

Morning / Afternoon Tea

\$3.00 per person per selection
Minimum order 15 per item

Sweet



Homemade Lemonade Scones with Anathoth Preserves and Fresh Cream
Orange and Walnut Scone with Whipped Butter
Paleo Pumpkin Scone with Cinnamon Glaze
Wholegrain Blueberry and Banana Muffin
Bran, Cranberry and Pear Muffin
Buttermilk Apple Muffins with Cinnamon Streusel
Nutmeg and Rosemary Portuguese Egg Tart
Pecan and Marmalade Tart (GF)
Baked Cherry Custard Tart
Mango, Cereal and Date Loaf
Spiced Fruit and Nut Loaf
Tangy Lemon Bars
Selection of Mini Danish Pastries
Mediterranean Orange Cake (GF)
Date, Apricot, Orange and Cardamom Shortcake
Fig, Ginger and Chocolate Eccles Cakes
Raw Cocoa, Walnut and Date Bites (GF)
Fresh Seasonal Fruit Skewers with Passionfruit Yoghurt (GF)

Fresh Fruit Platter \$4.00 per person

Savoury

Spinach, Olive, Oven Dried Tomato, Feta and Rosemary Scone Scroll (V)
Basil and Courgette Muffin with Sundried Tomato and Cheddar (V)
Carrot, Spinach and Pumpkin Seed Muffin (V)
Mini filled Croissant Smoked Salmon, Rocket and Caper Cream Cheese
Roast Pumpkin, Feta and Pinenut Tartlet (V)(GF)
Grilled Cauliflower, Salted Ricotta, Salsa Verde and Mozzarella Tart (V)
Truffle, Bacon and Egg Pie
Individual Smoked Chicken and Sage Pie
Roast Vegetable, Chorizo, Pesto, Caper and Haloumi Galette
Beef and Caramelised Onion Sausage Roll
Moroccan Chicken Sausage Roll
Spanish Potato, Pepper and Green Pea Tortilla with Tomato Salsa (GF) (V)
Traditional Cocktail Sandwich Selection (includes V)

Special dietary options available on request – surcharge may apply

Beverages

Tea Selection & Organic Plunger Coffee (includes equipment)	\$3.00 per person
Orange / Apple Juice	\$9.00 per 3 Litre
Organic Phoenix Fruit Juice	\$8.00 per 750ml
Homemade Iced Tea / Lemonade (litre)	\$6.00 per litre

Prices are GST exclusive

Working Lunch Menu

WL Option 1
Choice of 3 items
\$13.00 per person

WL Option 2
Choice of 4 items
\$16.00 per person

WL Option 3
Choice of 5 items
\$19.00 per person

Special dietary options available on request – surcharge may apply
Minimum order of 15 per item

Artisan Wild Wheat and Pandoro Filled Breads

Roast Pepper, Rocket, Pickled Cucumber, Green Olive and Orange Hummus Foccacia (V)
Vietnamese Pulled Pork, Avocado, Crisp Cos and Coriander Baguette
Traditional Salami, Cheese, Iceberg, Tomato and Chutney Ploughmans Sandwich
Smoked Chicken and Sweet and Sour Coleslaw Grain Wrap
Pacific Chicken, Peanut, Avocado, Sundried Tomato Gem Lettuce Foldover
Petit Club Sandwich Selection (includes V)
Roast Beef, Cress, Beetroot and Horseradish Pesto Roll
Ras el Hanout Lamb, Mint Chutney, Baby Spinach and Rosewater Carrot Pide
Champagne Ham, Mustard, Brie, Mesclun and Apricot Chili Chutney Bap
Cumin Rosemary Roast Chicken with Lemon Yoghurt Mayo and Iceberg in a Whole-meal Roll
Hot Smoked Salmon Sour Dough with Potato Skordalia, with Cucumber, Lemon and Rocket

