



In House Catering

Summer/Autumn Menu February - May 2019

Corporate, Wedding and Event catering specialists

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BREAKFAST, MORNING AND AFTERNOON TEA MENU

February - May 2019

Prices (please note all prices exclude GST)

- 1 item for \$4.00 per guest
 - 2 items for \$8.00 per guest
 - 3 items for \$10.50 per guest
 - 4 items for \$13.50 per guest
 - 5 items for \$15.50 per guest
 - 6 items for \$18.50 per guest
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Savoury Items

- House sausage rolls with tomato relish
- Spanish pork sausage rolls with chipotle mayo
- Spicy pulled beef empanadas with avocado sour cream dip
- Basil pesto, chicken, red pepper and brie Danish pastries
- Mushroom, sundried tomato and feta potato cakes rolled in sesame crumb (v)
- Vol-au-vents filled with celeriac remoulade dusted in crispy prosciutto and chives
- Potato rosti topped with rosemary lamb and minted pea puree (gf, df)
- Caramelised onion, leek, gouda and cumin individual tarts (v)
- Oat biscuit topped with pesto cream cheese, smoked salmon and pickled onion
- Mini croissant filled with streaky bacon, tomato and cheddar
- Mini poppy seed bagel filled with mustard mayo, silverside, sauerkraut and cheddar
- Finger sandwiches – ½ ham and egg salad with chive, ½ beetroot, horseradish cream and baby spinach
- Spinach, chorizo, potato, tomato and feta frittata with tomato chilli dip (gf)
- Rocket, red pepper and haloumi individual mini quiches (v)
- Carrot, zucchini and sultana muffins with butter on the side (v)
- Pesto, red pepper and cheese pinwheel scones (v)
- Herb and cheese scones with butter on the side (v)
- Ham, cheese and sundried tomato muffin with butter on the side
- Rosemary, caramelised onion and parmesan individual polenta loaves (v)

Sweet Items

- Assorted mini French Danish pastries (2pp)
- Belgium biscuits
- Ginger kisses
- Plain seasonal fruit skewers (gf, df)
- Banana and chocolate chunk muffins with butter on the side
- Blueberry, orange and white chocolate muffins with butter on the side
- Spiced apple, date and walnut scones with cream on the side
- Mango cupcakes with passionfruit cream cheese icing
- Raw chocolate coconut bars (vegan, gf)
- White chocolate and caramel oat slice
- Lemon fudge slice
- French vanilla and berry mini cakes
- Raspberry jam and frangipane tarts topped with whipped cream
- Chocolate almond fudge slice



CAFÉ TO YOU – LIGHT LUNCH MENU

February – May 2019

Prices (please note all prices exclude GST)

3 dishes, (**chef's** choice) \$13.50 per guest (Sandwich, Salad, Sweet)

4 dishes, (**chef's** choice) \$16.00 per guest (Sandwich, Salad, Savoury, Sweet)

5 dishes, (**chef's** choice) \$18.00 per guest (Sandwich, Salad, 2x Savoury, Sweet)

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

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

6 dishes, (**your** choice) \$20.50 per guest (excludes platters and cakes)

Sandwiches, rolls & wraps selection

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

Harvest seed roll

Poppy plait roll

Sesame knot roll

Croissant

Olive roll

Wholemeal tortilla

Spinach pesto tortilla

Ficelle

Ploughman's sandwich

Fillings

Leg ham, sweet mustard pickle, red pepper, mesclun and cheddar

Peppered beef, horseradish cream, pickled red cabbage, rocket and swiss cheese

Lemon pepper chicken, rocket, cucumber and pesto cream cheese

Pastrami, beetroot hummus, mesclun, gherkin and sprouts

Mexican vegetables, avocado sour cream whip, mesclun and parmesan (v)

Tomato, gherkin, cheddar, mesclun and beetroot hummus (v)

Salads

Raw beetroot slaw with mixed seeds, raisins and lemon vinaigrette (vegan, gf)

Mexican salad – Chorizo, tomato, beans, corn and cilantro with cos lettuce, tortilla crisps and avocado vinaigrette (df)

Roasted kumara, rocket, sundried tomato, haloumi and almond salad with pomegranate dressing (v, gf)

Cajun chicken, mesclun, cucumber, cashews and parmesan with caesar dressing (gf)

Prosciutto, walnut, mesclun, pear and feta salad with red wine dressing (gf)

Quiches

Rocket, red pepper and haloumi individual mini quiches (v)

Ham, red onion and brie individual mini quiches

Roasted cauliflower, bacon and parmesan individual mini quiches

Smoked chicken, spinach, cranberry and brie quiche wedge



Pies & Frittatas

Braised lamb, mint and pea pies

Butter chicken pies

Thai red vegetable curry pies (v)

