



Your Wedding Menu



Welcome to Anise Private Chef & Catering

We are a boutique Private Chef and Catering business and we take great pride in the fact that we make everything from scratch, with love and great care. Whether your wedding is small or large, we promise to deliver a unique experience for your big day by following a philosophy of using the freshest and best ingredients.



Milford Cruising Club's venue is set amongst the Pohutakawa trees on Milford Reserve on Auckland's North Shore, and is a fabulous, affordable venue choice for your wedding.

The large Function Room has a sunny deck that offers the perfect view to indulge in pre-event canapes & a glass of champagne. Encompassed by Milford Reserve, Milford Beach and the nearby Marina, the scene is picturesque and an ideal setting for your special day.

The Club's venue is available to hire for both Members and Non-Members. MCC members enjoy an attractive discounted rate on the Venue Hire.

We offer a range of menu options to suit all tastes, budgets & dietary requirements. We like to tailor menus for every couple to make it that extra special.

All Pricing excludes GST.



Canapés

Canapés are served on trays and either placed on a table to help yourself, or we can circulate them around the room for your guests to enjoy.



Choose from the cold, warm & sweet options below

5 choices- \$11.50pp

7 choices \$15.00pp

9 choices \$ \$18.00pp

Cold Canapes

- Smoked Salmon, Blini, Avocado & Crème Fraiche Mousse, Caviar
- Buffalo Mozzarella, Tomato, Basil, Crostini **V**
- Spicy Chorizo, Brie, Pickled Onion **GF**
- Duck Liver Parfait, Sour Dough, Cornichon, Tamarind Chutney
- Rare Seared Beef Fillet, Enoki, Ponzu Sauce **GF**
- Saffron Snapper Ceviche, Pickled Cucumber **GF**
- Marinated Goats Feta, Baby Beetroot, Caramelised Onions **V**
- Teriyaki Chicken Sushi Roll **GF**
- Salted Cucumber, Ricotta, Salsa **V GF**
- Pork Terrine, Beetroot Chutney, Gherkin **GF**
- Sesame Crusted Yellow Fin Tuna, Smoky Mascarpone **GF**

Warm Canapes

Seared Scallops, Red Chilli Nahm Jim GF
Shaking Beef, Lettuce Cups GF
Chicken & Lemongrass Dumplings GF
Coconut & Chili Tiger Prawns GF
Pork, Ginger & Kaffir Lime Balls GF
Shredded NZ Lamb Wontons, Miso Aioli
Shitake Mushroom Arancini V
Pearl Barley & Duck Risotto Spoons
Chinese Braised Beef, Peanuts, Tart Cases

Sweet Canapés

Lemon, Passionfruit & Italian Meringue Tartlets
Chocolate & Raspberry Tartlets
Ginger Spiced Cacao Truffles
Caramel Mousse Cups
Macaroons
Mini Profiteroles

Clevedon Coast Oysters

\$45.00 doz.

Natural
Natural with Pickled Melon Granita
Kilpatrick
Cherry Tomato & Chilli Salsa
Tempura with Béarnaise

Crayfish Canapes

\$3.50 ea.

Crayfish Tartlets, Caviar
Crayfish & Pearl Barley Risotto
Crayfish Tortellini, Passion Fruit Beurre Blanc

Grazing Platters - \$13.50pp



Fork & Walk Menu

\$13.50 ea.

For a more casual approach, fork & walk menus are a great idea. Small entrée size dishes packed with flavour & easy to eat. Great way to mingle with your guests! We can set up stations for your guests to help themselves.



Gyoza- Japanese Dumplings

Tuna Tataki, Cherry Tomato & Shallot Salad, Ponzu

Citrus Cured Salmon, Beetroot, Rocket, Feta

Coconut Chicken Salad, Fresh Herbs, Lime

Grilled Nectarine, Prosciutto, Mozzarella, Fig Dressing

Thai Beef Salad, Peanut Nahm Jim

Sous Vide Chicken Breast, Pineapple, Prawn, Thai Curry Sauce

Red Braised Pork Belly, Stir Fry Vege, Chilli Lime Caramel

Glazed Beef Cheek, Smoky Mash, Sweetcorn

Steamed Hapuka, Cauliflower Puree, Tomato Compote, Passion Fruit Beurre Blanc

Horopito Rubbed Beef Fillet, Duck Fat Potatoes, Beans, Smoky Aioli

Miso Glazed Salmon, Butternut, Sam Choy, Béarnaise

Buffet Menu

Buffets can be served traditionally in chaffing dishes where everyone helps themselves, or banquet style for a sharing approach.



