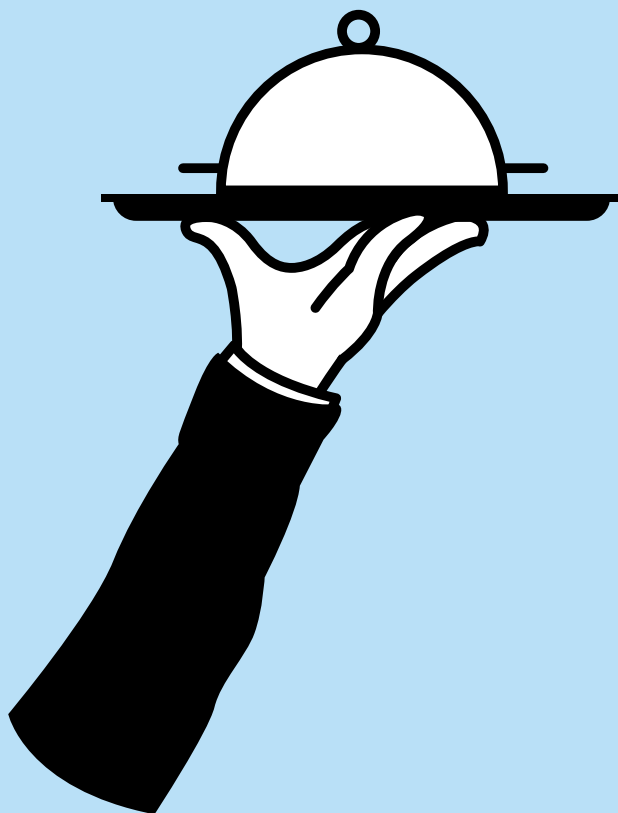


BLUE BATHS

EXQUISITE FOOD



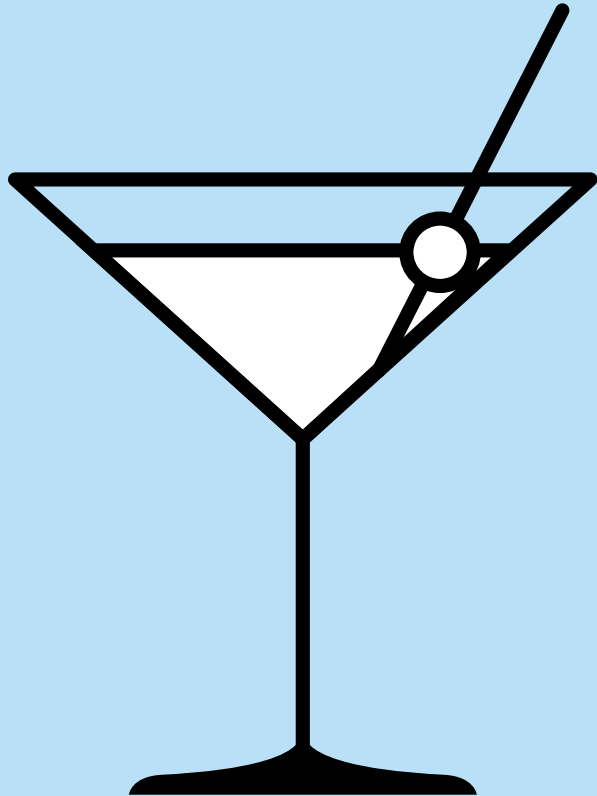
EXCEPTIONAL SERVICE

CATERING



**Exquisite food and
exceptional service
are the hallmarks of
Blue Baths catering.**

1



We combine diverse venues and pristine alfresco locations with an extensive menu of catering options to create exclusive and unique occasions.

We are passionate about food. We can create a menu, organise the venue, arrange hire equipment, develop a theme and manage the event. From 5 to 500 guests. Talk to us about your event It can be: Hamper Pamper – a simple drop & go at your place or Lazy Days – fully staffed. We arrive with everything but the kitchen sink and our catering specialist team is there to serve you, transforming your event into a statement.

2

**Are we
having
Duck**

3

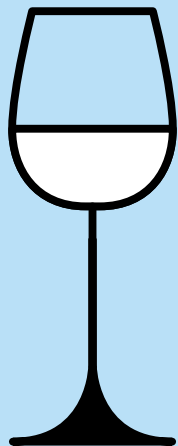
4



Delicious Duck

5

Grilled juniper duck breast
with beetroot reduction,
lapsang souchong cream
and celery greens.



6



7



Tasty Tortellini

Rocket & pine nut tortellini
with baby boccocini, thyme
butter and balsamic flakes.

8

9

10



11



Country Lamb

12

Family style lamb shoulder rack,
dukkah crusted with straw potatoes
and baby watercress & jus

Rolled Pork

13

Fennel rolled pork loin
with roasted garlic, sage
and caramelised apples.



14

Lamb Rump

15

Slow roasted Lamb rump with
potato celeriac press, honey
shallots & courgette salsa.

