



In House Catering

Spring/Summer Menu October – February 2019

Corporate, Wedding and Event catering specialists

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BREAKFAST, MORNING AND AFTERNOON TEA MENU

October - February 2019

Prices (please note the below prices exclude GST)

- 2 items for \$7.50 per guest
 - 3 items for \$9.50 per guest
 - 4 items for \$10.50 per guest
 - 5 items for \$12.50 per guest
 - 6 items for \$14.50 per guest
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Savoury Items

- House made sausage rolls with tomato relish
- Moroccan lamb sausage rolls with harissa yoghurt
- Spinach, bacon, roasted asparagus and cream cheese savoury slice
- Curried vegetable empanada dusted in dukkah with lemon yoghurt (v)
- Spanish chorizo wrapped in pesto parmesan pastry with tomato relish
- Vol au vents filled with shredded chicken, red capsicum and spring onion in ranch dressing
- Creamy Cajun prawn risotto balls
- Mini croissant filled with ham, cheese and fresh tomato salsa
- Mini croissant filled with avocado and caper, dill, egg salad (v)
- Mini poppy seed bagel filled with leg ham, fresh tomato and honey cinnamon cream cheese
- Finger sandwiches- Silverside, red pepper cashew hummus and baby spinach/Tomato, rocket and egg salad (2pp) (df)
- Spinach, ham, roasted mixed peppers and cheese frittata with tomato chilli dip (gf)
- Cherry tomato, ricotta and basil individual mini quiches (v)
- Seared chorizo, sundried tomato and cheese muffins with butter on the side
- Spinach and feta muffins with butter on the side (v)
- Herb and cheese scones with butter on the side (v)
- Ham and cheese pinwheel scones
- Bacon, cheddar and courgette loaf with butter on the side

Sweet Items

- Assorted mini French Danish pastries (2pp)
- Mini beignets with assorted fillings-Choc hazelnut/Red fruits/Apple/Caramel (2pp)
- Cookies of the day
- Plain seasonal fruit skewers (gf.df)
- Fruit skewers drizzled in dark chocolate and dusted with crusted pistachios (gf.df)
- Creamy chia pots layered with oats and cashew cream topped with raspberry compote (gf.df.vegan)
- Apple streusel muffins with butter on the side
- Blueberry, lemon and cream cheese muffins with butter on the side
- Cinnamon scrolls with cream cheese frosting
- Spiced peach scones with Chantilly cream
- Individual mango loaf with passionfruit glaze
- Raspberry and coconut friands (gf)
- Strawberry and cream cupcakes
- Individual dark chocolate and orange tarts
- Mocha slice



CAFÉ TO YOU – LIGHT LUNCH MENU

3 dishes, (**chef's** choice) \$12.00 per guest (Sandwich, Salad, Sweet)
4 dishes, (**chef's** choice) \$14.00 per guest (Sandwich, Salad, Savoury, Sweet)
5 dishes, (**chef's** choice) \$16.00 per guest (Sandwich, Salad, 2x Savoury, Sweet)

4 dishes, (**your** choice) \$14.50 per guest (excludes platters and cakes)
5 dishes, (**your** choice) \$16.50 per guest (excludes platters and cakes)
6 dishes, (**your** choice) \$18.50 per guest (excludes platters and cakes)

LunchBoxes, \$15.00 per guest

(Contain a filled roll, piece of fruit, sweet treat, trail mix and a small juice/water)

Sandwiches, rolls & Wrap Selection

Select your choice of bread, then one filling from the list below

Brioche bun
Sesame Bagel
Bretzel Baguette
Ficelle
Milk bun roll
Spinach Tortilla
Tomato Tortilla
Semmel roll
Rustic roll

Fillings

Pork Bahn Mi-Roast char sui pork, coriander, cucumber, pickled carrots, daikon, jalapeno, mayo
Herbed chicken, aioli, rocket, avocado and brie
Leg ham with wholegrain mustard mayo, mixed leaf, cheese and tomato
Pulled beef brisket in Chinese 5 spice with lettuce mix, mung bean sprout, pickled cucumber, mayo (df)
Roasted asparagus, cream cheese, rocket, saute onion and sprouts (v)
Tomato, cucumber, avocado, cheese, aioli and mixed leaf (v)

