

Anise at  
Pupuke Golf Club  
Catering Menu



PUPUKE



ANISE  
— Events & Catering —

# Canapes

Mix & Match from our delicious selection

5 choices \$12 per person

7 choices \$16 per person

9 choices \$20 per person

## Classic Canapes

### Cold

Smoked Salmon, Blini, Avocado & Crème Fraiche  
Mousse, Caviar

Buffalo Mozzarella, Tomato, Basil, Crostini ✓

Duck Liver Parfait, Sour Dough, Cornichon,  
Tamarind Chutney

Marinated Goats Feta, Baby Beetroot,

Caramelised Onions ✓

Melon & Prosciutto Ham gf

Prawn Cocktail Shooter gf

Smoked Salmon Mousse, Cucumber, Caviar gf

Deviled Eggs, Mayonnaise, Mustard, Paprika ✓

### Warm

Pigs in a Blanket - Chipolata, Bacon, Truffle Oil,  
Honey gf

Crumbed Camembert, Cranberry Sauce ✓

Devils on Horseback- Prune, Streaky Bacon gf

Stuffed Mushroom, Cream Cheese, Parmigiano  
Reggiano, Herbs ✓

## Modern Canapes

### Cold

Beef Tartare, Quail Egg, Caviar gf

Coconut Kingfish, Cherry Tomato, Mint, Fresh Lime  
gf

Cesar Salad, Cos, Parmesan, Bacon, Crostini

Saffron Poached Pear, Blue Cheese, Walnut gf ✓

Parma Ham Tunnels, Goats Cheese, Honey gf

Watermelon, Feta, Basil Bites gf ✓

### Warm

Steak, Gruyere Cheese, Relish, Crostini

Pork Belly Strips, Mashed Potato, Sticky Glaze gf

Karagge Chicken, Japanese Mayo, Pickled  
Cabbage

Braised Lamb Croquette, Miso Aioli

Thai Fish Cakes, Pickled Cucumber Sweet & Sour  
Dressing gf

Crispy Potato Skins, Guacamole, Sour Cream gf  
✓

Karagge Fried Cauliflower,  
Chipotle Mayonnaise ✓



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## Anise Signatures

### Warm

Seared Scallops, Vietnamese Dressing **gf**

Coconut & Chili Tiger Prawns **gf**

Pork, Ginger & Kaffir Lime Balls **gf**

Shredded NZ Lamb Wontons, Miso Aioli

Shitake Mushroom Arancini **V**

### Cold

Spicy Chorizo, Brie, Pickled Onion **gf**

Duck Liver Parfait, Sour Dough, Cornichon, Tamarind

Rare Seared Beef Fillet, Enoki, Ponzu Sauce **gf**

Saffron Snapper Ceviche, Pickled Cucumber **gf**

Marinated Goats Feta, Beetroot, Caramelised Onions **V**

Teriyaki Chicken Sushi Roll **gf**

Salted Cucumber, Goats Cheese, Salsa **V gf**

Pork Terrine, Beetroot Chutney, Gherkin **gf**

Sesame Crusted Yellow Fin Tuna, Smoky Mascarpone **gf**

## Sweet Canapés

Lemon, Passionfruit & Italian Meringue  
Tartlets

Chocolate & Raspberry Tartlets

Ginger Spiced Cacao Truffles **GF**

Caramel Mousse Cups **GF**

Macarons **GF**

Mini Profiteroles



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# Platters, Bites & Snacks

## Grazing Platter

Selection of cold meats, cheeses, pate, olives, sundried tomatoes, nuts, seasonal fruit, crackers, artisan bread

**\$125.00** serves 10-15

## Cheese Platter

Selection of artisan cheese, chutney, sour dough bread & crackers

**\$125.00** serves 10-15

## Vegetable Crudities & Hummus Platter

Vegetable sticks, olives, stuffed peppers, hummus dips served with bread & crackers

**\$110.00** serves 10-15

## Sushi Platter

Selection of yakisoba grilled chicken, fresh king salmon, & vegetarian.