Savouries

Spicy Lamb Mince Kofta, Herb and Lime Hummus Dip (GF)
Caramelised Feta and Onion Tarts with Sundried Tomatoes (V)
Moroccan Spiced Chicken Filo Pie
Bali Beef Skewers, Coconut and Red Onion Sambal (GF)
Leek, Potato, Rosemary and Cheddar Cheese Tart (V)
Greek Spinach, Garlic and Roast Pepper Pastry (V)
Individual Steak and Mushroom Pie
Spicy Eggplant, Red Onion and Mint Empanada (V)
Ham, Apple and Raisin Borek Roll
Selection of Brown Rice Sushi (GF)

Individual Salad Cartons (GF)

Chicken, Caramelised Carrot, Corn & Cilantro Salad with Feta, Lime and Cumin
Seared Salmon, Buckwheat, Avocado, Watercress and Nori with Sesame Seeds
Broccoli, Beet Leaves, Roast Carrot, Spring Onion, Toasted Pepita, Orange & Mustard (V)
Citrus Glazed Ham, Maple Sumac Kumara, Rocket and Poppy Seed Yoghurt
Fennel Seed Lamb, Cannellini Beans, Courgette, Radish & Cashew Nuts Salad
Grilled Ras el Hanout Lamb, Freekeh, Walnuts, Chard, Rosemary Mushrooms & Tahini Labneh
Cucumber, Kumara, Pomegranate, Green Bean, Baby Spinach & Goats Feta (V)
Grilled Lemon Chicken with Asian Miso and Coriander Slaw
Sweet Soy Beef, Roast Pumpkin, Aubergine & Shiitake, Horseradish Mascarpone & Parmesan

Something Sweet

Today's Home made Cake or Slice
Selection of Mini Slices / Sweets
Fresh Seasonal Fruit Platter

Prices are GST exclusive

Cocktail Finger food Menus

\$3.30 per person per item (minimum order of 15 per item)

* Requires chef on site

Farm

- * Beef, Pancetta and Mozzarella Pie Pops
- Smoked Duck with Plum Jelly, Baby Celery and Speculaas
- Sumac and Zahtar Lamb Skewers with Tomato Achar (GF)
- * Peppered Venison Loin and Beetroot on Gnocchi Romaine with Shallot Jam
- Ras el Hanout Lamb Slider with Baby Spinach and Mint Pesto
- Chicken, Pinenut and Raisin Bisteeya Cigar
- Quinoa and Oat Sable with Rare Chimichurri Beef Fillet
- * Quails Scotch Egg with Lightly Curried Mayo
- * Chicken and Mushroom Pie with Truffle Oil
- Lamb, Crisp Eggplant and Baba Ghanoush Tart (GF)
- Duck Confit and Forest Mushroom Tarts with Truffle
- * Baby Sang Chow Bao with Pork and Water Chestnuts and Whitloof (GF)

Sea

- Waikanae Crab, Mango and Mint Nori Rolls (GF)
- Prawn and Watercress Sandwiches with Lemon and Cayenne
- Prawn Cakes with Tomato Chilli Jam (GF)
- * Miso Prawn Cone with Mango Chutney
- Tamarind, Palm Sugar Prawn Cutlet with Micro Coriander (GF)
- Sake Marinated Salmon, Quince, Tangelo and Coriander Essence Rice Paper (GF)
- Beetroot and Juniper cured South Island Salmon with Horseradish Potato Tart
- Soy and Ginger Salmon Skewers (GF)
- * Mirin Tuna, Dashi Mayonnaise and Sesame (GF)
- * Rare Tuna Spring Rolls With Lime and Soy
- Mini Chermoula Tuna Burger, Preserved Lemon and Crème Fraiche
- Lemon Smoked Scallops with Chilli Pancetta (GF)
- * Brioche coated Scallops with Apple and Citrus Salad, Caramelised Mango