Entrees/Soups

\$13.50 pp

Choose up to 3 entrée items...

Home-Made Breads & Spreads
Coconut-Marinaded Fish with Mango
Chinese Pork & Ginger Dim Sims
Beef or Tuna Tataki with Ponzu Sauce
Fig, Mozzarella, & Balsamic
Chicken Coconut Salad
Thai Beef Salad

Soups

Curried Butternut Pumpkin
Chicken & Prawn Tom Yum
Celeriac & Artichoke
Udon Noodle Miso

Mains

\$40.00 pp

Choose up to Three Main Items...

Thai Green Curry of Monkfish & Prawn
Chinese-Braised Beef Cheek
Thai Red Curry of Chicken & Pineapple
Duck Leg Confit
Red-Braised Pork Belly with Chilli & Lime Caramel
Moroccan Lamb Tagine
Pulled Mexican Beef with Black Beans
Crispy-Skinned Salmon with Sweet Fish Sauce
Stir-Fried Soy Chicken Breast
Chilli & Coriander Aubergine
Sesame Crusted Tofu

Add a starch component

Choose Two...

Cajun Roasted Potatoes
Steamed Jasmine Rice
Creamy Potato & Thyme Gratin
Gingered Kumara Mash

Throw in a salad

Choose Two...

Vietnamese with Fresh Coconut
Green Papaya & Peanut
Traditional Caesar
Fresh Asian Slaw
Orzo, Spring Onion, Capsicum & Cashew
Summer Vegetable



...and vege
Choose Two...

Hoisin & Ginger Bok Choy
Black Bean Stir-Fry
Brussel Sprouts & Bacon
Green Beans & Toasted Almonds
Roast Sweetcorn with Smoky Butter
Braised Red Cabbage with Red Wine

Desserts

\$12.95pp

Choose Two

Classic Tiramisu
Bitter Chocolate Tart
Banoffee Pie
Lemon Tart, Italian Meringue
Sticky Toffee Pudding, Coconut Caramel
Seasonal Fruit Salad
Vanilla Bean Ice Cream, Poached Fruit, Coulis

Roast/Carvery Buffet

\$29.50 pp

Choose Two Meats...

Honey & Orange-Glazed Ham
Italian Herb & Lemon Spiced Chicken
Moroccan Spiced Lamb Shoulder
Sage Roasted Pork Shoulder with Crackling

All Roast/Carvery Buffets are served with the following....

Smoked Paprika Roasted Potatoes
Thyme Roasted Pumpkin & Kumara
Ginger Glazed Carrots
Steamed Vegetables with Hollandaise Sauce
Appropriate Stuffing & Gravies.... **Yum!!**

You can also choose entrees and desserts from above menus.



Sit Down Set Menus



Choose 1 entrée/main/dessert \$65.00pp

Choose 2 entrées/mains/desserts \$70.00pp

Choose 3 entrée/main/dessert \$75.00pp

Entrees

Thai Beef Salad, Peanut Nahm Jim

John Dory Ceviche, Soft Herb Salad

Coconut Chicken Salad, Fresh Herbs, Cucumber, Lime

Confit of Salmon, Tamarind Chutney, Buffalo Yoghurt, Mint & Coriander Salad

Chinese Braised Beef, Cauliflower Puree, Exotic Mushroom

Chicken Liver Parfait, Strawberry Chutney, Croutes

Curried Butternut Soup, Braised Lamb Tortellini

Clevedon Buffalo Mozzarella, Heirloom Tomato Salad, Basil Sorbet (V)

Five Spiced Duck Breast, Pearl Barley Risotto, Pickled Beetroot, Goats Curd

Beef Tataki, Pickled Cucumber, Smoky Crème Fraiche, Ponzu Sauce

Chinese Fried Aubergine, Forest Mushroom Risotto, Coriander Salad (V)

Mains



Red Braised Lamb Shoulder, Smoked Loin, Carrot & Swede Gratin, Spinach, Spring Vege,
Aromatic Jus

