

MONTANA
FOOD AND EVENTS

Waikato
Evening
Catering
2026





Contents

About Us	3
Finger Food	4
Platters	5
Buffet Dinners	6
Design Your Own Menu	
Recommended Menus	
Canapés	10
Bowl Food	11
Plated Dinners	12
Design Your Own Menu	
Recommended Menus	
Interactive Food Stations	15
Beverage Add Ons & Service Extras	16
Allergen Statements	17
Get In Touch	18



About Us

Thank you for considering Montana Food and Events for your upcoming event. We are delighted to have the opportunity to bring our culinary expertise and passion for exceptional service to you. Our team is dedicated to crafting a memorable dining experience tailored to your unique vision and preferences.

At Montana Food and Events, we believe that great food and outstanding service are the heart of every successful event. Whether you're planning an intimate gathering, a grand celebration, or anything in between, we are here to ensure that every detail exceeds your expectations.

We look forward to the opportunity to work with you and create a truly remarkable experience.



Finger Food

Prices are per person, excluding GST
Minimum orders & conditions apply
Shared Table Service or Tray Service available



V Vegetarian
G Made without Gluten
D Made without Dairy
VG Vegan

Beverage Add Ons
& Service Extras



Comté Cheese, Black Truffle & Pear Crostini ^{V (2 Pieces)}

Spicy Miso Salmon Tostada with Sesame & Coriander ^{D (2 Pieces)}

Angus Beef Cheeseburger Slider, Pickle, Cheese & Mustard with Tangy Ketchup

Bao Bun with Sesame, Cucumber, Mirin & Spring Onion - *Choose One Protein*

Roast Pork Belly

Crispy Tofu

Asian Beef

Boneless MFE Fried Chicken, Hot Honey Drizzle,
Sesame Seeds & Spring Onion* ^{G (2 Pieces)}

Lightly Spiced Curry Puff, Filled with Chicken,
Potato, Bird's Eye Chillies & Curry Leaves

Smoked Kransky Hot Dog with Homestyle Relish & Cheese Crisps

Slow-Roasted Heirloom Tomato & Burrata with Olive Crumb* ^{V (2 Pieces)}

Mexican Pork Belly with Baja Drizzle ^{G, D}

Pulled Beef Taco with Pickles, Red Cabbage & Jalapeño*

Tempura Prawn Nigiri ^{D (2 Pieces)}

Fish Goujon Sandwich with Tartare*

Goat's Cheese and Honey Croquettes ^V

Spanakopita Triangles with Homestyle Relish ^V

Bombay Potato Pastie with Mint and Coconut Yoghurt* ^{D, VG}

Classic Mince & Sharp Cheddar Pie with Tomato Relish

BBQ Duck & Glass Noodle Spring Roll* ^{D (2 Pieces)}

Hara Bhara Kebab with Mango Chutney ^{G, D, VG}

Vegetable Gyoza ^{VG}

*Indicates local item, 80% of the item is sourced within the central & upper north Island

Platters

Platter caters for 10 people

Prices are per platter, excluding GST
Minimum orders & conditions apply
Platters served from buffet as standard



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Beverage Add Ons
& Service Extras



Italian Platter

Lemon Ricotta, Salami, Prosciutto, Parma Ham, Pecorino, Mixed Olives, Artichokes, Pesto, Stuffed Peppers, Artisan Bread & Gourmet Crackers

Seafood Platter

Smoked Akaroa Salmon, Hot-Smoked Market Fish, Pickled Mussels, Prawns, Multigrain Bread, Pink Pickled Onions, Rocket, Mini Bagels with Lemon Wedges & Cream Cheese

Vegetable Platter

Grilled Courgette & Aubergine, Artichokes, Roasted Peppers, Balsamic Onions, Pea Fritters, Marinated Mushrooms, Sourdough with Basil & Beetroot Hummus

Middle Eastern Platter

Kofta, Chicken Skewers, Hummus, Tabbouleh, Warm Falafel, Olives, Labneh, Pita Bread, Stuffed Vine Leaves & Pickles

Artisan Cheese Platter

Local & International Award-Winning Cheeses, Grapes, Quince, Dried Fruit, Crackers, & Fresh Bread