Garden

- Slow Roast Tomato, Bocconcini and Bruschetta with Pesto and Parmesan
- Blackened Eggplant and Whipped Chevre Gougere
- Baked Parmesan Tart with Balsamic and Pear Chutney
- Green Pea and Ginger Herbed Tartlet with Hazelnut and Mint Salsa
- Sake and Vanilla Poached Vine Tomato, Caramelised Onion and Feta (GF)
- Crisp Potato and Beetroot Rostii, Olive, Basil and Raisin Tapenade (GF)
- * Mini Caponata Pizza with Parmesan, Thyme and Olives
- Roast Pumpkin, Spinach, Ricotta and Pinenut Empanada
- Potato, Mint and Feta Pancake with Imam Biyaldi (GF)
- Spicy Eggplant, Red Onion, Mint and Goats Curd Fold Over

Sweet

- Mini Lemon, Ricotta and Almond Cakes (GF)
- Chocolate and Pistachio Marquis Sable
- Raspberry and Rose Petit Meringues with Orange Crème (GF)
- Plum and Chocolate Brulee Tart
- Classic Pecan and Maple Spiced Tart
- Green Tea, Pistachio and Quinoa Bars
- Frangelico and Cacao Truffles (GF)
- Opera Cake – Dark Chocolate and Coffee layered Almond Sponge
- Lemon Meringue Tartlets

Prices are GST exclusive

Cocktail Hour Platters \$95.00 per platter (10 portions)

* Chef recommended - if no chef booked some items may need to be substituted.

Approximately 4 pieces per portion

The following items are an indication of platter content; items may vary according to season.

* Latin America

Pambazo, Beef Empanada, Guacamole, Gorditas, Shrimp Tostadas, Refried Beans with Taco, Chicken Mole Skewer, Sopaipallas, Onion and Olive Enchiladas, Red onion Tamatillo Salsa

Moroccan

Saffron fish cakes, Lamb and fig Cigars, Bastilla chicken Phyllo, Harissa Chicken Drumettes, Chermoula marinated fish, Cumin, fennel and cinnamon spiced pumpkin, Spicy Minced beef kebabs

* Fusion Tastes

Dim Sums, Crisp Vegetable Rice Paper Rolls, Black Bean Squid, Cajun chicken wings, Cumin spiced Salmon Skewers, Greek Beef Balls, Fresh Prawn Spring Rolls

Euro

Cured Meats and Seafood, Grilled Vegetables, Pepperdews, Dolmades, Duck and Cognac Pate with Home made Chutney and Pickles and Bruschetta and Crusty French Breads

* Kiwiana

Mini Steak and Cheese Pie, Fish Goujons and Potato Wedges, Lamb Burger, Garlic and Herb Bread Sticks, Asparagus Rolls, Mussel and Courgette Fritters, Smoked Fish Tart, Sausage Rolls

Vegetarian

Feta and Chickpea Fritters, Vegetable Pakora, Grilled Artichokes, Feta stuffed Peppadews, Roast Tomato and Fennel Bruschetta, Pumpkin and lentil Kofta, Crisp Vegetable rice paper rolls, Cabbage and Chive Dim Sum, Roast Cauliflower and Kumara Frittata

Whole Hot Smoked Salmon Fillets

Muscavoda, Horseradish, Juniper and Lime Glazed Home Smoked Salmon served with Tomato Chilli Jam and Kumara Sourdough

Premium Red Wine Platter \$115 per platter (10 portions)

Smoked and Roasted Duck, Pate, Fennel Salami, Caramelised Cipollini, Pancetta Pastry Sticks, Olives, Mushroom Babujuans, Sun blush Tomatoes, Pepperdews, Washed Rind and Blue Cheese, Grilled Artichokes, Grilled Lamb Cutlets with Grilled Sour Dough and Bruschetta.

Premium White Wine Platter \$115 per platter (10 portions)

Prosciutto, Roasted artichokes, Feta, Grilled Prawns, Pepperdews, Baba Ganoush, Green Olives, Brie, Chutney, Grilled Red Peppers Smoked Mussels, Lemon and Garlic Seared Squid with Baguette and Puglia.