Salads

Thyme roasted chicken, baby spinach, walnut, orange and feta with blueberry vinaigrette (gf)
Roasted potato, pumpkin, rocket, tomato and feta salad with house honey mustard dressing (v.gf)
Japanese panko pork with seasoned Japanese rice, white cabbage slaw, tonkatsu dressing (df)
Asian sprout salad-Mung bean, alfalfa, sango sprouts, julienne red capsicum, grated carrot and beetroot with snow pea shoots and mixed salad, lime soy sesame dressing (v.gf.df)
Paleo salad-Grated carrots, julienne green apple, mixed lettuce, kale and cashews with house red wine vinaigrette (v.gf.df)

Pies, Quiche & Frittata

Cherry tomato, ricotta and basil individual mini quiche (v)
Bacon, spring onion and cheese individual mini quiche
Roasted cauliflower, spinach, roasted red pepper and parmesan quiche wedge (v)
Beetroot, almond, feta and chive individual mini quiche (v)
Beef brisket and Guinness slow braised pies topped with cheddar



Pies, Quiche & Frittata continued

Creamy chicken, bacon and mushroom pies

Sundried tomato, spring onion, egg and cheese pies (v)

Spinach, ham, roasted mixed peppers and cheese frittata with tomato chilli dip (gf)

Potato, breakfast sausage, roasted asparagus and parmesan frittata with tomato relish (gf)

Spinach, broccoli, braised mushroom and cream cheese frittata with green tomato chutney (v.gf)

Other Favorites

Chef choice selection of club sandwiches (including vegetarian) (2pp) (df)

House made assorted sushi served with soy sauce, wasabi and pickled ginger (including vegetarian) (2pp)(gf.df.v)

Moroccan lamb sausage rolls with harissa yoghurt

Curried vegetable empanada dusted in dukkah with lemon yoghurt (v)

Vol au vents filled with shredded chicken, red capsicum and spring onion in ranch dressing

Creamy Cajun prawn risotto balls

Spanish chorizo wrapped in pesto parmesan pastry with tomato relish

Bao Bun filled with panko sesame chicken goujons, slaw and sriracha mayo

Beef and red pepper skewers rolled in Thai chilli jam with tomato chilli dip (gf.df)

Rice paper rolls filled with hoisin pork mince, pickled red cabbage, cucumber and rocket with Asian dip (df)

Pickled red cabbage, grated carrot, avocado and mango rice papers with lime soy sesame dip (gf.vegan)

Spring roll with Swede, cabbage, beans and carrot sauteed in mushroom sauce with sesame soy dipping sauce (vegan)

Sweets

Plain seasonal fruit skewers (gf.df.v)

Fruit skewers drizzled in dark chocolate and dusted with crusted pistachios (gf.df.v)

Cookies of the day

Individual mango loaf with passionfruit glaze

Apricot turnover

Raspberry and coconut friands (gf)

Strawberry and cream cupcakes

Individual dark chocolate and orange tarts

Blondie brownie with glace cherries and toasted almonds

Louise slice

Mocha Slice

Eclairs filled with sweet cream topped with white chocolate and freeze dried cherries

WHOLE CAKES

Small Cake \$45.00 (Approx. 12 Slices)

Medium Cake \$55.00 (Approx. 16 Slices)

Large Cake \$65.00 (Approx. 20 Slices)

Triple Chocolate cake – Dark chocolate cake with soft whipped chocolate cream layers coated in dark chocolate ganache

Passionfruit cake with passionfruit buttercream

Lemon cake with white chocolate ganache

Carrot and walnut cake with lemon and cream cheese frosting



LUNCH BAGS

\$12.50 each (minimum of 5 guests per option) + gst

Served cold in individual disposable bags

Option 1

Brioche bun - Leg ham with wholegrain mustard mayo, mixed leaf, cheese and tomato

Thyme roasted chicken, baby spinach, walnut, orange and feta with blueberry vinaigrette (gf)

Blondie brownie with glace cherries and toasted almonds

Option 2

Rustic roll – Herbed chicken, aioli, rocket, avocado and brie

Japanese panko pork salad with seasoned Japanese rice, white cabbage slaw, tonkatsu dressing (df)

