

FREE Function Hire for your Office
Shout, Wedding, Mid Winter,
Christmas, Birthday Party or Ladies

Stellar offers you a large range
canapés for your casual dining and A
La Carte set menus with very good
prices. Our function room can hold up
to 150 people. We also do
BREAKFAST meeting catering,
please talk to stellar for details

***GROUP FUNCTION** Menu are valid for a
minimum of 15 people, **BUFFET** menu is
valid for a minimum of 50 people*



Function | Fusion Restaurant | Bar | Cafe

Free Function Room Hire

For more information Please Contact us

on **03 345 6888**

www.stellarrestaurant.co.nz



Canapé Options

A Avocado Salsa Bruschetta
Parsley Garlic Cheese Twist
Vegetarian Sushi
Teriyaki Chicken Sushi
Chocolate Truffle
Fruit Meringue
Creme Brûlée

\$2.5 /ps

B Spinach Creme Cheese Artichoke Cup
French Onion Puff
Mince Wonton Bite
Balsamic Mushroom
Crispy Chicken
Prawn Cocktail
Lychee Panna Cotta

\$3.0 /ps

C Scallop Bite
Mushroom Arancini
Smoke Salmon Cracker
Ham Cucumber Sandwich
Egg Chives Sandwich
Prawn Skewer
BBQ Chicken Skewer

\$4.0 /ps

D Tempura Mix Veges Platter \$38
Beef Ribs Crispy Chicken BBQ Skewer Mix \$48
Flat Bread Pizza (16ps) \$28
Bruschetta Mix (12ps) \$28
Fruit Platter with Yoghurt & Chocolate Dips \$28
Cheese Platter \$48

Buffet Options

- Slow Roasted Moroccan Lamb with Chimichurri Sauce. (GF)
- Slow Cooked Sweet Spicy Pork Ribs with Chipotle Glaze. (GF)
- Herb Rubbed Rotisserie Chicken with Orange Jus. (GF)
- Honey Cranberry and Balsamic Glazed Ham with Honey Mustard Jam. (GF)
- Braised Beef Brisket with Plum Sauce. (GF)
- BBQ Rotini Pasta Salad with Tomato Salsa and Fresh Herbs Oil. (V)
- Roast Seasonal Mixed Vegetables with Fresh Cut Herbs. (GF/DF) (V)
- Seasonal Green Salads. (GF/DF) (V)

\$28 p/p Basic Selection

Gives a choice of TWO meats with Rice, Roast Vegetables and Green Salads.

Any ONE additional meat choice is an extra \$15 p/p on top of the \$28 p/p Basic Selection



3 Courses Set Menu \$38

Entree

Shrimp and Mango Wrap (GF)

Main

*Roast Pork Belly with Herb Potatoes, Seasonal Vegetables,
Vine Tomatoes and Chef's Special made Sauce. (GF)*

or

*Braised Beef Cheek with Honey Pickled Cabbages, Kumara
Mash, Vegetables and Beef Jus. (GF)*

or

*Hot Stewed Moroccan Lamb with Harissa Served in Bowl
with Mushroom, Greens and Rice.*

Dessert

Sorbet with Fruits and Garnish (GF)

Vegetarian Option Available by request

Entree: Lychee Salads Main: Vegetarian Grill

GF = Gluten Free DG= Dairy Free

3 Courses Set Menu \$48

Entree

Garlic Prawns (GF) or Crispy Chicken (GF)

Main

*Stuffed Lamb Belly with Sage, Spinach, Brie Cheese, Roasted
with Herb Potatoes, Boysenberry Sauce.*

or

*Char-grilled Ribeye Steak with Herb Potatoes, Vine Tomato,
Seasonal Vegetables and Beef Jus. (GF / DF)*

or

*Honey Glazed Salmon with Salad Greens, Vegetables and
Fresh Herb Oil. (GF / DF)*

Dessert

Lychee Panna Cotta (GF) or Sorbet with Fruits (GF)

Vegetarian Option Available by request

Entree: Lychee Salads Main: Vegetarian Grill

GF = Gluten Free DG= Dairy Free

3 Courses Set Menu \$55

Entree

Garlic Prawns (GF) or Crispy Chicken (GF)

Main

Char-grilled Ribeye Steak with Herb Potatoes, Vine Tomato,
Seasonal Vegetables and Beef Jus. (GF / DF)

or

Confit Duck Leg with Fresh Oranges, Roasted Pumpkins,
Vegetables and Orange Syrup Jus. (GF/DF)

or

Honey Glazed Salmon with Salad Greens, Vegetables and
Fresh Herb Oil. (GF/DF)

Dessert

Lychee Panna Cotta (GF) or Creme Brûlée (GF)

Vegetarian Option Available by request

Entree: Lychee Salads Main: Vegetarian Grill

GF = Gluten Free DG= Dairy Free

4 Courses Set Menu \$65

Appetizer

Tender Tasty Egg with Seafood (GF)

Entree

Scallops Bites (GF) or Grilled Chicken Skewers (GF)

Main

Char-grilled Ribeye Steak with Herb Potatoes, Vine Tomato,
Seasonal Vegetables and Beef Jus. (GF/DF)

or

Confit Duck Leg with Fresh Oranges, Roasted Pumpkins,
Vegetables and Orange Syrup Jus. (GF/DF)

or

Honey Glazed Salmon with Salad Greens, Vegetables and
Fresh Herb Oil. (GF/DF)

Dessert

Lychee Panna Cotta (GF) or Creme Brûlée (GF)

Vegetarian Option Available by request

Entree: Lychee Salads Main: Vegetarian Grill

GF = Gluten Free DG= Dairy Free