Gourmet Bar Snacks \$35.00 per platter (10 portions)

Horipito and Sundried Tomato Pita Crisps, Baked Garlic and Herb Bread Sticks, Paprika and Parmesan Popcorn, Soy Honey and Sesame Roasted Nuts, Pretzels


Artisan Cheese Platter with Oatcakes, Crackers and Accompaniments

\$75.00 per platter (10 portions)

Standing Fork Food

\$8.00 per person per selection

Chef Recommended



Roast Chickpeas, Cauliflower and Ginger with Baby Spinach, Toasted Pepita
Tamarind Glazed Vegetable, Peppers, Feta, Rocket Haloumi
Broccoli, Baby Beet, Spring Onion, Grilled Baby Carrots, Orange, Mustard & Miso Dressing
Cucumber, Kumara, Pomegranate, Green Bean, Baby Spinach and Goats Curd
Fennel Seed Lamb, Cannellini Beans, Courgette, Radish, Cashew and Mint
Grilled Ras el Hanout Lamb, Freekeh, Walnuts, Chard, Rosemary Mushrooms and Tahini Labneh
Orange Glazed Ham, Kumara Roasted with Maple and Sumac, Poppy Seed and Sesame Yoghurt
Star Anise Ham, Cucumber, Paw Paw, Toasted Rice with Tamarind and Caramelised Macadamia
Grilled Lemon Chicken, Oregano, Cucumber, Roast Tomato, Black Olives
Roast Corn-Fed Chicken, Mandarin, Kale, Pumpkin, Tomato and Yuzu
Duck with Poached Balsamic Figs, walnuts, Grapes, Vinagre de Jerez, and Quinoa
Sesame Glazed Beef Balls, Coriander and Chilli Rice Salad, Cucumber Pickle
Grilled Chipotle Squid, Charred Corn and Piquillo Pepper Salad, Smoked Ricotta
Seared Salmon, Buckwheat, Avocado and Watercress Salad with Nori and Black Sesame Salt
Sancho Prawns, Miso Roasted Artichoke and Kumara, Garlic Ume Dressing
Manis Beef Sirloin, Roast Pumpkin, Sweet Aubergine, Shiitake, Herbed Horseradish Mascarpone
and Parmesan

Supper Size

\$4.50 per person per selection

Chef Required

Chinese Steamed Hoisin Pork Belly Sandwich
Jerk Fish Taco, Pinto Beans, Guajillo Chiles, Slaw and Avocado
Fish and Fries Carton with Lemon Aioli
Pambazos of Chorizo, Mexican Salsa and Potato
Mini Steak Burger, With Salsa Verde and Caramelised Onion

Supper Carvery

One selection meat \$ 9.00 per person

Two selections meat \$10.50 per person

Rosemary and Paprika Roasted Beef Sirloin
Chilli and Mint Grilled Butterflied Lamb Leg
Palm Sugar, Lime and Ginger Glazed Champagne Ham

Served with

Home-made Condiments, Sliced Tomatoes, Cucumbers, Gourmet Salad Leaves, Pickles, Cheese
with Scottish Oat Baps and Artisan Bread Rolls

Ask about adding individual salad cartons and / or petit desserts to compliment your Carvery

All prices are GST exclusive



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Buffet Lunch and Dinner Menu

Option 1	2 mains / 1 dessert	\$43.00 per person
Option 2	3 mains / 2 desserts	\$50.50 per person
Option 3	4 mains / 3 desserts	\$56.00 per person
Entrée chosen from plated menu		\$12.00 per person
Individual Table Buffet	2 mains / 2 desserts	\$49.00 per person