Cookies of the day

Option 3

Sesame Bagel - Pulled beef brisket in Chinese 5 spice with lettuce mix, mung bean sprout, pickled cucumber, mayo

Roasted potato, pumpkin, rocket, tomato and feta salad with house honey mustard dressing (v.gf)

Mocha Slice

Option 4 – Vegetarian

Semmel roll - Roasted asparagus, cream cheese, rocket, saute onion and sprouts (v)

Asian sprout salad-Mung bean, alfalfa, sango sprouts, julienne red capsicum, grated carrot and beetroot with snow pea shoots and mixed salad, lime soy sesame dressing (v.gf.df)

Louise slice

Option 5 - Gluten Free

Gluten Free Sandwich - Leg ham with wholegrain mustard mayo, mixed leaf, cheese and tomato

Roasted potato, pumpkin, rocket, tomato and feta salad with house honey mustard dressing (v.gf)

Raspberry and coconut friands (gf)

Option 6 – Paleo

Seared herbed salmon skewers (gf.df)

Paleo salad-Grated carrots, julienne green apple, mixed lettuce, kale and cashews with house red wine vinaigrette (v.gf.df)

Plain seasonal fruit skewers

Option 7 – Vegan

Spinach Tortilla – Tomato, cucumber, avocado, cashew red pepper hummus and mixed leaf

Vegan sushi with soy sauce, wasabi and pickled ginger

Apricot Turnover



LUNCH TRAYS

We donate \$1 from every Lunch Tray to a local charity, thank you for your support

\$15.50 each (minimum of 5 guests per option) + gst

Served cold on individual disposable trays

Option 1

Ficelle - Herbed chicken, aioli, rocket, avocado and brie

Bacon, spring onion and cheese individual mini quiche

Asian sprout salad-Mung bean, alfalfa, sango sprouts, julienne red capsicum, carrot and beetroot with snow pea shoots and mixed salad, lime soy sesame dressing (v.gf.df)

Mocha Slice

Option 2

Semmel roll - Pulled beef brisket in Chinese 5 spice with lettuce mix, mung bean sprout, pickled cucumber, mayo

Roasted potato, pumpkin, rocket, tomato and feta salad with house honey mustard dressing (v.gf)

Beetroot, almond, feta and chive individual mini quiche (v)

Individual mango loaf with passionfruit glaze

Option 3

Bretzel Baguette - Pork Bahn Mi-Roast char sui pork, coriander, cucumber, pickled carrots, daikon, jalapeno, mayo

Pickled red cabbage, grated carrot, avocado and mango rice papers with lime soy sesame dip (gf.vegan)

Potato, breakfast sausage, roasted asparagus and parmesan frittata with tomato relish (gf)

Strawberry and cream cupcakes

Option 4 – Vegetarian

Brioche bun - Roasted asparagus, cream cheese, rocket, saute onion and sprouts (v)

Spinach, broccoli, braised mushroom and cream cheese frittata with green tomato chutney (v.gf)

Vegetarian sushi served with soy sauce, wasabi and pickled ginger (2pp)(gf.df.v)

Eclairs filled with sweet cream topped with white chocolate and freeze dried cherries

Option 5 - Gluten Free

Beef and red pepper skewers rolled in Thai chilli jam with tomato chilli dip (gf.df)

Thyme roasted chicken, baby spinach, walnut, orange and feta with blueberry vinaigrette (gf)

Pickled red cabbage, grated carrot, avocado and mango rice papers with lime soy sesame dip (gf.vegan)

Fruit skewers drizzled in dark chocolate and dusted with crusted pistachios (gf.df.v)

Option 6 – Paleo

Seared herbed salmon skewers (gf.df)

Paleo salad-Grated carrots, julienne green apple, mixed lettuce, kale and cashews with house red wine vinaigrette (v.gf.df)

Paleo Frittata of the day

Seasonal fruit salad with aniseed syrup

Option 7 – Vegan

Rustic roll – Tomato, cucumber, avocado, cashew red pepper hummus and mixed leaf

Vegan sushi served with soy sauce, wasabi and pickled ginger (2pp)(gf.df.v)

