

# Corporate & Conference

## Breakfast

Miniature croissants with ham off the bone, cheddar and homemade tomato relish

Miniature croissants with free range scrambled eggs and bacon

Potato rosti, flaked smoked salmon, mascarpone cream

Seasonal roast vegetable frittata

House made toasted muesli, Greek yoghurt & fruit compote cups, served with jugs of milk

Seasonal fruit salad jar, honeyed yoghurt, crunchy granola topping

Fresh fruit kebabs, yoghurt dip

Freshly baked selection of Danish pastries

Petit bacon and egg pies

Please enquire with us if you would like a full cooked breakfast.



**ORTON'S**

TAILORED EVENTS & CUISINE

*Sam Orton*





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## Morning & Afternoon Tea

### Sweet

Bran muffin with apple and walnut

Lemonade scones with berry jam and Chantilly cream

Warm almond croissant

Lemon syrup cake with mascarpone

Carrot and walnut cake with cream cheese icing

Decadent chocolate brownie

Banana cake fingers

Miniature citrus tarts

Seasonal fresh fruit platter

Lemon Friends

### Savoury

Pumpkin, Hohepa feta and spinach quiches

Sausage rolls, tomato relish

Miniature braised beef pies

Free range chicken and leek filo parcels

Smoked salmon and cream cheese sandwich on wholegrain bread

Cheddar cheese scones with whipped butter



**ORTON'S**  
TAILORED EVENTS & CUISINE

*Sarah Orton*



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## Working Lunch

Great for when you want the ability to walk/network and eat.

### HOT

Lamb, vegetable and Moroccan mince samosas

Chicken kebabs with roasted red peppers and a chipotle mayo dip

Traditional sausage rolls with tomato relish

Spicy lamb fillos, yoghurt and mint sauce

Bacon and egg pie

Daily selection of miniature quiche

### COLD

Sandwich, roll and tortilla wrap selection:

- Poached chicken and mayonnaise
- Beef, horseradish and salad
- Ham, mustard, cheese and pickle

Fresh seasonal fruit platters



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TAILORED EVENTS & CUISINE

*Sam Orton*





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## Fork Food Lunch & Dinner

Served presented on a plate to each guest with a fork, served with a green vegetable/salad and fresh artisan bread.

Moroccan spiced lamb tagine, spiced cous cous

Chicken and Asparagus Salad, Freekah, baby spinach, lime and coriander dressing

Beef bourguignon, Whipped potato, rocket salad

Pan Fried Market Fish, Lemon risotto cake, peperonata, fennel and thyme veloute

Angus Beef Shortrib, Creamed potatoes, pancetta, mushrooms, pinot jus

7 Spice Pulled Pork, Kumara and potato galette, Asian slaw, coriander, cashew nuts

Jamaican Jerk Chicken, Potato rosti, sweetcorn salsa, micro salad

Marinated Chicken Thigh, Wilted spinach, Napoli sauce



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## Calvery Lunch / Dinner

### MAINS

Oregano & Lemon Marinated Boneless Lamb Leg, Dijon mustard, thyme jus  
Braised Hawke's Bay Lamb Shoulder, cumin, mint, yoghurt, rosemary jus  
Roasted Ribeye of Beef, creamed horseradish, port wine jus  
Lemon & Thyme Roasted Boneless Chicken Thighs, spiced Arabiata sauce  
Maple and Mustard Glazed Ham, wholegrain mustard, port wine jelly  
Roasted Loin of Holly Pork, crisp crackling, traditional apple sauce  
Asian Free Range Pork Belly, soy and ginger glaze, spring onions

### STARCH

Miso roasted kumara with sesame  
Olive oil roasted Agria potatoes, garlic and rosemary  
Potato Dauphinoise  
Steamed baby potatoes, parsley, olive oil and spring onions

### VEGETABLES

Cumin roasted cauliflower, coriander, tahini dressing  
Sauteed courgettes, cherry tomatoes, black olives  
Steamed green beans, garlic, lemon and grana padano  
Medley of seasonal roasted vegetables, toasted seeds, fresh herbs

### SALADS

Moroccan roasted pumpkin salad, Kiwi quinoa, chickpeas, rocket  
Freekah and shaved fennel, lemon and herb dressing  
Salt baked beetroot, Hohepa feta and walnut, balsamic  
Green lentil, roasted red onion and parsnip  
Broccoli, cashew and cranberry, cider vinegar dressing  
Handmade Gemelli pasta, kale and artichoke, basil dressing  
Green beans, tomato, Hohepa feta, lemon dressing  
Courgette, ricotta, chilli, caper salsa  
Tomato panzanella, shaved red onion, croutons, sherry vinegar  
Garden salad, Epicurean leaves, wholegrain mustard vinaigrette  
Rocket salad, pears, walnuts



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PO BOX 8557, HAVELOCK NORTH, HAWKE'S BAY  
[www.orton.co.nz](http://www.orton.co.nz) 06877 9034 enquiries@orton.co.nz