Spinach, chorizo, potato, tomato and feta frittata with tomato chilli dip (gf)

Spinach, artichoke, sundried tomato, olive and feta frittata with chargrilled vegetable relish (v, gf)

Potato, bacon, mushroom, tomato and cheddar frittata with tomato relish (gf)

Other Favorites

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

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

Spanish pork sausage rolls with chipotle mayo

Spicy pulled beef empanadas with avocado sour cream dip

Mushroom, sundried tomato and feta potato cakes rolled in sesame crumb (v)

Vol-au-vents filled with celeriac remoulade dusted in crispy prosciutto and chives

Steamed bao bun filled with teriyaki chicken, pickled red cabbage and coriander

Antipasto bruschetta – Garlic herb butter, cherry tomato, basil, olive, salami and mozzarella with balsamic reduction

Rice paper rolls filled with garlic prawn, aioli, pickled cucumber and sprouts with lemon dip (gf, df)

Rice paper rolls filled with satay sauce, red pepper and chilli lime slaw with avocado dip (v, gf)

Thai pork spring rolls with sriracha mayo dip (df)

Seared honey, soy lime chicken skewers dusted in sesame with sweet chilli dip (gf, df)

Sweets

Passionfruit and crème fraiche friands (gf)

Eclairs filled with berry cream coated in chocolate almonds

Plain seasonal fruit skewers (gf, df)

Belgium biscuits

Ginger kisses

Mango cupcakes with passionfruit cream cheese icing

Raw chocolate coconut bars (vegan, gf)

White chocolate and caramel oat slice

Lemon fudge slice

French vanilla and berry mini cakes

Raspberry jam and frangipane tarts topped with whipped cream

Chocolate almond fudge slice

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

February – May 2019

\$13.00 + GST each (minimum of 5 guests per option)

Served cold in individual disposable bags

Option 1

Croissant - Pastrami, beetroot hummus, mesclun, gherkin and sprouts

Cajun chicken, mesclun, cucumber, cashews and parmesan with caesar dressing (gf)

Eclairs filled with berry cream coated in chocolate almonds

Option 2

Ploughman's sandwich - Peppered beef, horseradish cream, pickled red cabbage, rocket and swiss cheese

Roasted kumara, rocket, sundried tomato, haloumi and almond salad with pomegranate dressing (v, gf)

Belgium biscuits

Option 3

Poppy plait roll - Lemon pepper chicken, rocket, cucumber and pesto cream cheese

Raw beetroot slaw with mixed seeds, raisins and lemon vinaigrette (vegan, gf)

Chocolate almond fudge slice

Option 4 – Vegetarian

Wholemeal tortilla - Mexican vegetables, avocado sour cream whip, mesclun and parmesan

House made assorted vegetarian sushi served with soy sauce, wasabi and pickled ginger (gf, df)

French vanilla and berry mini cakes

Option 5 – Vegan

Sesame knot roll - Beetroot hummus, mesclun, tomato, avocado and alfalfa sprouts

Raw beetroot slaw with mixed seeds, raisins and lemon vinaigrette (gf)

Raw chocolate coconut bars (gf)

Option 6 - Gluten Free

Gluten Free sandwich - Peppered beef, horseradish cream, pickled red cabbage, rocket and swiss cheese

Cajun chicken, mesclun, cucumber, cashews and parmesan with caesar dressing

Passionfruit and crème fraiche friands

Option 7 – Paleo

Chilli lime chicken skewer

Garden salad with sprouts and seeds with a paleo dressing

Seasonal fruit salad with berry compote



LUNCH TRAYS

February – May 2019

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

\$16.00 + GST each (minimum of 5 guests per option)

Served cold on individual disposable trays

Option 1

Harvest seed roll - Leg ham, sweet mustard pickle, red pepper, mesclun and cheddar
Roasted kumara, rocket, sundried tomato, haloumi and almond salad with pomegranate dressing (v, gf)
Spinach, chorizo, potato, tomato and feta frittata with tomato chilli dip (gf)
Lemon fudge slice

Option 2

Croissant - Lemon pepper chicken, rocket, cucumber and pesto cream cheese
Prosciutto, walnut, mesclun, pear and feta salad with red wine dressing (gf)
Rocket, red pepper and haloumi individual mini quiches (v)
Ginger kisses

Option 3

Olive roll - Peppered beef, horseradish cream, pickled red cabbage, rocket and swiss cheese
Mexican salad - Chorizo, tomato, beans, corn and cilantro with cos lettuce, tortilla crisps and avocado vinaigrette (df)
Rice paper rolls filled with garlic prawn, aioli, pickled cucumber and sprouts with lemon dip (gf, df)
White chocolate and caramel oat slice