Spring roll with Swede, cabbage, beans and carrot sauteed in mushroom sauce with sesame soy dipping sauce (vegan)

Apricot Turnover



PLATTERS

Fresh Seasonal Sliced Fruit Platters

Small \$20.00 serves 5 guests
Medium \$40.00 serves 10 guests
Large \$60.00 serves 15 guests

La Fromagerie

Selection of New Zealand cheese, grapes, celery sticks, assorted crackers, honey walnut bread, pear and fig chutney, dried and fresh fruits

Small \$60.00 serves 5 -7 guests
Medium \$100.00 serves 10 -12 guests
Large \$130.00 serves 15 -18 guests

The Deli Counter

A selection of deli meats, marinated olives, pickles, Mediterranean vegetables, relishes and chutneys with sliced Artisan breads and croutons

Small \$50.00 serves 5 -7 guests
Medium \$85.00 serves 10 -12 guests
Large \$115.00 serves 15 -18 guests

Rustic stone

A selection of Artisan breads, marinated olives, cashew and red pepper hummus, Mediterranean vegetables, chicken cognac pate and relishes

\$70.00 - Serves 8-10 guests

Sushi stop

Hand rolled sushi and rice paper rolls served with soy sauce, wasabi, and pickled ginger (including vegetarian)
\$110.00 - 60 Pieces

GRAZING TABLES

Grazing Table for approx. 10 guests \$300.00
Grazing Table for approx. 20 guests \$465.00
Grazing Table for approx. 35 guests \$600.00

Prices are exclusive of GST but include delivery and set up

Grazing tables include the following:

Selection of New Zealand cheese, grapes, celery sticks, assorted crackers, honey walnut bread, pear and fig chutney, dried and fresh fruits, Deli meats, marinated olives, pickles, Mediterranean vegetables, relishes and chutneys with sliced Artisan breads and croutons, cashew and red pepper hummus, chicken cognac pate and relishes
Hand rolled sushi and rice paper rolls served with soy sauce, wasabi, and pickled ginger (including vegetarian)
Fresh seasonal sliced fruits



COCKTAIL FARE MENU

Prices (please note the below prices exclude GST)

5 different items for \$15.00 per guest

6 different items for \$17.50 per guest

7 different items for \$20.00 per guest

8 different items for \$22.50 per guest

- All prices are GST exclusive.
- Hot Delivery: \$20.00 per delivery.
- Weekend Deliveries may incur additional charges
- Food is delivered cold unless hot is requested.
- DF – Dairy Free, V- Vegetarian, GF- Gluten Free

Hot Savoury Items

Panko and coconut crumbed prawn skewers with mango dipping sauce

Mini Thai fish cakes rolled in panko with a sweet chilli dipping sauce

Chilli lime glazed beef skewers with satay dipping sauce (g.f)

Seared mustard rolled lamb steak sliders with cheddar and mint jelly

Pork, lemon and fennel meatballs with spiced plum dipping sauce (d.f)

Petite tartlets of thyme braised mushroom and gruyere (v)

Petite pies filled with Thai red chicken curry

Classic Middle Eastern lamb koftas with tzatziki dipping sauce

Cold Savoury Items

Prosciutto wrapped melon and fresh basil skewer (g.f)

Seared duck breast on wonton crisp with beetroot chutney and crème fraiche (g.f)

Cucumber, smoked salmon mousse, vegetable and snow pea shoot roll up (g.f)

Seared lamb on mini potato rosti topped with smashed minted peas (g.f,d.f)

Prosciutto, cream cheese and semi dried cherry tomato on rosemary and parmesan shortbread

Broad bean, crispy bacon, ricotta and mint on toasted crostini

Vol au vent filled with green chilli chicken topped with mango and Japanese mayo

Pastry cases filled with watermelon, basil and feta with balsamic glaze (v)

Soy glazed pork, mango, mint and red cabbage rice papers with house lime and sesame dipping sauce (g.f,d.f)

Garlic king prawn and spring onion wrapped in prosciutto with aioli (g.f,d.f)

Assortment of mini cocktail sized sushi with soy, pickled ginger and wasabi (gf, includes vegetarian)