Seasonal Fruit Platter

Sliced Seasonal Fruit Platter with Pomegranate Seeds & Fresh Mint ^{VG, D, G}

Breads & Dips Platter

Chef's Selection of Breads & Dips

Buffet Dinners

Prices are per person, excluding GST
Minimum 20 guests & conditions apply
Shared Table Service available



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Beverage Add Ons
& Service Extras



Design Your Own Package

Buffet Dinner - Option One

Bread Basket Served with Butter

Choose 1 Salad, 1 Regional Main Course, 1 International Flavour,
1 Vegetarian Main & 1 Patisserie

Buffet Dinner - Option Two

Bread Basket Served with Butter

Choose 1 Salad, 1 Regional Main Course, 1 Live Carvery,
1 Vegetarian Main & 1 Patisserie

Salad

Roasted Beetroot, Curry Leaf Dukkah, Coconut Yoghurt & Pink Onions ^{VG, D, G}

Greek Salad, Crispy Spiced Chickpeas with Garlic Olive Oil Dressing ^{VG, D, G}

Sautéed Broccoli, Kale, Toasted Almonds, Chilli Flakes
with Balsamic Vinaigrette ^{VG, D, G}

Green Leaf Salad, Cherry Tomatoes, Radish, Red Onion, Pomegranate Seeds
with Vinaigrette ^{VG, D, G}

Cucumber, Edamame, Orange, Green Leaves with Citrus Dressing ^{VG, D, G}

Turmeric Cauliflower, Pumpkin Seeds, Spelt & Sundried Tomato ^{D, VG}

Maple Roasted Carrots, Red Quinoa, Mint & Coriander ^{VG, D, G}

Ancient Grains & Charred Pepper Tabbouleh ^{D, VG}

New Potatoes, Cucumber, Radish, Rocket with Mayonnaise Dressing ^{G, D, VG}

Roasted Sweet Potato Salad, Beetroot, Ancient Grains,
Pomegranate Rubies & Fragrant Herbs ^{D, VG}

Buffet Dinners

Prices are per person, excluding GST
Minimum 20 guests & conditions apply
Shared Table Service available



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Beverage Add Ons
& Service Extras



Regional Main

- Horopito Lamb Shoulder, Mint Jus & Roasted New Potatoes ^{G, D}
- Crispy Loin of Pork, Apple Sauce, Jus, Shaved Parsnip, & Root Vegetables ^{G, D}
- Spiced Chicken, Lime Mango Chutney, Courgette, Rice & Peas ^{G, D}
- Chargrilled Wagyu Beef, Slow Roasted Golden Syrup Carrots & Chimichurri ^{G, D}
- Hunter's Chicken, Mushroom, Rocket, Tomato, Lemon & Oregano Potatoes ^G

Live Carvery

- Slow Roasted Lamb Leg, Thyme, & Rosemary Jus with Minted New Potatoes ^{G, D, D}
- Porchetta, Salsa Verde, Fennel with Chili & Lemon New Potatoes ^{G, D}
- Clove Studded Ham, Glazed in Local Honey with Roasted Gourmet Potatoes ^{G, D}
- Mustard & Rosemary Beef Sirloin, Duck Fat Potatoes, Béarnaise & Jus ^G

International Flavours

- Green Peppercorn Brisket, Crispy Rosemary Potatoes & Spring Onions ^{G, D}
- Lemon & Tahini Chicken with Grains ^{G, D}
- Red Braised Pork Belly, Honey Glaze, Fresh Chilli, Ginger, Spring Onion, Sweet Soy with Asian Style Noodles & Greens ^D
- Thai Red Seafood Curry & Kaffir Lime Rice ^{G, D}
- Braised Lamb, Shawarma Spices, Pomegranate, Sunflower Seed Dukkah & Cauliflower Tabbouleh ^D
- Creamy Chicken Korma & Jeera Rice with Raita ^G

Buffet Dinners

Prices are per person, excluding GST
Minimum 20 guests & conditions apply
Shared Table Service available



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Beverage Add Ons
& Service Extras



Vegetarian Main

Wok-Fried Greens, Baby Corn, Oyster Mushrooms & Noodles^{VG, D}

Purple Potato, Tofu & Aubergine Massaman Curry with Toasted Sunflower Seeds & Grain Ragout^{D, VG}

