



## Savoy Menus 2018/2019 Season



## **Hot Buffet Breakfast**

*The most important meal of the day especially when you are fishing!*

- ❖ Dry cured streaky bacon (GF) Butchers Best Pork
- ❖ Sausages (GF) Creamed Portobello Mushrooms (GF)
- ❖ Spiced British Beans (GF) Free range egg scramble
- ❖ (GF) Fresh breads Chutneys & Hollandaise (GF)

***\$43 plus GST per person minimum order 10 guests includes chef on board***

## **Morning Tea**

*Don't get hungry – available as morning or afternoon tea*

### **Morning Tea - Option A**

- ❖ Chefs best banana bread with lashings of creamy butter (V)
- ❖ Smoked south island salmon bagels with a caper cream cheese (V on request)
- ❖ Champagne sliced Ham, Tomato & Brie Croissants

***Price per person: \$22 plus GST minimum order 10 guests***

### **Morning Tea - Option B**

- ❖ Rocket Bacon Egg & Béarnaise baby Baps
- ❖ Fresh Flaky Pastries (V)
- ❖ Potato & herb rosti W maple baked salmon & crème fraiche (GF) (V on request)
- ❖ Summer Fruits Platter (GF) (V)

***Price per person: \$27 plus GST minimum order 10 guests***



## **Grab & Go Buffet**

*An easy, eco-friendly way to feed your squad, ready to serve delicious cold cuts buffet will arrive in eco-friendly cardboard boxes so you can feel-good while you eat-good!*

- ❖ Rare rosemary roasted beef striploin with pomegranate & horseradish (GF)
- ❖ Sage & onion boneless chicken roast
- ❖ Spring pasta salad with basil, tomato, peas & parmesan (V)
- ❖ Lush green garden salad with a maple balsamic dressing (GF) (V)
- ❖ Soft bread rolls
- ❖ Chutneys, dressings & Mayonnaise's (GF)

***Price per person \$42 plus GST per person, minimum order of 10 guests***

## **Fisherman's Feast**

*Individual paper bagged packed lunches for the charter on the go!*

- ❖ Soft buns filled with fresh salad greens, deli meats & cheeses, tuna lemon mayo (V on request)
- ❖ Double smoke sumac chicken brochette (GF)
- ❖ Champagne ham, sweet red onion relish & vine tomato tart (GF/V on request)
- ❖ Fresh seasonal fruits bowl (GF) (V)
- ❖ Savoy's classic Blondie & Brownies (GF on request)
- ❖ Crisps & Dips (GF) (V)

***Price per person \$35 plus GST per person, minimum order of 10 guests***



## **Captivating Canapes**

*Very popular! Great for corporate charter and parties with style!*

- ❖ *Dukkha dusted Pan seared scallops w masala mayonnaise (GF)*
- ❖ *Butter poached shrimp tarts with kewpie dressing (GF)*
- ❖ *Double smoke chicken & Slaw Sliders (V on request)*
- ❖ *5 spice pork belly baby bao buns*
- ❖ *Kumara rosti, honey chevre whip, fried shallot (GF) (V)*
- ❖ *Hoisin Duck topped potato rosti, Chinese mayonnaise, microcress (GF)*
- ❖ *Tomato mozzarella & basil bruschetta (V)*

***\$47 per person plus GST including chef on board***

***Minimum order of 10 guests***

## **Forage & Graze**

*Savoy's Forage & Graze Platters are the perfect option when you want to offer your guests our sumptuous fare but are not in need of a full meal.*

*Your beautiful Forage & Graze Platters will include an array of:*

- ❖ *Aromatic breads, dips & crostini's, toasted nuts & pretzels*
- ❖ *Aged prosciutto, salamis, cornichons, relishes, breads*
- ❖ *Seared & smoked selection of seafood*
- ❖ *NZ's finest cheeses, preserves & crackers*

*Followed by:*

*Savoy's bite sized sweets deserts*

***Gold: \$24 per person plus GST***

***Platinum: \$30 per person plus GST***

***Minimum order of 10 guests***



## **Gourmet BBQ**

*Before you set a course for the beautiful Hauraki Gulf you will be welcomed with a selection of chef's favourite canapes on boarding (GF/V on request)*

*Followed by:*

- ❖ Double smoked sumac chicken brochettes (GF)
- ❖ Grilled haloumi & sweet pepper kebabs brushed with a zesty lemon & thyme oil (GF) (V)
- ❖ Aged rosemary & smoked garlic rubbed ribeye medallions (GF)
- ❖ Baby rocket, dukkha roasted pumpkin, feta & walnut salad with a honey balsamic drizzle (GF) (V)
- ❖ Butter roasted petit potatoes (GF) (V)
- ❖ Soft bread buns
- ❖ Chutneys relishes & dressings

*Finished with:*

Savoy's seriously delicious triple chocolate brownie, vanilla creamed profiteroles, honey baked brie & candied walnuts (GF on request) (V)

***\$79 per person plus GST includes chef on Board***

***Minimum order of 10 guests***



## **BBQ on the Briny**

Savoy's spectacular charcuterie boards will be served on boarding for you to feast on as you prepare yourselves for a cruise on Auckland's outstanding harbour (GF/V on request)

*Followed by:*

- ❖ Butchers best pork bangers and spicy chorizo sausages (GF on request)
- ❖ Aged rosemary & smoked garlic rubbed ribeye medallions (GF)
- ❖ Rocket red onion tomato cucumber & feta salad with a honey balsamic drizzle (GF) (V)
- ❖ Petit potato salad with a fragrant masala mayonnaise & toasted almonds (GF) (V)
- ❖ Buffet bread basket
- ❖ Chutneys relishes & dressings

*Finished with:*

Savoy's seriously delicious triple chocolate brownie & decadent white chocolate & raspberry cheesecakes (GF on request) (V)

***\$63 per person plus GST includes chef on board***

***Minimum order of 10 guests***