Served with miso mayonnaise & soy dipping sauce

**\$100.00** (70pc)

## Home Made Dumplings & Wontons Platter

Served with miso mayonnaise and soy dipping sauce

**\$100.00** (70pc)

## Sliders Platter

Selection of Beef, Lamb, Chicken, Fish & Vege Sliders

**\$100.00** (25pc)

## Classics Platter

Home-made Sausage Rolls, Chicken Skewers, Gourmet Pies, Quiche

**\$110.00** (50pc)

## Snacks & Bites

Bowls of Fries **\$6.00**

Beer Battered Fries **\$7.00**

Seafood Basket **\$12.50**

Vegetarian Sprig Rolls, Samosas & Bhajis **\$9.00**

BBQ Glazed Chicken Nibbles **\$10.50**





# Themed Share Boxes

These boxes are the perfect sharing idea everything comes packed into one of our specially designed large wooden boxes with the idea everyone just digs in & enjoys!

'Buffet in a Box!'



**Fantastic catering with a difference take a trip around the world**

## The Mexican Box

Spicy Nacho Mince,  
Pulled BBQ Pork, Fried Chicken,  
Tacos, Corn Chips,  
Cheese, Refried Beans,  
Guacamole, Capsicum Salsa,  
Black Bean Salad, Corn Salad,  
Avocado

\$18 per person - 20 people min

## Chinese Box

Chicken Kung Pao,  
Braised Black Bean Beef,  
Sweet & Sour Pork,  
Chow Mein,  
Chop Suey,  
Fried Rice, Szechuan Stir-Fry,  
Wontons, Spring Rolls

## Italian Farmers Market Box

Mozzarella,  
Gorgonzola,  
Charcuterie Meats, Olives,  
Sundried Tomatoes,  
Cornichons,  
Baby Carrot Sticks, Dips,  
Ciabatta

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## Japanese Bento Box

Sushi, Sashimi,  
Kaarage Chicken,  
Yakitori, Edamame,  
Tempura,  
Kare-Raisu (curry rice),  
Yakitori, Gyoza,

**\$18 per person** *Min 20 people*

## The All-American Box

Frankfurters,  
Fried Chicken,  
Mac & Cheese,  
Buffalo Wings,  
Jambalaya,  
Potato Salad,  
Fried Onions,  
Mustard, Ketchup

## Greek Box

Meatballs,  
Kofta,  
Moussaka,  
Calamari,  
Greek Salad,  
Hummus,  
Skordalia,