Patisserie

Salted Truffle Brie, Brandy Apricots & Fennel Crisps Verrine^V

Mini Pavlova, Vanilla Chantilly, Passionfruit Curd & Shaved Coconut^{V, G}

Oreo Peanut Butter Cheesecake Verrine^V

Choux au Craquelin with Équateur Chocolate & Salted Dulce De Leche^V

Tropical Treacle Tapioca Pudding with Pineapple Mint Salsa Verrine^{VG, D, G}

Biscoff Tiramisu with Chocolate Shavings Verrine^V

Buffet Dinners

Our selection of buffet dinner recommendations

Prices are per person, excluding GST
Minimum 20 guests & conditions apply
Shared Table Service available



V Vegetarian
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Beverage Add Ons
& Service Extras



Recommended Packages

Buffet Dinner - Option One

Bread Basket Served with Butter

Salad

New Potatoes, Cucumber, Radish, Rocket with Mayonnaise Dressing ^{G, D, VG}

Main

Spiced Chicken, Lime Mango Chutney, Courgette, Rice & Peas ^{*G, D}

International Flavour

Red Braised Pork Belly, Honey Glaze, Fresh Chilli, Ginger, Spring Onion, Sweet Soy with Asian Style Greens & Noodles ^D

Vegetarian Main

Wok-Fried Greens, Baby Corn, Oyster Mushrooms & Noodles ^{VG, D}

Patisserie

Biscoff Tiramisu with Chocolate Shavings Verrine ^V

Buffet Dinner - Option Two

Bread Basket Served with Butter

Salad

Maple Roasted Carrots, Red Quinoa, Mint & Coriander ^{VG, D, G}

Main

Horopito Lamb Shoulder, Mint Jus, Roasted New Potatoes ^{G, D}

Live Carvery

Mustard & Rosemary Beef Sirloin, Duck Fat Potatoes, Béarnaise & Jus ^G

Vegetarian Main

Purple Potato, Tofu & Aubergine Massaman Curry with Toasted Sunflower Seeds & Grain Ragout ^{D, VG}

Patisserie

Tropical Treacle Tapioca Pudding with Pineapple Mint Salsa Verrine ^{VG, D, G}

Canapés

Prices are per person, excluding GST
Minimum 20 guests & conditions apply
Menus served as Tray Service as standard



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Beverage Add Ons
& Service Extras



Warm

Cambridge Duck, Orange Caramel, Tapioca * G, D
Smoked Kahawai Fish Cake, Mango Gel *
MFE Fried Chicken, Peking Caramel, Pickled Cucumber * G
Cottage Pie Cromesqui, Pea Puree *
Seared Lamb, Ras El Hanout, Labneh* G
Tempura Prawn, Yuzu Mayo, Charcoal Sea Salt D
Yakitori Chicken Skewer, Tamari Lime, Spring Onion, Sesame G, D
Aged Cheddar Croquette, Ham Crisp*
Adobo Butternut Puree, Blue Corn Chip, Spicy Pumpkin Seeds V
Crispy Paneer, Tamarind, Coriander V, G

Cold

Smoked Salmon, Soda Bread, Crème Fraiche
Ika Mata Spoon G, D
Wagyu Beef, Palm Sugar, Chilli, Wonton Crisp*
Pressed Pork, Green Apple Gel, Crostini, Crackle Seasoning* D
Coronation Chicken Panipuri* D
Spring Onion Pancake, BBQ Duck, Chive, Sesame, and Hoisin
Reuben Toast, Pickle, Russian Dressing
Lemon Truffle Ricotta, Yuzu Flakes, Choux Bun* V
Smoked Aubergine, Pomegranate and Date Syrup, Seed Cracker VG, D, G
Fried Green Tomato, Chilli Relish VG, D


*Indicates local item, 80% of the item is sourced within the central & upper north Island

Bowl Food

Prices are per person, excluding GST
Minimum 20 guests & conditions apply
Menus served as Tray Service as standard



V Vegetarian
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Beverage Add Ons
& Service Extras 