Yakisoba Beef Fillet, Glazed Beef Short Rib, Cauliflower Puree, Potato Fondant, Baby Beets,
Pancetta, Asian Spiced Jus

Moroccan Spiced Tofu, Mushroom Dumpling, Green Beans, Garlic Shoot, Butternut,
Tamarind Chutney (V)

Thai Red Curry of Duck, Lychee, Lotus, & Green Bean. Served with Pickled Cucumber &
Jasmine Rice

Slow Roasted Pork Belly, Smoky Potato Puree, Parsnip, Apple, Rhubarb, Crackle, Chilli &
Lime Caramel, Jus

Sous Vide Chicken Breast, Chicken Wing, Asparagus, Beetroot, Goats Curd, Cauliflower,
Cress Oil, Chorizo & Red Pepper Jus

Sesame Crusted Salmon Fillet, Prawn Dumpling, Baby Vege Salad, Butternut, Passion Fruit
Beurre Blanc

Dessert



Sticky Toffee Pudding, Palm Sugar Caramel, Banana Ice Cream

Lemon & Passionfruit Tart, Fresh Berries, Italian Meringue, Sorbet

Citrus, Cardamom & Star Anise Crème Brulee, Raspberry & Mandarin Salad, Ice Cream

Bitter Chocolate Tart, Poached Summer Fruit, Maple Ice-Cream

Salt Baked Pineapple, Coconut Biscuit Crumb, Mango Sorbet, Wonton Crisp

Bitter Chocolate Mousse, Sesame Brittle, Freeze Dried Raspberries, Meringue

Orange Glazed Peach, Pistachio Ice-Cream, Rose Candy Floss



Our Gourmet BBQ is fantastic for a more casual approach to your wedding day.
Served buffet/family style.

\$45.00pp (min. 50 people)

Protein Dishes

Choose 4 protein dishes and 5 sides/salads. Served with appropriate
condiments & artisan bread

Choose 4

Harissa Spiced Chicken Thigh

Roast Beef Porterhouse with Rosemary, Garlic & Mustard

Citrus Marinated Salmon

Assorted Gourmet Sausages

Moroccan Spiced Lamb Shoulder

Chinese Pork Steaks

Garlic, Ginger & Lemongrass Prawn Cutlets

Hoisin Lamb Ribs

Smoky BBQ Chicken Drumsticks

Five Spiced Monkfish

BBQ Pork Belly Slices

NZ Mussel Fritters

BBQ-Glazed Pork Spare Ribs

Black Bean Beef Stir-Fry

Grilled Egg Plant, Halloumi (V)

Moroccan Spiced Tofu (V)

Salads

Choose 2

Red Potato Salad, Green Beans, Feta

Vietnamese-Style Salad, Spring Onion, Chilli, Peanuts, Lime

Orzo Salad, Black Beans, Peppers, Coriander, Pesto

Coconut Salad, Mango, Sprouts, Mint, Lime

Mediterranean Salad, Tomato, Cucumber, Olive, Red Onion, Vinaigrette

Summer Green Salad, Palm Sugar Vinaigrette

Cherry Tomato Salad, Mozzarella, Fresh Basil, Red Wine Vinaigrette

Sides

Choose 3

Nasi Goreng(Fried Rice)

Cajun Roasted Potatoes

Baked Kumara, Sour Cream, Sweet Chilli

Sesame Noodles, Spring Onion, Peanuts

Grilled Asparagus, Shaved Parmesan

Portobello Mushroom, Brie, Sundried Tomato Pesto

Roasted Sweetcorn

Marinated BBQ Onions

Pesto Crusted Tomatoes



Desserts

Go on, throw in a dessert for your guests!

Choose Two. \$12.95pp

Traditional Tiramisu, Chocolate Shavings

Summer Berry Panna Cotta, Hokey Pokey

Bitter Chocolate Mousse, Sponge, Sesame

Lemon Curd, Meringue, Biscuit, Sorbet

Summer Trifle, Custard, Jelly

Gourmet Ice Cream Cone



Other Information

Wait Staff - \$25.00 per hour (min. 4 hours)

All plates & cutlery are provided by us. If you need any further equipment/tableware/glassware etc. we can hire these for you.

All pricing excludes GST.

Please contact us to discuss your big day in further detail!

Check out our reviews at www.facebook.com/anisecatering

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