



# BOWL FOOD SELECTION

Seared rosemary encrusted lamb loin on a roast vegetable salad with fennel and feta

Sushi rice salad with grapes avocado, and chermoula prawns, pomegranate dressing

Thai chicken, sweet potato and pawpaw curry with jasmine rice and toasted coconut

Green tea noodle salad with roasted red chicken and black vinegar sesame dressing

Twice cooked pork belly on a gingered pumpkin mash, star anise glaze

Bangers and mash with a rich onion gravy

Caesar salad with crispy bacon, ciabatta croutons and shaved parmesan

Wild mushroom risotto finished with a kikorangi and walnut crumble

Grilled Akaroa salmon on a white bean salad with gremolata

Beef casserole cooked in red wine with mushrooms, potato dumplings and caramelised onion

Spinach and feta ravioli in a rich tomato ratatouille with basil pesto

Chorizo, potato, spinach and olive salad with goat's cheese and lemon oil

Seafood "tea" station with assorted seafood enhanced with a lemongrass and ginger infused broth

Battered Whiting, traditional fries served in bamboo cone with tartare and lemon wedges

Selection of sweet treats with coffee and tea

***from \$15.00 per item plus GST***

All food served on individual bowls, plates or glass  
Minimum number for each item is 30

**CONTINENTAL**  
EVENT CATERING