Bowl Food

- Burrata, Spiced Eggplant Relish, Thai Basil ^{G, V}
- Southern Fried Oyster Mushrooms, Tofu Crème, Pickled Cucumber ^{VG, G, D}
- Salmon Sashimi, Miso Yuzu Dressing Radish, Sesame Seeds ^{G, D}
- MFE Fried Chicken, Gochu Honey Dressing ^G
- Wagyu Beef Short Rib, Pomme Puree, Shallot Rings ^G
- Vietnamese Shaking Beef, Asian Herbs, Mung Beans ^{G, D}
- Kadai Chicken, Jasmine Rice, Raita ^G
- Pumpkin, Caramelized Onion, Pistachio Risotto ^{G, V}

Plated Dinners

Prices are per person, excluding GST
Minimum 20 guests & conditions apply



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Beverage Add Ons
& Service Extras



Entrée

Seared Venison, Pickle Crisps, Celeriac Mousseline, Cumberland Gel* G, D

Smoked Cambridge Duck, Green Apple Ketchup, Basil Sponge,
Pickled Butternut, Enoki Mushroom* D

Pork & Ham Terrine, Tarragon Mustard Aioli, Leek Ash, Sourdough,
Pear, Fennel Tips* D

Burrata, Brinjal Aubergine, Nori, Crispy Noodles, Sour Mango V

Stout & Treacle Salmon, Compressed Cucumber, Candied Lemon Sour Cream G

Kimchi Pancake, Tofu Cream, Sour Plum Gel, Pickled Radish & Herb Salad VG, D

Poached Prawns, Ajo Blanco, Green Grapes, Lemon Pearls, Peruvian Peppers*

Horopito Baked Beetroot, Truffle and Lemon Ricotta, Walnuts,
Charcoal Cracker, Pickled Radish* V

Mains

Sous Vide Lamb, Buttered Hasselback Potato, Salt Baked Beetroot,
Baba ganoush, Pinot Jus* G, D

Celeriac 'Lasagne' Wild Mushroom Ragout, Plant-Based Cream,
Green Vegetable Pistou, Smoked Paprika Oil* VG, D, G

Beef Fillet, Mushroom Dumpling, Tenderstem Broccoli, Herbed New Potatoes,
Port Jus* D

Chicken Ballotine, Root Vegetable Terrine, Lavender Braised Carrot
with Lemon & Black Pepper Sauce, * G

Five Spiced Pork Belly Fillet, Apple & Parsnip Puree, Crackle & Bok Choy G

Wagyu Beef Short Rib, Miso Kumara, Pickled Red Vegetables, Soy Glaze D, G

Tomato & Pesto Roasted Salmon, White Bean & Chickpea Caponata,
Preserved Lemon Beurre Blanc G

Miso Sweet Potato, Southern Fried Oyster Mushroom, Zucchini Pickle,
Fennel Salad VG, G

Plated Dinners

Prices are per person, excluding GST
Minimum 20 guests & conditions apply



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Beverage Add Ons
& Service Extras



Dessert

Yuzu Custard Torte with Sesame Seed Crumb, Mascarpone Crème, Poached Apricot, & Black Sesame Brittle ^V

Caramelized Banana, Banoffee Milk Shake Cube, Chocolate Soil, Dulce Le Leche ^G

Vanilla Pannacotta, Feijoa Jam, Roasted White Chocolate, Brandy Snap, Sweet & Salty Macadamia Nuts ^G

Chocolate Torte, Pear, Manuka Honey Mousse, Hazelnut Praline, Blackberry Coulis ^{V, G}

Rum Roasted Pineapple, Coconut Pannacotta, Sesame Brittle, Mango Gel ^{G, VG, D}

Petite Four Selection - *Choose Three*

Pina Colada Fudge with Passionfruit Curd ^V

Chocolate Cups, Whipped Ganache, Blackberry Jam ^{G, V}

Nougat, Dehydrated Strawberry, Pistachio ^G

Macaron Selection ^{G, V}

Florentine, Milk Chocolate & Sea Salt

Dulce De Leche Tartlet

Whipped Boysenberry Vanilla Cheesecake ^V

Plated Dinners

Our selection of plated dinner recommendations

Prices are per person, excluding GST
Minimum 20 guests & conditions apply



V Vegetarian
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VG Vegan

Beverage Add Ons
& Service Extras



Recommended Packages

Plated Dinner - Option One

Bread Basket Served with Butter

Entrée

Stout & Treacle Salmon, Compressed Cucumber, Candied Lemon Sour Cream ^G

Main

Sous Vide Lamb, Buttered Hasselback Potato, Salt Baked Beetroot, Baba ganoush, Pinot Jus* ^{G, D}

