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BUFFET SUGGESTIONS

MEAT/FISH

- **Country Baked Ham** – free range ham glazed with sherry, honey and mustard acc by
Mustard Fruits - apricots, figs, raisins, prunes poached in cider vinegar, fresh ginger and honey
Grainy and Hot English Mustards
- **Eye fillet** - roasted rare on a bed of fresh herbs, sliced thinly, drizzled with Balsamic syrup
- **Thai Style Eye Fillet of Beef** - top quality eye fillet marinated in coriander, olive oil, fresh ginger, soy sauce and chilli, roasted rare and served with the juices on a bed of cucumber and fresh mint
- **Whole Boned Chickens** - with a ham, fresh herb and pinenut stuffing, rolled and baked, sliced and served at room temp, with Cumberland Sauce
- **Chicken with Prosciutto** - Chicken thighs brushed with fresh tarragon and butter, wrapped in prosciutto, oven baked
- **Chicken Salad** – moist roast chicken tossed with basmati, brown and wild rice, lots of fresh coriander, basil and mint, red chilli and a spicy asian vinaigrette
- **Chicken Breasts:**
 - Cut into strips, some tossed in sundried tomato pesto, some tossed in green herb pesto, oven baked, served room temp
 - Old fashioned - stuffed with a traditional stuffing enhanced with lemon zest, oven baked and served with a lemon herb sauce
- **Coq au Vin** – chicken braised with wine, stock, bacon, baby onions and mushrooms , served as a casserole of with pastry as a pie
- **Confit of Duck** – duck legs slow cooked in duck fat, then grilled served with Cumberland sauce
- **Osso Bucco** – veal shin braised with wine, tomatoes, basil, stock, served sprinkled with gremolata (finely chopped garlic, lemon zest, parsley)
- **Cajun Lamb Fillets** - tender lamb fillets tossed in cajun spices, bbq'd rare and served warm acc by Redcurrant Jelly
- **Rack of Lamb** in a ginger, chilli and coriander marinade, oven roasted medium rare, served warm or room temp.
- **Salmon Sambal Olek** - sides of boned fresh salmon brushed with honey, lemon juice and sambal olek, acc by a Lime & Coriander Tartare Sauce

SALADS:

- **Baby greens and rocket** with a balsamic vinaigrette, garnished with tapenade croutons
- **Cos, Pear, Hazelnut and Parmesan** - crunchy cos lettuce, sliced pears drenched in olive oil and lemon juice, garnished with shaved parmesan and toasted hazelnuts

- **Roast Vegetable Salads:**
 - Aubergine, zucchini, carrots, pumpkin, parsnips and red&yellow capsicums roasted in olive oil and cumin seeds, drizzled with balsamic vinaigrette
 - Baby carrots, baby beetroot, asparagus, pumpkin, onions and garlic roasted in olive oil, rock salt and black pepper
 - Pumpkin and Yellow Capsicums roasted in olive oil, rock salt and pepper, tossed with crunchy celery, red onion and garnished with toasted pecan nuts
- **Watermelon, Feta and Roasted Pumpkin Seed salad** drizzled with lemon-infused olive oil – in season
- or **Watermelon, feta, fresh mint and olives**, with a lemony vinaigrette.
- **Green Bean, Avocado and Strawberry Salad**, tossed with
- **Salad of Green beans and snowpeas**, tossed with chives, orange zest roasted hazelnuts, and a hazelnut vinaigrette
- a walnut oil and strawberry vinaigrette
- **Green Bean and Slow roasted tomato salad**
- **Salad of roasted red capsicums, fresh tomatoes and basil**
- **Orzo (rice shaped pasta)** with roasted spicy carrots, pine nuts, currants and fresh coriander
- **Baby Potatoes and Green Beans**, tossed in rocket pesto, topped with crispy bacon
- **Roast Pumpkin & Beetroot Salad**, served on rocket with a honey mustard dressing
- **Roast Vegetable and couscous salad** - roasted red onions, pumpkin, kumara capsicums, tossed through couscous flavoured with lemon juice, olive oil, and masses of fresh parsley and basil.
- **Baby Spinach Crunchy Noodle salad** – baby spinach, julienne of carrot, radishes, spring onions, tossed with crunchy noodles, roasted cashews and an asian vinaigrette
- **Crunchy Peanut Rice Salad** - mixture of wild and jasmine rice blended with roasted ground peanuts, tossed in a dressing of fresh ginger, garlic, and soy sauce, topped with whole roasted peanuts, and parsley
- **Avocado, Orange, Snowpea** - lightly blanched snowpeas, sliced oranges, and avocado on a bed of rocket dressed with a citrus vinaigrette
- **Avocado & Paw Paw Salad** - with a ginger and lemon dressing, garnished with fresh mint and red chilli
- **Rocket, pistachios, fresh dates and oranges** on rocket with a citrus vinaigrette
- **Date & Feta Salad** – fresh dates, crumbly feta, roasted hazelnuts tossed with rustic pieces of toasted Turkish flatbread, salad greens and dressed with a lemony dressing and fresh mint
- **Roasted Kumara**, tossed with lots of flat leaf parsley, coriander, pecan nuts, Sultanas and spring onions with a Maple Syrup vinaigrette
- **Kumara, Paw Paw, Banana** - steamed kumara tossed in a citrus vinaigrette, topped with sliced paw paw and banana, dressed with a yoghurt & honey dressing, garnished with toasted thread coconut