All options come with a selection of Wild Wheat Artisan Breads Oils

Mains

Feta and Harissa Roasted Chicken with Farro, Mint and Wolf Berry Salad
Fijian Rum Chicken with Roast Pumpkin and Sage
Slow-cooked Beef in Spiced Coconut milk with Cardamom Potato Puree
Pacific Glazed Beef Sirloin, with Rosemary Baked Agria Potatoes and Oranges
Pear-Marinated Leg of Lamb with Sumac and Honey Kumara and Rocket
Roast Ras el Hanout Lamb, Gnocchi Romaine, Vine Tomatoes and Watercress
Piri Piri Pork Belly, Saffron, Mint and Currant Portuguese Rice Pilaf
Cuban Citrus Marinated Pork Loin, Baked Apples, Parsnip and Leeks
Seared Salmon with Pesto, Green Beans, New Potatoes and Radicchio
Pan Roast Hapuka or Kingfish with Courgette, Radish, Cannelini, Parsley, Olive and Lemon
Marakesh Tuna Loin, Kumara, Tomato, Broccoli Florets with Toasted Sunflower Seeds

A selection of Seasonal Vegetables and Salads will be served to compliment your mains

Desserts

Pistachio, Hazelnut and Rose Cake, Spiced Roasted Fruits
Apple, Pecan and Pinenut Torte with Cinnamon Cream Fraiche
Coconut Cream, Lemongrass and Ginger Tart
Orange and Lemon Catalan Cream, Praline Wafer (GF)
Chocolate Sabayon Tart with Thyme Poached Berries
Roasted Rhubarb, Apple and Cherry with Vanilla Mousse (GF)
Spiced Bread with Red Wine Poached Pears
Dark Chocolate and Black Doris Plum Brownie with Salted Caramel Ice-cream

Cheese Platters \$6.50 pp

Artisan Cheese Selection with Oatcakes and Accompaniments
Award winning Kapiti Kikorangi with Honey Walnut Cake and Fresh Pears
Grana Padano with Balsamic Figs and Knackerbord

Tea Selection and Organic Plunger Coffee

All prices are GST exclusive

Summer BBQ Menu

Option 1	2 mains / 1 dessert	\$42.00 per person
Option 2	3 mains / 2 desserts	\$49.50 per person
Option 3	4 mains / 3 desserts	\$55.00 per person
Individual Table Buffet	2 mains / 2 desserts	\$48.00 per person

Artisan Breads to Suit

Mains

Artisan Sausages from Avon's Butcher in Glen Innes
Grilled Beef Ribs with Charred Vegetables
Grilled Lamb, with Pecorino, Herbs and Lemon and Basil Carrots
Marinated Sirloin Steaks with Charred Tomatoes and Corn Relish
Mojo Pork Cutlets with Fennel and Bay Leaf
Tahini Marinade Chicken with Honey Yoghurt Sauce
Prime Beef Burger with Tomato Chutney, Ice Burg and Emmental
Chargrilled Tuna, Avocado Salad, Toasted Corn Vinaigrette and Pumpkin Hash
BBQ Whitefish, with Tamarind, Ginger and Tomatoes
Summer Kokoda with Prawns, Kumara, Avocado and Coriander
Paprika and Citrus Baby Squid with Salt Baked Potato, Red Onion and Caper Salad

Choice of Skewer with Condiments

Chermoula Chicken
Chimmi Churri Beef
Lamb Kofta

A selection of Seasonal Vegetables and Salads will be served to compliment your mains

Desserts

Italian Ricotta, Dried Fruit and Nut Tart
Apple Sour Cream Pie with Caramel Cream
Chocolate, Dried Plum and Whisky Cake with Vanilla Mascarpone
Lemon and Almond Stuffed Profiteroles
Coffee and Butterscotch Roulade with Roasted Hazelnuts
Roasted Fruits with Brown Sugar Meringues

Tea Selection and Organic Coffee Plunger

All prices are GST exclusive

Plated Dinner Menu

Option 1	1 entrée / 1 main / 1 dessert	\$54.00 per person
Option 2	1 entrée / 2 mains / 1 dessert	\$62.00 per person
Option 3	Entrée Trio / 2 mains / Dessert Trio	\$69.00 per person
Option 4	2 entrée / 2 mains / 2 dessert	\$72.00 per person

