

Posh Nosh Marlborough Suggestive Menu

Savoury Items

- Crispy wonton topped with Marlborough Salmon and Wasabi Cream
- Roasted vegetable tarts with ricotta
- Little club sandwiches - (selection of fillings)
- Goat cheese and pesto dip with baby vegetables and grissini
- BBQ tomato pate, local Marlborough sheep's cheese and rosemary scented crostini
- Zucchini and feta fritters with labne and topped with local dukkah
- Sushi selection with wasabi and ginger
- Tuna tartare with crispy rice sprinkles served with tamari
- Fresh local Okiwi bay oysters with balsamic vinegar and lemon
- Marlborough salmon strudel
- Roasted asparagus and proscuitio wraps
- Cocktail frittatas - (seasonal fillings)
- Nelson bay scallops with pickled ginger and a ponzu dipping sauce
- Tomato olive and caper pastries
- Parmesan crumbed chicken skewers
- Local wild venison on crisp pastry with fresh salsa Verde
- Mussel fritters with coriander and chili topped with lemon cream
- Roast mushroom with pesto and pinenuts
- Minted pea puree served with roast carrot and cumin dip and toasted flat breads
- Baby bagels with a selection of fillings
- Sausage rolls (Thai chicken or Moroccan lamb or curried pork and kumara)
- Mini crab cakes with coriander paste
- Salmon cakes with roast capsicum and watercress

- Pink peppercorn crusted prawn with mango salsa

Platters

A selection of fresh local produce inspired to fit the occasion

- Ploughman Platter with bread selection
- Cheese & fruit platter
- Gourmet platter for two
- Anti pasta platter featuring local produce
- Mezze platter

These are a guideline and we are open to producing a mixed or special platter to suit your needs.

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Light meals designed to be eaten with a fork:

- Chicken and thyme tortellini with a butter sauce
- Roast fillet of lamb with figlets, rocket and hazelnut picada dressing
- Caesar salad with smoked salmon or chicken
- Prawn, mango and caramelized walnut salad
- Salad of rare roast beef with a brown sugar and balsamic glaze, baby potatoes and tomatoes
- Monkfish medallions with prawns on salad greens with a dill dressing
- Sugar cured venison with apple, roasted walnuts on baby spinach with a tamarind dressing
- Roast duck breast with pickled vegetables and a red curry dressing
- Cinnamon grilled chicken with lemon and pomegranate cous cous
- Chinese duck with salad greens and crisp wonton wafers
- Warm fillet of beef with béarnaise butter baby tomatoes and mixed greens

Salads

Posh Nosh is happy to supply delicious salads for your summer bbq's this is just a small sample of what's on offer.

- Roast kumara with macadamia nut pesto
- Roast tomato, fresh basil and Marlborough olives with balsamic
- Fresh bean salad with cranberries and a sherry vinegar dressing
- Green salad packed with fresh herbs
- Cos lettuce sled with baby faced pansies and an orange and mint vinaigrette
- Roast vegetable salad with lemon/lime infused olive oil
- Warm potato salad with crispy bacon and free range eggs in a chive mayo
- Avocado and grapefruit salad with a honey and grapefruit dressing
- Grilled Italian vegetable salad with balsamic and sweet roast garlic
- Warm roast vegetable salad with a fresh tarragon dressing
- Balanced asparagus with roasted sweet potato with a cardamom and honey vinaigrette

We are also happy to provide you with more traditional salads if you would prefer.

The Buffet

- Traditional warm ham on the bone with a maple syrup glaze (carved to order)
- Poached chicken with gruyere, dijon, cream and white wine
- Seared fillet of beef with béarnaise butter
- Barbecued Marlborough salmon with green peppercorn tartare
- Seared venison with pinot jus
- Sugar cured fillets of lamb with Tamarillo chutney
- Rolled loin of pork with mustard fruits
- Hot baby potatoes with mint pesto
- Wilted seasonal vegetables
- A selection of salads

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- Local breads
- A selection of local cheese

Desserts

- Lemon tarts
- Rich chocolate cake with berries
- Individual Pavlov's topped with fruitcurd
- Apple and cherry pies
- White chocolate and raspberry cheese cake
- Mini lime meringue pies
- Vanilla meringues, served with lemon, lime or passionfruit curd or caramel fudge sauce
- Bite size strawberry and vanilla tarts
- Orange almond and cointreau puddings
- Marlborough Pinot Noir jellies with summer fruits
- Traditional or Berry Tiramisu
- Profiteroles
- Dark and white chocolate fig truffles

Sweet things

- Baby ginger and pear cakes
- Muffins large or small - savoury or sweet
- Tiny louise cakes
- Berry cup cakes
- Scones with whipped butter
- Apple streusel cake
- Home-made cookies
- Coconut lime butter cake