



The family style dinner service gives all your guests a chance to enjoy a wide range of delicious flavours from an array of platters of meats and salads served to the table.

This popular format helps break the ice between guests as they share and pass platters and allows for a faster and seamless service.

We are absolutely open to your ideas and are more than happy to adapt these menus for your requirements or design something specifically for you. Many dishes are or can easily be adapted to be gluten free. All meats are served with a seasonal accompaniment or relish.

The menu is designed to be served family style to guest tables, but can be served to a buffet table if you prefer.

For dessert choose from our sweets menu – with its options of mini sweets (served on platters to the table), plated desserts or we can simply serve your wedding cake.

Hereford Kitchen charges a staff fee to cover kitchen and wait staff needed onsite to serve your meal.

Starter options

Breads, olive oil, balsamic vinegar, dukkah and herbed butter \$4.5

Assorted breads and homemade gourmet dips \$5.5

Selection of seasonal dips – eg beetroot & almond, sorrel & artichoke, sundried tomato and eggplant – with artisan sourdough bread

Main options

Regular	Two meats Three salad or vegetable dishes	39.5*/head (GST incl)
Regular plus	Two meats Four salads or vegetable dishes	44.5*/head (GST incl)
Premium light	Three meats Three salad or vegetable dishes	49.5*/head (GST incl)
Premium	Three meats Four salad or vegetable dishes	53.5*/head (GST incl)

Mains	Slow cooked leg of lamb with rosemary & onion marmalade	GF/DF
	Spanish Chicken Marbella with olives & prunes	GF
	Roasted beef sirloin with a seeded mustard topping and horseradish cream	GF
	Oven-baked salmon with a dill topping and fresh herbed crème fraiche	GF
	Fennel seed and Apple Tree Cider roasted pork belly with pear mostarda	GF/DF
	Chicken baked in Harissa marinade and tzatziki	GF
	Asian beef cheek with star anise	GF
Salads	Beetroot, spinach and halloumi salad with orange and hazelnut dressing	GF
	Marinated artichoke hearts, mushrooms, orzo pasta with lemon pesto	
	Rocket, pear salad and blue cheese with a walnut dressing	GF
	Israeli couscous & roasted pumpkin with coriander & Moroccan dressing	
	Roasted cauliflower, rocket, walnut with mixed grains	Vegan
	Roasted root vegetables– carrots, parsnip, kumara & yams – with roasted red onion, sorrel and horseradish dressing	GF/Vegan
	Broccoli, soba noodles	Vegan
	Kumara salad with pickled red onion & goats cheese	GF/Vege
	Couscous with caramelised red onion, chorizo, olives and sundried tomatoes	
	Red cabbage and sesame seed coleslaw with an Asian-flavoured dressing	GF
	Roasted summer vegetable salad with tomatoes, capsicum, eggplant, butternut pumpkin and slow- roasted tomatoes with pesto dressing (Seasonal)	GF
	Cauliflower with capsicum, dill, spinach & cherry tomatoes with a mustard dressing	GF/Vegan
	Julienned zucchini with broccoli, walnuts and chilli	GF/Vegan
	Tuscan tomato and bread panzanella with basil and red onion	Vegan
	Roasted baby beetroots with goat chevre and walnuts	GF
	Wild rice & pumpkin on caramelized onion and currants	GF/Vegan
	Gourmet potatoes roasted in garlic and thyme	GF

Hereford Kitchen 'for rural inspired catering'

www.herefordkitchen.co.nz

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