Artisan Breads and Oils

Entrée

Tea Smoked Duck Breast with Cucumber, Chilli and Lime
Grilled Eggplant, Artichoke and Tomato Salad with Sumac Labneh
Crisp South Island Salmon with Ginger Sesame Slaw and Coriander
Seed Crusted Snapper with Roast Cherry Tomato Dashi
Miso Poached Lamb with Corn, Capers, Fennel and Sage
Pork Belly with Apple Frisee Salad with Balsamic Dressing
Herb Seasoned Tuna with Olives, Shallots and Green Beans
Chermoula Oil Poached Prawns, Roast Cauliflower, White Anchovy and Chives
Caramelized Onion and Wild Mushroom Tarts with Truffle and Soy
Terrine of Corn-fed Chicken, Roasted Garlic and Herbs with Salsa Verde

Mains

Herbed Lamb Loin, Roasted Shallots, Eggplant Tian and Tarragon
Roast Rump of Lamb, Potato Rostii, Mushrooms, Confit Tomato and Courgettes
Slow Cook Beef Cheek with Potato Puree, Confit Garlic, Parsley and Buttered Carrots
Cilantro Marinated Beef Fillet, Poached Parsnips, Yorkshire Pudding, Maltaise Vinaigrette
Duck Breast with Peppercorns, Honey, Sarladaise Potatoes and Bok Choy
Corn-fed Chicken Breast Vadouvin, Roast Pumpkin Risotto, Braised Chard and Chervil
Grilled South Island Salmon, Artichoke, Mint Vinaigrette and Crushed Peas
Herb Crusted Hapuka, Gnocchi Romaine, Tomato Fondue, Basil Mayo
Five Spice Pork Loin with Red Wine Apples Rosemary Potatoes and Roast Artichokes
Pan Roasted Venison with Truffled Celeriac and Swede Puree, poached Cranberries and Feves

Seasonal Vegetables and Petit Seven Leaf Salad served per table

Desserts

Vanilla and Almond Terrine with Poached Pear
Bitter Sweet Dark Chocolate Tart with Pistachio and Coco Tuille
Fine Apple Galette, Caramelised Apple and Cinnamon Crème Fraiche
Lemon Chiffon Pie with Poached Rhubarb and Plum, Lemon Syllabub
White Chocolate Lemon Cheese Cake, Peppered Strawberry and Basil
Cinnamon and Cherry Crème Brulee, Fig and Rose Salad

Tea Selection and Organic Coffee

Cheese Selection	\$6.50 per person
Petit Fours and Handmade Chocolates	\$2.50 per piece

All prices are GST exclusive

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Christmas Buffet Menu 2016

Option 1	2 mains / 1 dessert	\$43.00 per person
Option 2	3 mains / 2 desserts	\$50.50 per person
Option 3	4 mains / 3 desserts	\$56.00 per person
Individual Table Buffet	2 mains / 2 desserts	\$49.00 per person

Wild Wheat Artisan Bread Selection

Mains

Palm Sugar, Lime Leaf Glazed Champagne Ham OR Brown Sugar and Mustard Glazed Ham
Moroccan Whole Roast Chicken, Honey, Grapes and Garlic, Cous Cous and Pistachio Stuffing
Black Sesame Pork Loin with Crispy Skin, Caramelised Miso Bok Choy, Sesame Honey New Potatoes
Slow Cooked Duck Leg, Tumeric and Chilli with Grilled Orange and Cos
Fennel, Herb and Polenta Crusted Salmon, Roasted Leeks, Celery and Wasabi Crème Fraiche
Char-grilled Lamb, Roast Tomato, Cannellini, Feta and Radicchio with Sumac Aioli
Parsley Spinach, Ricotta and Sundried Tomato Salmon and Gurnard "en Croute"
Chermoula Tuna, Wong Bok, Coriander, Red Onion Salad with Toasted Wild Rice
Caper, Thyme and Red Wine marinated Beef Sirloin, Horseradish Parsnips, Green Beans and Sage
Turkey – Brined Turkey Breast with Smoked Fig and Apple Stuffing

