



Canape Menu

While the following menu options are popular and designed to make life easier when planning your event, we appreciate some prefer a tailored menu. Our experienced events team and chef are more than happy to work with you to create a unique menu to suit your needs.

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**Choose two, three or four canape items.
Enquire with our events team for pricing.**

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HOT OPTIONS

- Slow-braised short ribs with potato puree
- Cumin lamb with mint raita
- Vietnamese duck paper rolls with hoisin mayo
- Crispy pork belly bites with apple slaw
- Seafood dumpling wasabi mayo
- Caramelised onion & goat cheese vol au vents

COLD OPTIONS

- Tuna tartare in a panipuri shell
 - Smoked salmon on crispy garlic bread with caper berries cream cheese
 - Poke tuna with pineapple and cucumber
 - Lychee feta and watermelon skewers
 - Brie and fig jam crostini
 - Duck liver pate with boysenberry jelly and brioche croutons
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Minimum 10 guests.

We take great care when preparing our food, however we cannot guarantee a completely allergen-free environment and traces of some ingredients may still be present. If you have any food allergies or dietary requirements, please let our team know so we can do our best to cater for you.

events@theangus.co.nz | www.eventsattheangus.co.nz

PH: 04 560 1100 | 5 Cornwall Street, Lower Hutt, 5010, New Zealand



Finger Food Menu

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SAVOURY

- Mini ham & cheese croissant
- Smoked salmon and cream cheese on pretzel
- Sliders
- Bacon & egg petites
- Steak & cheese petite pies
- Curry vegan petite pies
- Sausage rolls
- Assorted quiche
- Chicken mayo sliders
- Egg & chive finger sandwich
- Tuna sandwich
- Creamed mushroom vol au vents
- Cheese scones
- Steam bbq pork bao bun

SWEET

- Pain au chocolates
 - Mini danish - assorted
 - Blueberry muffin
 - Apple & cinnamon muffins
 - Baked white chocolate macadamia cookie
 - Boysenberry cheesecake
 - Carrot cake
 - Chocolate cake
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Sharing Platters Menu

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SEASONAL FRESH FRUIT

Served with vanilla yoghurt

CHEESE PLATTER

Seasonal New Zealand crafted cheese, sweet onion relish, assorted cheese crackers, raw honeycomb & grapes

ANTIPASTO PLATTER

Selection of cold cuts, marinated olives, sundried tomato, artichoke, assorted crackers & pickles

DEEP FRIED PLATTER

Samosa, wedges with sour cream and sweet chilli, prawn twisters, jalapeno bites, salt & pepper squid. Served with dips and sauces.

ASSORTED SWEETS/SLICES PLATTER

Assorted sweet slices, cut bite-sized and perfect for sharing

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*All catering prices are excluding GST. Minimum 10 guests.

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Served Set Menu

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Choose two, three or four courses.
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ENTREE

- Classic Caesar salad with Cajun chicken
- Grilled halloumi served with arugula and roasted cherry tomatoes, drizzled with honey lime dressing
- Sauté prawn and citrus salad with yuzu dressing

ENTREE

- Spiced pumpkin bisque with coconut cream
- Cream of wild mushroom soup, green oil and croutons
- Roasted capsicum and tomato soup served herb crouton & parmesan crumb
- Cauliflower soup infused with turmeric served with a bread roll

MAIN COURSE

- Grilled sirloin of beef with parmesan potato cake, sauté vegetable & garlic butter
- Grilled fish of the day with spice roasted pumpkin, sundried tomatoes and couscous
- Miso mushroom with spinach pasta
- Grilled chicken breast, seasonal greens & roasted potatoes with black peppercorn jus

DESSERTS

- Apple crumble, cinnamon sugar crumbs & vanilla ice cream
 - Chocolate fondant, vanilla ice cream, citrus curd tarts & dark chocolate shaves
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These courses must be pre-ordered.

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The Angus Classic Buffet Menu

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**Set per person price | Minimum 20 people.
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CHOOSE ONE

- Lasagne with white sauce, Napoli sauce & cheeses
- Shepards pie
- Cottage pie
- Baked lemon & thyme chicken breast with gravy & spring onion
- Beef stroganoff

SALADS INCLUDED

- Mixed green salad with tomato, cucumber & sherry vinaigrette
- Asian style coleslaw with bean sprouts, crispy noodles & chilli peanut dressing

BREADS & BUTTER INCLUDED

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Minimum 20 people.

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The Angus Signature Buffet Selection

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Choose a two or three course option.

Enquire with our events team for pricing.

Served with assorted bread rolls & butter | Choose two dishes per course

STARTERS & SIDES

- Tomato soup
- Spiced pumpkin soup
- Caesar salad
- Italian panzanella salad
- Thai calamari salad with ground nut
- Mediterranean chicken salad with grilled pumpkin and onion
- Asian style coleslaw with bean sprouts, crispy noodles & chilli peanut dressing
- Potato salad with egg, pickles, tomato, spring onion & balsamic mayo
- Roasted root vegetables with garlic potatoes
- Sautéed seasonal vegetables

MAIN COURSE

- Moroccan roasted pork belly, roasted capsicum & kumara
- Seared fish of the day, roasted root vegetables with garlic lemon butter
- Braised beef brisket, red wine jus
- Beef stroganoff
- Thai vegetable green curry, coconut cream, green bean sprouts, spring onion & coriander
- Lemon thyme chicken
- Aglio olio pasta with shrimps

DESSERT COURSE

- Chocolate mud cake
- Boysenberry cheesecake
- Red velvet
- Seasonal fruit platter
- Apple crumble

Minimum 20 people.

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