- **Thai Noodle Salad** - noodles, carrots and red chilli tossed with fresh basil and coriander in a Thai dressing
- **Sicilian Capsicum Salad** - red capsicums, roasted almonds and raisins, roasted in olive oil and cabernet sauvignon vinegar

VEGETARIAN DISHES

- **Spanokopita** - spinach, feta, and dill bound with eggs encased in filo pastry
- **Potato Gratin** - layers of potato, baked with cream, egg and a hint of garlic, with a crunchy cheese topping.
- **Pumpkin Gratin** - layers of pumpkin, baked with coconut milk and herb stock, top sprinkled with brown sugar
- **Kumara and Roasted Red Capsicum Frittata** - kumara, fresh herbs, roasted capsicum bound with eggs and cream, baked served room temp
- **Eggplant Parmigiana** - layers of crumbed aubergine, tomato ragu and mozeralla cheese, baked and served warm
- **Peperonata** – Red and yellow capsicums slow cooked with red onions, tomatoes and fresh basil
- **Caponata** – aubergine, tomatoes, olives, capers, currants

BREADS:

- Selection Pandoro breads and french sticks.

DESSERTS:

- **Chocolate Mousse Cake** - rich fudgy mousse cake, dusted with icing sugar, lovely accompanied by Berry coulis and whipped cream
- **Meringues** acc by Lemon Butter and whipped cream
- **Cardoman & Polenta Shortbread hearts** - acc by Marscapone flavoured with preserved ginger, peel and liqueur
- **Individual Pavlovas** - baby pavs topped with cream and seasonal fruit - ideal to be accompanied by fresh berries and coulis
- **Orange & Almond Cake** - a rich moist cake made with whole oranges and ground almonds acc by whipped cream (gluten and dairy free)
- **Lime & Lemon Tart** - shortcrust pastry baked with lime and lemon cream, served room temp acc by whipped cream
- **Lemon Sour Cream Cake** - a moist lemon cake drenched with citrus glaze, acc by whipped cream
- **Greek Syrup Cake** – a moist cake made with semolina and ground almonds, with a Vanilla, Cardoman and Star Anise syrup
- **Plum, Almond and Orange Cake** – moist cake with ground almonds topped with vanilla/orange poached plums and a streusel topping of flaked almonds, orange zest and muscovado sugar
- **Almond Tuile Biscuits** - fine crisp tile shaped biscuits topped with flaked almonds
- **Vanilla Poached Pears or Tamarillos or Roasted Summer Fruits**
- **Profiteroles** - filled with cream, topped with real Belgian chocolate
- **Panna Cotta** – Individual vanilla creams, acc by strawberries/coulis or poached fruit in season, delicious with an Almond Tuile biscuit
- **Brandy Snap cigars** - acc by whipped cream
- **Berry Coulis** - a rich fruit sauce made with boysenberries, blackberries, raspberries, caster sugar - ideal with any of the above desserts except the fruit salad. If berries are in season the coulis is lovely with fresh berries tossed through it.
- **Berry Terrine** – fresh seasonal berries set in a pink champagne jelly, acc by Tuile Biscuits and whipped cream