Fried polenta topped with mixed mushroom, crème fraiche and sundried tomato (g.f,v)

Smoked salmon blinis topped with basil pesto cream cheese, cucumber and chervil

Puff pastry rounds topped with pulled chicken in sundried tomato pesto finished with lime and avocado salsa

Mini cocktail finger sandwiches with assorted fillings including vegetarian

Dessert Canapés

Mini open baklava

Petite wafer cones with hazelnut and chocolate filling topped with hazelnut brittle

Dark chocolate 'thimble' cups filled with pistachio mousse topped with toasted pistachio nuts

Assorted petit fours – Macarons, pecan bites, thimble cups with mousse and mini tarts

Caramelised pineapple spring roll with almond cream filling

Assorted mini tarts – Frangipane, compote, pastry vanilla cream and ganache with morello cherry



Specialty Items – Requires a Chef on Site

Chilled pea, avocado and mint soup topped with crisp prosciutto flakes and pea shoots shooters (g.f)
Salt and pepper calamari on a Thai vermicelli and mango salad served in individual bamboo boats (g.f,d.f)
Watermelon, fresh basil and feta salad finished with reduced balsamic served on China spoons (g.f,v)
Individual sesame panko soft shell fish tacos with fresh tomato, cilantro and lime salsa and sour cream
House made green chilli chicken wontons with avocado and lemon dipping sauce
Mixed coloured waffle cones filled with avocado and red pepper salsa, fried panko prawn and Japanese mayo (d.f)
'Push Pops' filled with celeriac slaw, crispy pork belly bits and pickled red cabbage (g.f,d.f)
Orange liqueur-soaked sponge in individual shot glasses topped with strawberry mascarpone cream and chocolate shavings

Larger bites to finish the night

(These items are **not** available as part of the above selections and require **a chef on site**)

Crumbed fish goujons with tartare sauce served in bamboo boats \$6.50 per guest
Fillet steak and fries with pepper sauce \$8.50 per guest
Sesame chicken pieces served with plum sauce \$7.00 per guest
Baked Manuka honey and cinnamon glazed ham with rolls and condiments with butter on the side \$4.50 per guest (Chef not required)



BUFFET MENU

Pricing Structures (please note the below prices exclude GST)

\$39.50 per guest

Selections from the menus below; your choice of,

Two mains

Three sides

One dessert

\$43.50 per guest

Selections from the menus below; your choice of,

Two mains

Three sides

Two desserts

\$51.50 per guest

Selections from the menus below; your choice of,

Three mains

One vegetarian main

Four sides

Two desserts

All buffet selections include a selection of freshly baked breads served with butter

Buffet Mains

Sichuan and orange roasted beef sirloin on a bed of wilted bok choy with a light gravy (g.f,d.f)

Red wine and rosemary slow braised lamb shoulder with a dark jus (g.f,d.f)

Chicken thighs stuffed with mushroom and brie served on a smoked red pepper puree (g.f)

Ham on the bone with orange and seeded mustard glaze served with assorted condiments (g.f,d.f)

Seared salmon portions glazed with lemon and dill butter served on sundried tomatoes and fried capers (g.f)

Roasted rolled pork loin, classic sage and onion stuffing, crispy crackling and cider gravy

Pan seared fish of the day with a pistachio and herb crust with lemon yoghurt

Butter chicken curry made with coconut cream served with citrus jasmine rice and naan pieces

King prawn and chorizo skewers glazed with garlic and herb butter (g.f)

Cold Buffet Mains

Sliced glazed champagne ham platter with pineapple and orange served with assorted condiments (g.f,d.f)

Sliced hoisin glazed duck breast with rocket, baby beets, fried haloumi and pomegranate molasses (g.f)

Flaked seared salmon over a fresh fennel and orange slaw dressed in lemon olive oil (g.f,d.f)

Cold rosemary roasted beef sirloin served with stuffed button mushrooms and horseradish cream

Vegetarian Buffet Mains

Vegetarian Mediterranean vegetable lasagne with fresh basil and parmesan topping (v)

Red wine braised field mushroom topped with spinach and sundried tomato with a panko and parmesan crust (v)

Thai red vegetable curry finished with coriander with citrus jasmine rice (v,g.f)



