



**ALCOVA**  
private garden venue

**Alcova Catering and Beverage**

**ALCOVA**  
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## FOOD AND BEVERAGE

Alcova has a selection of menus available designed by our head chefs

Our chefs create the most delicious buffet selections and platters. By blending healthy and exciting foods, we create flavours that are simple yet memorable. Our dishes are reminiscent of home cooked favourites but have that added little twist, delivering a superior taste. With a homely yet refined presentation, our food is sophisticated and full of flavour.

### FINGER FOOD PLATTERS

\$5.00 per item

A selection of finger foods containing some of the following:

Macadamia crumbed chicken strips

Fish cakes with mirin dipping sauce

Potato and chorizo empanadas

Pumpkin, sage and feta wontons

Red pepper and walnut mini tartlets

Blue cheese and walnut mini tartlets

Chicken kebabs with a selection of  
marinades and rubs

Moroccan carrot dip with crostini

Porcini and chicken liver pate with  
crostini

Pork Gyoza

Mince curry puffs with chutney dip

Prawn and chorizo skewers

Tomato, haloumi and basil skewers

Spinach and feta mini tartlets

Sundried tomato and olive mini tartlets

Beef kebabs with a selection of  
marinades and rubs

Hummus with crostini

Tomato and cashew chutney with crostini





## CANAPÉS

\$25.00 per person

(approx 5 canapés per person, please select from below)

Zucchini, potato & herb fritters with roasted garlic aioli (v)

Arancini di riso – sundried tomato & caramelised onion risotto cakes (gf) (v)

Chilli lime chicken dumpling skewers with homemade sweet Thai chilli sauce

Vietnamese rice paper rolls with prawn & coriander (gf)

Eye fillet wrapped in prosciutto with béarnaise sauce (gf)

Moroccan lamb served on rosemary skewers with tzatziki (gf)

Aoraki smoked salmon served on blinis with horseradish and chive cream cheese

(Increase in canapé selection available if desired)





## **PLATED MENU**

\$85.00 per person

Starters served to tables and dinner served alternate drop to all guests

### **Option One sample**

#### **Starters**

Arancini di riso - sundried tomato & caramelised onion risotto ball stuffed with prosciutto wrapped fresh mozzarella on wild rocket with rich tomato passata

Traditional Roman Arancini di riso – porcini risotto cake stuffed with mozzarella and served with chilli pasta sauce & rocket (v)

#### **Mains**

Oven roasted Prime Angus Scotch fillet served on creamed spinach with salt & pepper onion rings & a pinot noir reduction

Chicken breast stuffed with roasted red pepper, brie, fresh sage served with Mediterranean vegetable tabouli

Roast goats cheese, caramelised onion and beetroot tart served with rocket & parmesan salad (v – on request)

#### **Desserts**

Lemon brulee served with a homemade brandy snap sail & honey & cinnamon mascarpone

Chocolate & hazelnut torte with raspberry coulis and clotted cream



## **Option Two sample**

### **Starters**

Warm vegetable tarte – roasted aubergine, courgettes, capsicum, feta and avocado served with a fresh herb salad and roasted garlic aioli (v)

Duck, cranberry and pistachio terrine with ciabatta and fig and rocket salad

### **Mains**

Mediterranean baked monkfish with olives, roasted peppers and fresh homemade mozzarella

Dukkah crusted lamb rump on kumara and ginger rosti with a mint and red wine reduction

Oven roasted field mushroom stuffed with ricotta and herbs served on potato, zucchini and herb fritters with rocket oil and roasted tomato coulis (v – on request)

### **Desserts**

Valrhona chocolate fondant with marinated cherries and hazelnut praline

Sticky date pudding with caramel sauce and vanilla bean mascarpone



ALCOVA

**BUFFET**

**Finger Foods to start \$25.00 per person**

Prawn and chorizo skewers with smoked paprika mayo  
Blini topped with either blue cheese and pear or Salmon and dill  
Lemon and thyme chicken cakes with cranberry sauce  
Crosthini with grilled haloumi and slow roasted cherry tomato  
Herbed risotto balls with garlic mayo

**Mains \$80.00 per person**

Rare roasted sirloin of beef with horseradish cream  
Lemon harissa chicken  
Manuka smoked salmon  
Twice roasted potatoes  
Pasta, ricotta and baby spinach salad  
Rocket, cherry tomato and parmesan with a balsamic dressing  
Artisan breads

**Dessert \$20.00 per person**

Individual ginger cakes with butterscotch sauce  
Baby meringues with passion fruit cream  
Seasonal fruit and cream.



### **SMALL MEAL OPTIONS**

Small meals - \$10.50 each

*(Served on a variety of small plates, cones, containers or noodle boxes)*

Thai chicken curry on rice with mango chutney

Smoked eye fillet carpaccio, horseradish creme, pea shoots & semi-dried tomato

Thai beef salad, fresh herbs & homemade sweet chilli sauce dressing

Pulled pork belly, cauliflower puree, roasted corn salsa & sprouts

Pumpkin, ricotta & nutmeg raviolo, roquette puree & crispy sage

Wild mushroom & caramelised shallot salad, baby watercress & parmesan foam

### **SLIDERS**

Sliders - \$6.50 each

Pulled pork, herb slaw & jalapeno avocado mousse

Crispy snapper, shredded lettuce, tomato, homemade tartare

Smoked eye fillet, gruyere & crispy onions

Venison meatball slider with gherkin relish & pecorino

Smoked eggplant pate, haloumi, semi-dried tomato

Southern spiced chicken, shredded lettuce, roasted corn salsa & chipotle aioli

### **CARVERY**

\$55.00 per guest

Glazed ham on the bone

Manuka Smoked Salmon

Fresh ciabatta rolls & Fresh green salad

Fresh garden Coleslaw

Raw beetroot salad & roasted potatoes

Selection of condiments



## WEDDING CAKE

A cake cutting fee does apply of \$3.00 per person if this is your only dessert

## BEVERAGES

Beverages on arrival

Pimms and lemonade

\$75.00 per glass dispenser

Homemade fruit punch

\$50.00 per glass dispenser

Wine

Diamond Heart Sparkling \$60.00 p/bottle

The Ned Sav/Pinot Gris \$45.00 p/bottle

The Ned Pinot Noir \$45.00 p/bottle

The King Series \$50.00 p/bottle

Awhitu Range \$60.00 p/bottle

Corkage Charge for BYO Bubbles is \$10.00 per bottle

The Kings Series Sauvignon Blanc

The Kings Series Pinot Gris

The Kings Series Pinot Noir

Awhitu Peninsula Chardonnay

Awhitu Greenock Syrah

The Ned Sauvignon Blanc

The Ned Pinot Gris

The Ned Pinot Noir

The Kings Series Chardonnay

Awhitu Harbour Rosé







Beer & Cider

All beer \$10.00 each

Heineken  
Steinlager Pure

Amstel Light  
Isaac's Apple Cider

Non-Alcoholic

All Soft Drinks \$5.00 each

Coke  
Lemonade  
Cranberry Juice  
Orange Juice

Diet Coke  
Soda Water  
Ginger Beer  
Lemon Lime & Bitters

