vin- laden with button mushrooms, shallots, garlic and bacon in a wine sauce with roast root vegetable medley.

Navaratan Vegetable Curry and Saffron pilau with Green mango, cucumber and mint salad grilled Rotis.

*Beef and Ale with dumplings and roast root vegetable medley and creamy mash.
, Gado Gado salad with peanut sauce, chicken, prawn or vegetarian risotto
Beef Rendang, Asian chilled noodle salad.*

Chicken and sundried tomato salad with basil and cheesy polenta cake.

Sichuan style pulled pork on jasmine rice with wilted Asian greens.

Prawn and orzo salad with cherry tomato, feta basil and lemon dressing

Butter chicken curry with dal croquettes, basmati rice and chutney.

Creamy Seafood parmesan, pea risotto.

TAKE OUT BBQ BUFFET

\$25.00 Each guest chooses either Salmon fillet, ribeye steak, chicken breast or vegetarian burger served with:

Garlic bread

Creamy gratin potatoes

Three fresh seasonal salads

A delicious selection of sauces

Chef service- add \$100

Dessert- add \$6.50 per person

Clean up dishes \$20 per hour (usually 1 hour).

TAKE OUT DINNER PARTY

Choose one main course \$25

(Each extra main course for the group add \$10 per person.)

Cracked pepper crusted roast beef with wine jus and horseradish potato whip.

Sweet spicy pork belly with mandarin, pear and lime relish & crackling

Salmon fillet on seafood risotto cakes with lime aioli.

Ratatouille filled crepes au gratin

*Hot glazed ham & mustard accompaniments
Confit of Duck on kumara whip with cardamom and orange sauce.*

All main courses served with roast seasonal vegetable medley and creamy gratin potatoes.

BAKED GLAZED HAM BUFFET

20 people minimum

Dine in \$35 Take out \$25

A hot glazed and dressed leg of Ham

Mustard selection

Fresh seasonal chutney

Pickles and marinades

Rhubarb Cranberry conserve

Aioli

Roast tomato & Capsicum relish

Fresh Baguette with butter and spreads

Creamy gratin potatoes

3 seasonal salads

(or hot roast vegetables)

PICNIC HAMPERS

\$17.50 per person

Club or Dagwood sandwiches, pastries, quiche, sweet nibbles and fruit

PACKED LUNCH

\$12.50

Wholegrain Dagwood sandwich, fruit, two sweet items and quiche

MORNING & AFTERNOON TEAS

Cheese onion scone, small fruit muffin and fruit platter \$7.50

Two hot savouries, two sweet items and fruit platter \$10.50