# Buffet Menu's

## Classic Buffet

\$35 per person

### Choose Three protein

Greek Roasted Lamb Shoulder GF

Texan BBQ Beef Brisket GF

Italian Style Lamb Loin Chops, Salsa Verde GF

Chinese-Braised Beef Cheek

BBQ Pulled Pork Belly GF

Hoisin Glazed Baby Back Pork Ribs

Pork, Ricotta & Sage Meatball Tagine

Grilled Tandoori Chicken Thigh GF

Grilled Thai Coconut Lime Skirt,  
Coconut Dressing GF

Indonesian Sambal Chicken Breast  
(spicy!) GF

Courgette, Jalapeno & Haloumi  
Fritters, Tamarind Chutney V

Thai Yellow Curry of Lotus Root &

### Choose Two Vegetables

Steamed Jasmine Rice GF V VGN

Stuffed Potato, Pesto, Cherry Tomato, Creme Fraiche GF V

Baked Kumara, Sour Cream, Sweet Chilli GF V

Chilli and Lime Corn GF V VGN

Roast broccoli with Almonds GF V

Pesto Crusted Tomatoes GF V

Crispy Roast Potatoes, Smoked Paprika GF V VGN

Cauliflower, Potato & Fresh Herb Bake GF V

Red Onion, Courgette, Capsicum, Balsamic, Olive Oil GF V  
VGN

Japanese Roasted Pumpkin & Kumara GF V VGN

Garlic Chilli Charred Cauliflower GF V VGN

Asian Stir Fried Greens GF V VGN

### Choose Three Salads

BBQ Broccoli, Bacon, Cheddar & Aioli GF

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

Heirloom Tomato, Mozzarella, Fresh Basil, Olive Oil GF V

Grilled Pineapple Coleslaw, Citrus Vinaigrette GF V VGN

Grilled Cos Lettuce, Avocado & Cherry Tomato Salad GF V  
VGN

Rice Noodle Salad, Cucumber, Mint, Capsicum, Cashew  
Nuts, Sweet Fish Sauce Dressing

Summer Green Salad, Market Vegetables, Honey & Orange  
Vinaigrette GF V VGN

GLUTEN FREE = GF

VEGETARIAN = V

VEGAN = VGN



  
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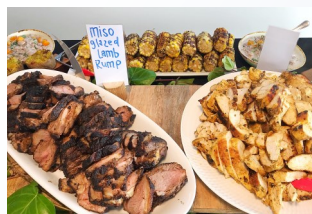
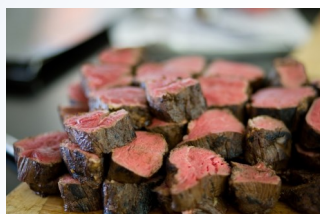
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## Gourmet BBQ

\$35 per person

### Choose Three Protein

- Moroccan Spiced Lamb Shoulder GF
- Hoisin Glazed Baby Back Pork Ribs
- Italian Style Lamb Loin Chops, Salsa Verde GF
- Whole Baked Salmon brushed with Tamarind Chutney GF
- Texan BBQ Beef Brisket
- Grilled Prawns with Miso Butter GF
- Grilled Squid with Fresh Lime GF
- Grilled Tandoori Chicken Thigh GF
- Vietnamese Lemongrass & 5-Spice Chicken legs
- Courgette, Jalapeno & Haloumi Fritters, Tamarind Chutney V
- Sashimi
- Mexican Rubbed Salmon Fillet, Fresh Lime, Cucumber & Coconut Yoghurt
- Coconut Yellow-Fin Tuna, Tomato, Spring Onion, Fresh Lime GF



### Choose Two Salads

- Thai Coconut Salad, Mango, Sprouts, Mint, Crispy Shallot, Fresh Lime GF
- Heirloom Tomato, Mozzarella, Fresh Basil, Olive Oil GF V VGN
- Grilled Cos Lettuce, Avocado & Cherry Tomato Salad GF V VGN
- Rice Noodle Salad, Cucumber, Mint, Capsicum, Cashew Nuts, Sweet fish Sauce Dressing
- Summer Green Salad, Market Vegetables, Honey & Orange Vinaigrette GF V VGN
- Vietnamese-Style Salad, Spring Onion, Chilli, Peanuts, Lime V VGN
- Grilled Pineapple Coleslaw with Citrus Vinaigrette GF V VGN
- Caesar Salad
- Grilled Peaches, Toasted Almonds, Goats Curd GF V

### Choose Three Sides

- Grilled Bok Choy, Hoisin GF V VGN
- Stuffed Potato, Pesto, Cherry Tomato, Creme Fraiche GF V
- Baked Kumara, Sour Cream, Sweet Chilli GF V
- Caprese Stuffed Portobello Mushrooms, Garlic Butter GF V
- Gourmet Potatoes, Smoked Paprika GF V VGN
- Chilli & Lime Corn GF V VGN
- Grilled Asparagus, Shaved Parmesan GF V
- Garlic Chilli Charred Cauliflower GF V VGN
- Roast Broccoli, Toasted Almonds GF V VGN

GLUTEN FREE = GF VEGETARIAN = V VEGAN = VGN



# Christmas Buffet



## Main

*\$25 per person*

### Meat- Pick 2

Sage Roasted Pork & Crackle (GF)