Dessert

Vanilla Pannacotta, Feijoa Jam, Roasted White Chocolate, Brandy Snap, Sweet and Salty Macadamia Nuts ^G

Plated Dinner with alternative drop - Option Two

Bread Basket Served with Butter

Entrée

Smoked Cambridge Duck, Green Apple Ketchup, Basil Sponge, Pickled Butternut, Enoki Mushroom* ^D

Horopito Baked Beetroot, Truffle & Lemon Ricotta, Walnuts, Charcoal Cracker, Pickled Radish* ^V

Main

Beef Fillet, Mushroom Dumpling, Tenderstem Broccoli, Herbed New Potatoes, Port Jus* ^D

Five Spiced Pork Belly Fillet, Apple & Parsnip Puree, Crackle & Bok Choy ^G

Dessert

Rum Roasted Pineapple, Coconut Pannacotta, Sesame Brittle, Mango Gel ^{G, VG, D}

Chocolate Torte, Pear, Manuka Honey Mousse, Hazelnut Praline, Blackberry Coulis ^{V, G}

Interactive Food Stations

Our Chefs suggest 3 Mains Stations & 1 Dessert Food Station

Prices are per person, excluding GST
Minimum 100 guests & conditions apply
Tray Service available



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Beverage Add Ons
& Service Extras



Mains Station

Sushi & Sashimi Station

Selections of Chicken, Salmon, Prawn & Tofu Maki, Nigiri, Sashimi & Condiments

Taste of India

Lamb Rogan Josh & Paneer Kadhai, Poppadom, Roti, Samosas & Condiments

Slow and Low

Beef Brisket & Pulled Pork Served with Coleslaw, Pickles & Buns

Bao Bun Station

Hoisin Beef, MFE Fried Chicken & Crispy Tofu with Pickled Vegetables & Fried Shallots

Nasi Goreng Station

Indonesian Fried Rice, Prawn Crackers, Asian Herbs with a Selection of Skewers

Taco Station

Buttermilk Chicken with Habanero Mayo & Pink Pickled Onions, Grilled Halloumi Style Cheese, With Tomatillo & Pineapple Salsas & Dressed Slaw

Dessert Station

Eton Mess

Mountains of Meringues, Mixed Berries, Fresh Cream, Fresh Fruit Purée & Toppings

Milk Bar

Selection of American Style Cookies & Pies with Vanilla Ice Cream

Chocolate Fountain

Your Choice of Milk, Dark or White Chocolate, Garnished with Mini Donuts, Biscuits, Pretzels & Seasonal Fruit

Beverage Add Ons & Service Extras

Beverage add ons can be added to any menus

Prices are per person, excluding GST
Minimum orders & conditions apply



Beverage Add Ons

Beverage Package - Option One

Tea, Filter Coffee & Water Station

Beverage Package - Option Two

Tea, Filter Coffee, Orange Juice & Water Station

Service Extras

Tray Service

This is available for Finger Food & Interactive Food Stations

Shared Table Service

This is available for Finger Food & Buffet Dinner

[Download our full Beverage Menu](#)

Non-Alcoholic & Alcoholic beverages available, including Wine, Beer, RTDs, Cocktails, Mocktails, Spirits & Experiences.

Allergen Statements

We are committed to providing food that meets high safety and suitability standards and we understand the importance of allergen management and awareness.

It is important to note that our kitchen handles a diverse range of ingredients, including Gluten, Wheat, Milk/Dairy, Egg, Soy, Fish, Shellfish*, Tree Nuts*, Peanuts, Sesame, Sulphites, and Lupin. Products from our suppliers may also be manufactured in facilities where allergen-containing ingredients are present.

We have a comprehensive allergen management plan in place and while we take every precaution to avoid cross-contamination, we cannot guarantee our dishes are 100% free from trace amounts of allergens.

*Shellfish includes all mollusc and crustacean. Tree Nuts include, but is not limited to, common Tree Nuts like almond, Brazil nut, cashew, hazelnut, macadamia, pecan, pistachio, walnut, and pine nut.





Get in touch
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