Salads – choice of 3

Broccoli, Asparagus and Chickpeas, with Roasted Spiced Grapes
Green Beans with Walnuts, Quinoa, Gem Lettuce and Tomato
Fennel and White Cabbage Slaw, White Soy Bean Dressing with Spring Onions
Grilled Carrot with Orange, Rocket and Macadamia, Golden Raisin and Grana Padano
Tumeric and Cumin Roasted Potatoes with Basil
Med Spiced Pumpkin and Pickled Red Onions with Rocket
Kumara roasted with Maple and Sumac, Spinach and Toasted Poppy Seed and Tahini Yoghurt
Snow pea Shoot, Radicchio, Coconut Aubergine, Dates and Feta
Grilled Corn with Truffled Ricotta, Goji, Mint and Cos
Frisee, Iceber, Chicory, Grapefruit and Apple, Cranberries with White Balsamic and Colza Oil

Desserts

Peach and Nectarine Trifle with Vanilla Mascarpone with Hazelnut Wafers
Classic Christmas Pudding with Benedictine Anglaise
Basil, Lime and Strawberry Cheesecake with Strawberry Compote
Chewy Brown Sugar Meringue with Eggnog Custard
Raspberry, Pear and Almond Tart with Cinnamon Apple Caramel Sauce
Apple and Ginger Sour Cream Cake with Whisky Marmalade Oranges

Organic Plunger Coffee and Tea Selection

Prices are GST exclusive

Beverage List

Beverages are billed on consumption
Glass hire, bar set up, liquor license, duty manager included

Champagne and Methode Champenoise

Champagne Billecart-Salmon	\$ 110.00
Cloudy Bay Pelorus NV	\$ 55.00
Gustave Lorentz Cremant D'Alace Rose	\$ 45.00
Te Hana Methode Champenoise	\$ 28.00
Te Hana Methode Champenoise – 200ml	\$ 9.50

Chardonnay

Kumeu River Village Chardonnay	\$ 29.00
Greenhough Nelson Chardonnay – Biogro Certified	\$ 30.00
Milton Opou Vineyard Chardonnay - Biogro Certified	\$ 38.00
Escarpment Martinborough Chardonnay	\$ 47.00

Sauvignon Blanc

FOX Sauvignon Blanc	\$ 23.00
Carrick Central Otago Sauvignon Blanc	\$ 28.00
Craggy Range Avery Sauvignon Blanc	\$ 34.00
Neudorf Nelson Sauvignon Blanc	\$ 38.00

Aromatics

Obsidian Waiheke Island Pinot Gris	\$ 35.00
Maude Central Otago Pinot Gris	\$ 35.00
Foxes Island Awatere Valley Riesling	\$ 40.00

Red Wine

Elderton High Altitude Barossa Valley Cabernet Sauvignon	\$ 31.00
Man O'War Cabernet Franc, Merlot, Malbec	\$ 38.00
Bilancia Hawkes Bay Syrah	\$ 42.00
Obsidian Waiheke Island Syrah	\$ 44.00
Te Mata Awatea Cabernet Merlot	\$ 50.00

Pinot Noir

FOX Marlborough Pinot Noir	\$ 33.00
Gibbston Valley Gold River Pinot Noir	\$ 36.00
The Edge Martinborough Pinot Noir	\$ 40.00
Foxes Island Single Vineyard Pinot Noir	\$ 52.00

Beers

NZ Beers	\$ 6.00
Premium Beers	\$ 7.00
Moa Craft Beer	\$ 8.00

Non- Alcoholic

Phoenix Organic Fruit Juice 750ml	\$ 8.00
Teza – real leaf organic tea 325ml	\$ 4.00
Phoenix Organics Fruit infused Sparkling Water 290ml	\$ 3.50
NZ Sparkling Mineral Water 1000ml	\$ 6.00
NZ Still Mineral Water 1000ml	\$ 6.00

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We will endeavor to meet any special requests you might have.



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