Buffet Sides

Garlic and herb potato gratin with parmesan cheese layers (g,f,v)
Cauliflower baked in cheese sauce topped with crispy streaky bacon and bread croutons
Broccoli and green bean medley tossed in fresh rocket pesto served with cherry tomatoes and toasted cashews (g,f)
Roasted kumara and pumpkin with spiced roasted chickpeas (g,f,d,f,v)
Carrot and beetroot medley with fried haloumi and pomegranate molasses (g,f,v)
Honey, balsamic and garlic mushroom and capsicum medley with fresh herbs (g,f,d,f,v)
Red capsicums stuffed with mixed vegetable cous cous topped with parmesan cheese (v)

Buffet Salads

Honey mustard chicken and pasta salad with tomato, rocket and crisp prosciutto
Raw carrot and beetroot salad with feta, mint and baby spinach with house spicy orange dressing (g,f,v)
Cranberry, candied walnuts, cucumber, parmesan and mixed leaf salad with house raspberry vinaigrette (g,f,v)
Potato, sliced boiled eggs, red onion and dill salad with aioli dressing (g,f,d,f,v)
Pumpkin, rocket, sundried tomato and feta salad with balsamic vinaigrette (g,f,v)
Thai vegetable and noodle salad with coriander and cashews with house lime and sesame dressing (g,f,d,f)
Rocket, radicchio, cherry tomato, cucumber and snow pea shoots with ranch dressing (g,f,d,f,v)

Buffet Desserts

Caramel brownie trifle – brownie fudge drizzled with caramel sauce layered with cream topped with chocolate shavings
Lemon cheesecake with either passionfruit or blueberry compote
Individual crème brulee in sweet pastry shell
Individual meringue nests filled with chocolate and kirsch liquor cream topped with Morello cherries
Rhubarb and berry pie with a streusel topping served with cinnamon and mascarpone cream
Tiramisu
Fresh seasonal fruit salad with aniseed syrup



FORMAL DINING

Requires a Chef on-site and waiting staff to serve.

All Formal plated meals are served with sliced freshly baked bread with olive oil and dukkah.

Listed below is our pricing and menu selections: (please note the below prices exclude GST)

2 course set menu \$41.00 per guest

3 course set menu \$50.00 per guest

3 course menu with a choice of the main only \$57.00 per guest

3 course menu with a choice of entrée and main with a set dessert \$67.00 per guest

3 course menu with a choice of entrée, main and dessert \$77.00 per guest

Entrée

Herbed rolled goat's cheese, candied hazelnuts, julienne fennel with red wine figs and pomegranate molasses

Vodka cured salmon sashimi, avocado whip, house pickled onions, seared endive with a sesame filo wafer

Herb and mustard coated lamb fillets over spiced pumpkin puree with stuffed pepperdews and minted pea mousse

Mixed mushroom and feta potato cakes, smoked red pepper puree, watercress and parsnip crisps

Tamarind glazed duck breast over beetroot salsa, orange segments and pan kissed broccolini

Mains - *All Mains served with Chef's choice seasonal vegetables*

Pan fried fish of the day, potato and herb rosti, rocket and radicchio with white wine sauce, avocado oil

Chicken roulade filled with sundried tomato and feta, crisp pancetta, tempura cauliflower and mushroom cognac cream sauce

Seared beef sirloin, celeriac puree, rosemary potato gratin and mini Yorkshire puddings filled with red wine jus

Slow braised lamb shoulder, roasted potato and kumara hash, spiced pumpkin puree, rocket pesto and crème fraîche

Venison back strap, pomegranate glazed baby beetroot, falafel cakes and red wine chocolate sauce

Charred Mediterranean vegetable lasagne, roasted vine tomatoes finished with rocket and basil salad

Dessert

Deconstructed Tiramisu served with seasonal fruit and a vanilla syrup

Chocolate plate - Raspberry mousse and vanilla cream served in chocolate cups with a chocolate slice

Profiteroles filled with vanilla and caramel cream drizzled with orange and chocolate sauce, served with ice cream

Coconut tart with pineapple compote served with a coconut tuile

Layers of filo pastry filled with mascarpone and seasonal fruit served with vanilla ice cream