

# BUFFET MENU 2026

## BBQ CARTEL

MASTERS OF THE CRAFT

### Starters

Platters are designed with enough servings for each guest, the number of platters served per table will depend on your table plan. Alternative options can be provided for guests with dietary needs. Please talk to your sales manager about this, as our team will need to know these in advance.

#### Artisan breads

Ciabatta, focaccia, honey-linseed, Turkish bark, whipped butter, hummus, pesto **V GO DO VGO**

#### Charcuterie board

Prosciutto, ham, salami, chorizo and pâté, piccalilli, smoked tomato chutney, pickled red onion, cornichon, fresh ciabatta **GO DO**

#### Classic antipasto board

Selection of New Zealand cheeses, pickled and marinated vegetables, hummus, pesto, smoked tomato chutney, granary bread and selection of crackers **V GO DO**

#### Trio of New Zealand cheeses

Grapes, glazed nuts, apricot chutney, dried pear, granary toast **V GO**

#### Charred & smoked vegetables

Artichoke, baby beets, natural almonds, spiced hummus, ciabatta **GO VG**

#### BBQ starters platter

Spicy chicken wings, smoked beef brisket sliders, mac and cheese bites, jalapeno poppers

#### Grilled skewer platter

Korean BBQ chicken, satay beef, sticky pork belly, chilli soy tofu **G**

**D** Made without dairy | **G** Made without gluten | **V** Vegetarian | **VG** Vegan | **O** Option

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### Mains 100G PER PERSON

Please note for a dinner event you must select a minimum of 3 mains and 4 sides from the below options.  
Please discuss with your salesperson around events that fall outside of a dinner event.

Smoked beef sirloin, cartel rub, smoked garlic butter <sup>G</sup>

Beef short rib, smokey BBQ glaze <sup>GD</sup>

Braised beef brisket, garlic, chili, red pepper chimichurri <sup>GD</sup>

Spiced chicken thigh, lime and mango chutney <sup>GD</sup>

Cartel bbq sticky chicken thigh with grilled pineapple <sup>GD</sup>

Bang-bang chicken thigh, sesame, soy, chilli <sup>D</sup>

Double smoked leg ham, apricot-grain mustard <sup>GD</sup>

Horopito rubbed butterflied lamb leg, classic BBQ sauce <sup>GD</sup>

Shanghai sticky lamb leg, green onion, sesame, shallot <sup>GD</sup>

Twice cooked pork belly, cartel rub, apple <sup>GD</sup>

BBQ pulled jackfruit, cartel BBQ sauce <sup>VGGD</sup>

Pulled pork shoulder with cartel BBQ sauce <sup>GD</sup>

Grilled halloumi, charred vegetable medley <sup>GV</sup>

Bratwurst sausages with tomato sauce

Whole smoked salmon sides, lemon & orange cure, dill crème fraîche <sup>G</sup>

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## Sides & Accompaniments

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### Sides

Sundried tomato pesto pasta salad, parmesan, feta, spinach **V**

Minted potato salad, green onion, dill pickle, sour cream **GV**

Charred corn salad, black bean, red peppers, chili, lime, coriander dressing **GDVG**

Roasted root vegetables, roquette leaves, garlic mayo **GVD**

Classic garden salad, iceberg lettuce with seasonal vegetables and vinaigrette **GDVG**

Baby beetroot, pickled red onion, crumbled feta, toasted walnuts **GV**

Greek style salad, cucumber, heirloom tomatoes, red onion, olives, capers and feta cheese, balsamic vinaigrette **GV**

Cartel slaw, shredded cabbage, crispy bacon, ranch dressing, toasted seeds **GD**

Brown rice salad, edamame beans, coriander spring onion, miso **GDVG**

Sweet potato salad, baby spinach, chili mayonnaise, crispy chorizo **GD**

Hot buttered gourmet potatoes, mint and flaky salt **GV**

New York chopped salad, tomato, cucumber, red onion, egg, olives, capsicum, radish, asparagus & cos lettuce **GDV**

Classic Caesar salad, cos, parmesan, croutons, Caesar dressing **GOV**

Fresh garden peas, salted peanuts, crumbled feta, balsamic glaze **GV**

Vermicelli noodle salad, Asian herbs, chilli, lime **GVGD**

### Accompaniments

Fresh rolls with butter **GO DO**

Warm artisan breads **GO DO**

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### Dessert SERVED FROM BUFFET

Black forest sponge, chocolate mousse, cherry compote <sup>G</sup>

Classic carrot cake, cream cheese frosting, orange, toasted walnuts

New York baked cheesecake, praline cream, seasonal fruit compote

Fresh fruit salad, sweetened yoghurt <sup>GDO</sup>

Triple chocolate brownie, salted caramel, whipped cream <sup>GDO</sup>

Berry filled meringue nest, vanilla bean cream, passionfruit curd, toasted coconut <sup>GDO</sup>

Sticky date pudding, warm toffee sauce, runny cream

Poached orange & almond torte, whipped coconut cream, praline <sup>GDOVG</sup>

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### Sweet Treats SERVED FROM BUFFET

Lemon meringue tartlet <sup>GO</sup>

New York cheesecake bite with white chocolate & citrus curd

Petit mocha opera gateau <sup>G</sup>

Raspberry & dark chocolate mallow puff

Profiterole selection:

Chocolate, Salted caramel, White chocolate

Summer fruit macarons <sup>G</sup>

Raspberry friand <sup>G</sup>

Pistachio and white chocolate crème bite

Dark chocolate truffle <sup>G</sup>

Vegan Snickers bite <sup>GVG</sup>

Vegan Pinky bar bite <sup>GVG</sup>

Handmade fudge selection:

Russian, Kahlua, Coconut <sup>G</sup>

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