Chicken Hot Pot (Potatoes, carrots, lemon, herbs) (GF)

Roast Christmas Turkey (GF)

Lemon, Herb & Garlic Roasted Lamb (GF)

Maple & Tamarind Glazed Ham (GF)

Italian Roasted Aubergine (GF) (V)

### Sides- Pick 3

Crispy Roast Potatoes (GF) (V)

Roast Red Onions, Courgette, Capsicum, Balsamic, Olive Oil (GF) (V)

Glazed Carrots, Chives, Miso Butter (GF) (V)

Potato, Cauliflower & Fresh Herb Bake (GF) (V)

Japanese Roasted Pumpkin & Kumara (GF) (V)

Buttered Sweet Corn (GF) (V)

Steamed Vegetables (GF) (V)

Honey Roasted Yams (GF) (V)

### Salads- Pick 2

Kumara, Green Beans, Hollandaise Sauce (GF) (V)

Grilled Asparagus, Roasted Cherry Tomatoes, Fresh Basil, Olive Oil (GF) (V)

Peas, Feta, Croutons, Green Lettuce Leaves, Honey Mustard Dressing (GF) (V)

Heirloom Tomatoes, Avocado, Cos Lettuce, Caesar Dressing (GF) (V)

Summer Green Salad, Market Vegetables, House Made Vinaigrette (GF) (V)

### Served with.....

Sage and Onion Stuffing Balls - Spiced Chunky Apple Sauce (GF) (V) - Cranberry Sauce (GF) (V) - Wholegrain

## Desserts

*\$10 per person*

### Pick 2

Passionfruit Bread and Butter Pudding (V)

Summer Fruits and Apple Crumble (V)

Grilled Vanilla Peaches (GF) (V)

Classic Tiramisu

Mini Pavlovas, Whipped Cream, Berries, Kiwifruit (GF) (V)

Xmas Puddings (V)

### Choose 2 to be served with your Dessert!

Vanilla Ice Cream (GF) (V)

Freshly Whipped Cream (GF) (V)

Home Made Custard (V)

Mixed Berries (GF) (V)

Butterscotch & Brandy Sauce (GF) (V)



*GF = Gluten Free*

*V = Vegetarian*



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# Classic Baked Ham, Salad & Roll Buffet

\$15 per person

*Minimum 20 people*

Baked Maple & Tamarind Glazed Ham  
Served with  
Fresh Soft Bread Rolls,  
House-made Coleslaw,  
Mustard & Chutney



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# Buffet Dessert

*Add A Dessert to your Buffet or BBQ Menu!*

**\$12.50 per person**

*Your Choice of Two*

*Served with Summer Berries & Vanilla Whipped Cream*

Traditional Tiramisu, Chocolate Shavings

Summer Berry Panna Cotta, Cranberry Jelly GF

Bitter Chocolate Mousse, Sponge, Sesame V

Classic Lemon Tart, Italian Meringue V

Classic Bitter Chocolate Tart V

Summer Trifle, Custard, Jelly

Sticky Toffee Pudding, Coconut Caramel, Candied Walnut V

Passionfruit Bread & Butter Pudding V

Cinnamon Donuts, Crème Patisserie V

Summer Stone Fruit Crumble V

Blueberry & Buffalo Yoghurt Ambrosia GF V

Sorbet Selection GF V VGN



# Other Information

**Wait Staff - \$25 per hour (min. 4 hours)**

**Extra Chefs - \$35 per hour (min. 4 hours)**

We work out your staffing needs taking into account number of guests and menus chosen

**All plates & cutlery included in price**

If you need any further equipment/tableware/glassware etc. We can put you in touch with our recommended hire company.

**All pricing excludes GST.**

*Golf Club Members Discounts apply*

*Please contact us to discuss your catering in further detail!*

Check out our reviews at [www.facebook.com/anisecatering](https://www.facebook.com/anisecatering)  
[www.anisecatering.co.nz](http://www.anisecatering.co.nz)

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