16



17

18

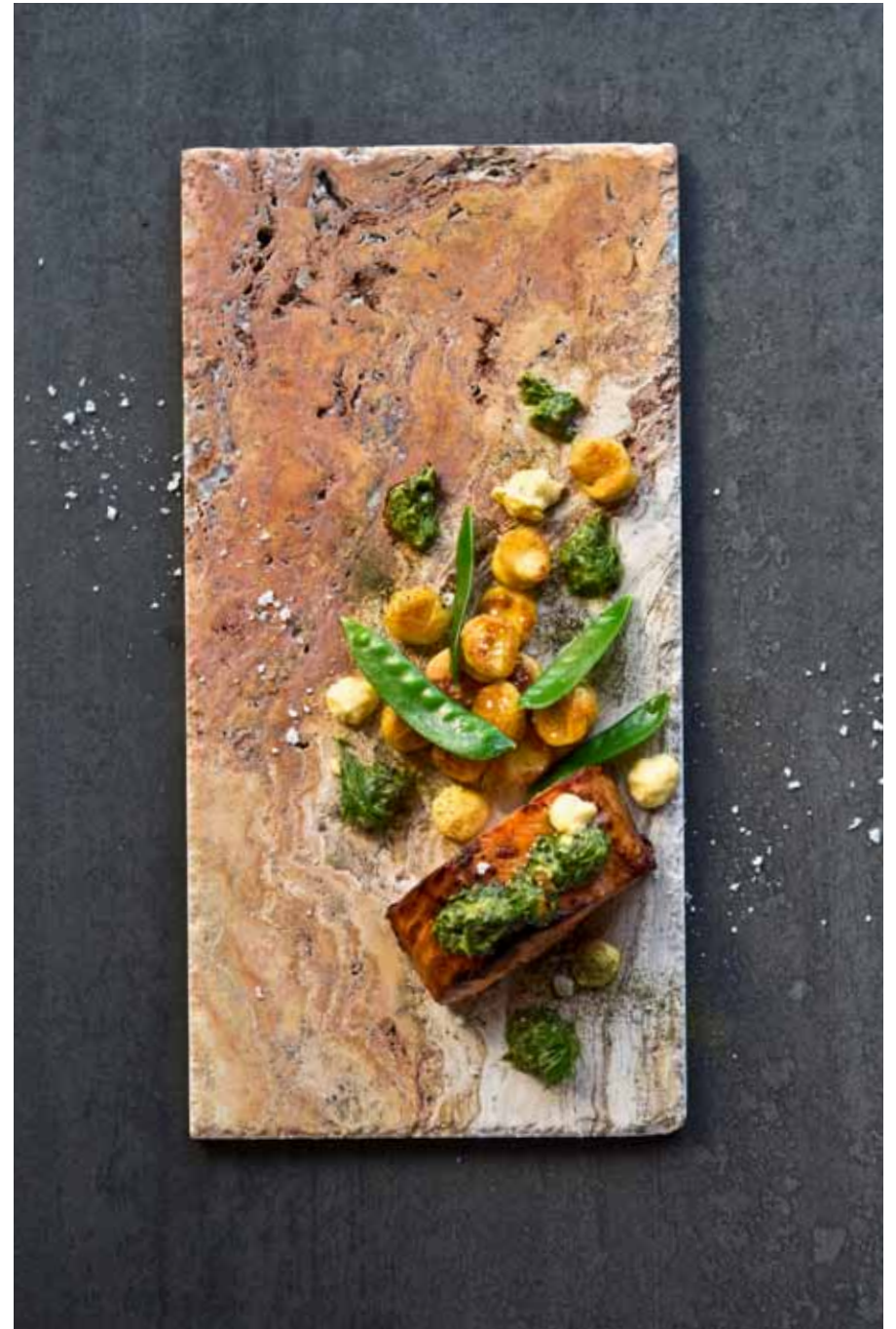


19

Grilled Salmon

BLACKENED CURED SALMON

SNOW PEAS



SALSA VERDE

GRILLED POTATO GNOCCHI



21

22

Raspberry Macarons

23

Raspberry macarons
with raspberry & almond
buttercream

24



25



26

ORANGE POLENTA CAKE

ORANGE CANDY



LIGHTLY DUSTED

BELGIAN CHOCOLATE MOUSSE

Chocolate Mousse

Apricot Cones

29

Apricot cones glazed
with Italian meringue and
blueberry powder shards



30

To Share

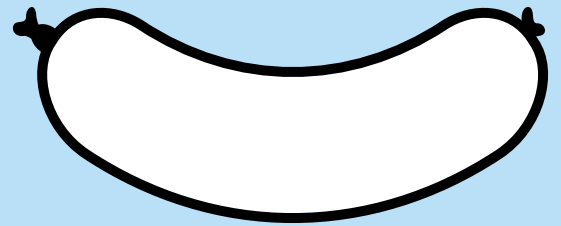
31

Cheeses with Italian pancetta
& pinzatelli sticks



32

Cheerio





BLUE BATHS

Government Gardens, Rotorua.