

Catering By Nikki · Christmas Menu 2026

Three festive dining options for a joyful celebration

A CLASSIC CHRISTMAS

\$ 39.00pp (ex gst)

Main

Cranberry Stuffed Boneless Chicken,
Crispy Skin Pork Belly
Roasted Potatoes with Herbed Sour Cream Honey
Glazed Carrots and Parsnips
Minted Peas with Cherry Tomatoes
Garden Salad or Coleslaw

Dessert

Selection of Traditional Christmas Mince Tarts
Chocolate Coated Cream Puffs and
Meringue Nests (1pp)



A CELEBRATION

\$ 50.00-57.00pp (ex gst)

Main

Two of the following options –

- ½ Citrus or Maple Glazed Ham
- Crispy Skin Pork Belly
- Cranberry Stuffed Boneless Chicken
- Salmon Roulade

Accompanied with

Roasted Potatoes with Herbed Sour Cream Curried
Cauliflower

Minted Peas with Cherry Tomatoes

Honey Glazed Carrots and Parsnips

Garden Salad or Coleslaw

Dessert

Selection of Traditional Christmas Mince Tarts
Meringue Nests and Chocolate Coated Cream Puffs
(1pp)

OR

Apple and Black Cherry Crumble with Ice Cream
and Cream



FESTIVE BANQUET

\$ 62.00 – 67.00pp (ex gst)

Main

Two of the following options –

- Citrus or Maple Glazed Ham
- Herb Crusted Ribeye Beef
- Cranberry Stuffed Boneless Chicken
- Salmon Roulade

Accompanied with

Roasted Potatoes with Herbed Sour Cream Roast
Summer Salad

Curried Cauliflower

Christmas Couscous

Minted Peas with Cherry Tomatoes

Honey Glazed Carrots and Parsnips

Garden Salad or Coleslaw

Dessert

Selection of Traditional Christmas Mince Tarts
Meringue Nests and Chocolate Coated Cream
Puffs (1pp)

OR

Apple and Black Cherry Crumble with Ice Cream
and Cream