Option 4 – Vegetarian

Poppy plaid roll - Tomato, gherkin, cheddar, mesclun and beetroot hummus
Raw beetroot slaw with mixed seeds, raisins and lemon vinaigrette (vegan, gf)
Spinach, artichoke, sundried tomato, olive and feta frittata with chargrilled vegetable relish (gf)
Mango cupcakes with passionfruit cream cheese icing

Option 5 – Vegan

Sesame knot roll - Beetroot hummus, mesclun, tomato, avocado and alfalfa sprouts
Raw beetroot slaw with mixed seeds, raisins and lemon vinaigrette (gf)
Spinach, pumpkin and walnut filo parcels
Raw chocolate coconut bars (gf)

Option 6 - Gluten Free

House made assorted sushi served with soy sauce, wasabi and pickled ginger (df)
Cajun chicken, mesclun, cucumber, cashews and parmesan with caesar dressing
Potato, bacon, mushroom, tomato and cheddar frittata with tomato relish
Passionfruit and crème fraiche friands

Option 7 – Paleo

Spinach, mushroom, thyme and onion frittata
Chilli lime chicken skewer
Garden salad with sprouts and seeds with a paleo dressing
Seasonal fruit salad with berry compote



PLATTERS

February – May 2019

Fresh Seasonal Sliced Fruit Platters

Small \$20.00 serves 5 guests

Medium \$40.00 serves 10 guests

Large \$60.00 serves 15 guests

Whole Fruits Bowl \$3.00 per guest

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 \$60.00 serves 5 -7 guests

Medium \$100.00 serves 10 -12 guests

Large \$130.00 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 and 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



CANAPE MENU

February – May 2019

Prices (please note all prices exclude GST)

5 different items for \$16.50 per guest

6 different items for \$18.50 per guest

7 different items for \$21.00 per guest

8 different items for \$24.00 per guest

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 (gf)

Seared mustard rolled lamb steak sliders with cheddar and mint jelly

Pork, lemon and fennel meatballs with spiced plum dipping sauce (df)

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 (gf)

Seared duck breast on wonton crisp with beetroot chutney and crème fraiche (gf)

Cucumber, smoked salmon mousse, vegetable and snow pea shoot roll up (gf)

Seared lamb on mini potato rosti topped with smashed minted peas (gf, df)

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 (gf, df)

Garlic king prawn and spring onion wrapped in prosciutto with aioli (gf, df)

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

Fried polenta topped with mixed mushroom, crème fraiche and sundried tomato (gf, 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



CANAPE MENU

February – May 2019

Specialty Items – Requires a Chef on Site

Chilled pea, avocado and mint soup topped with crisp prosciutto flakes and pea shoots shooters (gf)
Salt and pepper calamari on a Thai vermicelli and mango salad served in individual bamboo boats (gf, df)
Watermelon, fresh basil and feta salad finished with reduced balsamic served on China spoons (gf, 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 (df)
'Push Pops' filled with celeriac slaw, crispy pork belly bits and pickled red cabbage (gf, df)
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

February – May 2019

Prices (please note all 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 (gf, df)

Red wine and rosemary slow braised lamb shoulder with a dark jus (gf, df)

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

Ham on the bone with orange and seeded mustard glaze served with assorted condiments (gf, df)

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

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 (gf)

Cold Buffet Mains

Sliced glazed champagne ham platter with pineapple and orange served with assorted condiments (gf, df)

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

Flaked seared salmon over a fresh fennel and orange slaw dressed in lemon olive oil (gf, df)

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, gf)



BUFFET MENU

February – May 2019

Buffet Sides

Garlic and herb potato gratin with parmesan cheese layers (gf, 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 (gf)
Roasted kumara and pumpkin with spiced roasted chickpeas (gf, df, v)
Carrot and beetroot medley with fried haloumi and pomegranate molasses (gf, v)
Honey, balsamic and garlic mushroom and capsicum medley with fresh herbs (gf, df, 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 (gf, v)
Cranberry, candied walnuts, cucumber, parmesan and mixed leaf salad with house raspberry vinaigrette (gf, v)
Potato, sliced boiled eggs, red onion and dill salad with aioli dressing (gf, df, v)
Pumpkin, rocket, sundried tomato and feta salad with balsamic vinaigrette (gf, v)
Thai vegetable and noodle salad with coriander and cashews with house lime and sesame dressing (gf, df)
Rocket, radicchio, cherry tomato, cucumber and snow pea shoots with ranch dressing (gf, df, 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

February – May 2019

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

Prices (please note all 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 fraiche

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