

ON-BOARD MENU SELECTION 2020/2021

BBQ MAIN MEAL

Option 1 / \$78 + GST per person



- Main Course: Hickory rubbed beef eye fillet steaks
Butchers best kransky & pure pork sausages
King prawns wrapped in streaky bacon
- Side Salad: Lush green garden salad with a honeyed tahini dressing
Asian slaw, toasted sesame kewpie dressing
Mustard & herb buttered baby potatoes (GF) (V)



- Served With: Fresh crusty breads & condiments

- To Finish: Petit tarts & brownies
Summer fruits & berries platter

Option 2 / \$72 + GST per person



- Main Course: Tandoori chicken steak skewers, BBQ plum sauce
Barbequed chorizo & pork sausages
- Side Salad: Rocket, pear, parmesan & charred walnut salad, pomegranate dressing (V)(GF)
Classic egg & potato salad with herbed mayo (V) (GF)
Soba noodle, edamame, bell pepper salad with a citrus soy dressing (VEGAN)(GF)

- Served With: Fresh crusty breads & condiments

- To Finish: NZ cheeses & preserves, oat & fennel crackers
Summer fruits & berries platter

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CARVERY

Choose 2 meat / \$74 + GST per person

Choose 3 meat / \$84 + GST per person



Main Course:

Choice two
or three meats:

Rare rosemary roasted beef striploin with meats
pomegranate & horseradish (GF)
Brandied Apricot glazed champagne ham (DF)
Maple balsamic baked salmon fillet (DF) (GF)
Succulent boneless roast chicken, sage & onion
stuffing



Choice of two
salads:

Arugula, pear, charred walnut & cumin feta salad,
pomegranate dressing (V)(GF)
Soba noodle, edamame, bell pepper salad with a
mandarin & Tahitian lime dressing (VEGAN)(GF)
Lush Green garden salad (GF) (VEGAN) (DF)
Asian slaw, toasted sesame dressing (V) (DF)
Classic egg & potato salad with herbed mayo (V)
(GF)
Mustard & herb buttered baby potatoes (GF) (V)



Served with:

Artisanal bread selection, condiments and dressings

Dessert:

Bite sized petit four tarts, chocolate fudge brownie,
ruby red strawberries & summer fruits

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GRAZING BOARDS

\$216 + GST each / Boards are suitable for a light graze for 10-15 people



Canape Platter

Mango & chilli prawn potato rosti (GF)
 Kumara rosti, honey chevre whip, pomegranate arils (GF)
 Hoisin Duck topped potato rosti, Chinese mayonnaise, microcress (GF) (DF)
 South island smoked salmon profiterole with lemon crème fraiche



Vegetarian Platter

Feta & quinoa falafel; seasonal crudité & roast pumpkin & cumin hummus;
 Caprese skewers, balsamic glaze; Polenta chips with roasted garlic aioli;
 toasted nuts & pretzels

Children's Platter

Rice cracker, carrot & cucumber sticks with hummus
 Ham & cheese triangle Sandwiches
 Mini meatballs with tomato relish
 Apple & pear slices with summer berry yogurt dip



Charcuterie Board

Aged prosciutto, cured meats, cabanossi, cornichons, relishes, whole
 roasted garlic, French baguette, oat & fennel crackers

Fromage Board

Selection of New Zealand's finest Kapiti cheeses, honey baked brie, oat &
 fennel crackers, quince paste, dried figs & fruit



Antipasto Board

Basil pesto, artichoke dip, sundried tomatoes, marinated olives, pickled
 onions, salamis, chorizo, provolone cheese, sharp cheddar, ciabatta &
 grissini

Dessert Board

Savoy's bite sized sweet deserts that may include chocolate caramel tarts,
 double chocolate brownie, raspberry white chocolate blondie, lemon curd
 tarts, lemon coconut bliss balls, berry crumble pies

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HOT CANAPÉS

\$60 + GST per person - Perfect option if you don't want a sit down meal, yet still feel fulfilled

Turmeric + toasted cumin buttermilk chicken bun (DF)

Mango & chilli prawn potato rosti (GF)

Middle eastern fragrant lamb kofta (GF)(DF)

Smoked salmon & lemon & dill filled Profiteroles

Kumara rosti, honey chevre whip, pomegranate arils (GF) (V)

Bacon wrapped king prawns, cilantro & kewpie dipping sauce (DF)

Timeless Campari tomato, basil & parmigiana bruschetta (V)

All American beef, cheese & pickle sliders



MORNING & AFTERNOON TEA

\$22 + GST per person

Sweet petite muffins

Champagne sliced Ham, Tomato & Brie Croissants

Tea sandwiches

Berry crumble tartlets

Summer fruits & berries



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LUNCH PLATTERS

Deli Lunch - \$36 + GST per person

Choice Baby baps & soft seeded buns filled with fresh salad greens, deli meats & cheeses, tuna lemon mayo (V on request)

Tandoori chicken brochette (GF)

Musky Sumac dusted lamb kofta (GF)

Semi roasted tomato, Caramelised onion & feta Tart (V)

Fresh seasonal fruits bowl (GF) (V)

Spiced cinnamon & walnut carrot cake (V)



Corporate Lunch - \$42 + GST per person

Tea sandwiches classic fillings of egg & chive, cucumber & salmon, Chicken & cranberry

Mango & chilli prawn potato rosti (GF)

Smoked salmon & lemon crème fraiche Profiteroles

Timeless Campari tomato, basil & parmigiana bruschetta (V)

Sweet onion jam & creamy camembert Tartlets (V)



Petit fours & sweet treats

Summer fruits & berries platter



Ploughman's Platter - \$47 + GST per person

Rare rosemary roasted beef striploin with pomegranate & horseradish (GF)

Brandied Apricot glazed champagne ham (DF)

Lush garden greens (GF) (V)

Sharp cheddars, pickles and gherkins

Crusty sourdough & country rye bread

Chutneys, dressings & Mayonnaise's (GF)

