



In House Catering

Autumn/Winter Menu June - September 2019

Corporate, Wedding and Event catering specialists

Page 1	Breakfast, Morning and Afternoon Tea
Page 2 - 3	Light Lunch and Whole Cakes
Page 4 -5	Lunch Bags and Lunch Trays
Page 6	Platters and Grazing Tables
Page 7 - 8	Canapes
Page 9 - 10	Buffet
Page 11	Formal Dining



BREAKFAST, MORNING AND AFTERNOON TEA MENU

June - September 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 \$11.50 per guest
- 4 items for \$13.50 per guest
- 5 items for \$15.50 per guest
- 6 items for \$18.50 per guest

Savoury Items

- House sausage roll with tomato relish
- Herb and cheese scone with butter on the side (v)
- Spiced chickpea, kumara, spinach and feta sausage roll with lemon yoghurt (v, df)
- Chicken and chorizo kofta with chipotle mayo (gf)
- Potato rosti topped with peppered beef and smoked red pepper salsa (gf, df)
- Mini Thai fish cake with sweet chilli sauce
- Braised steak and cheese pie
- Mushroom, thyme and goat feta individual tart (v)
- Sesame filo basket filled with cream cheese, baby spinach and flaked salmon
- Vegan charcoal bao bun filled with fried sesame tofu and kimchi (vegan)
- Mini croissant filled with pesto, ham, tomato and cheese
- Mini sesame seed bagel filled with red pepper cashew hummus, lemon pepper chicken and brie
- Bacon, egg and chive finger sandwiches (2pp)
- Bread roll-ups filled with avocado cream cheese, smoked chicken and sprouts (2pp)
- Spinach, broccoli, beetroot, dill and feta frittata (v)
- Ham, cheese and spring onion mini quiche
- Tomato chilli jam, ham and brie pinwheel scone
- Breakfast sausage and cheese muffin with butter on the side
- Bacon and egg muffin with tomato relish on the side
- Spinach and double cheese muffin with butter on the side (v)

Sweet Items

- Assorted mini French Danish pastries (2pp)
- Assortment of mini beignets – Red fruits, caramel, hazelnut, chocolate and apple (2pp)
- Plain seasonal fruit skewer (vegan, gf, df)
- Chocolate drizzled fruit skewer – Half chocolate and peanut, half white chocolate and freeze-dried raspberries (gf)
- Afghan biscuit
- Cranberry and apple muffin with butter on the side
- Cappuccino muffin served with espresso cream cheese on the side
- Peach scone served with vanilla cream
- Raisin and cinnamon pinwheel scone finished with sugar syrup
- Banana cupcake topped with caramel buttercream
- Individual green tea chia pudding topped with toasted almonds (gf)
- Raspberry and dark chocolate brownie
- Whoopie pie with marshmallow buttercream filling
- Apple crumble slice served with cinnamon mascarpone cream
- Eclair filled with salted caramel pastry cream drizzled with white chocolate



CAFÉ TO YOU – LIGHT LUNCH MENU

June – September 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)
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Sandwiches, rolls & wraps selection

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

- Tomato roll
- Sesame seed roll
- Italian roll
- Croissant
- French stick
- Wholemeal tortilla
- Sundried tomato tortilla
- Ploughman's sandwich

Fillings

- Sliced chicken schnitzel, cranberry sauce, mesclun and brie
- Moroccan spiced beef, cashew red pepper hummus, rocket, swiss cheese and braised onions
- Smoked ham, cheese, mesclun with grape, almond and feta salsa
- Silverside, tomato, gherkin, rocket and sweet mustard pickle
- Red pepper cashew hummus, tomato, rocket, braised onions and sprouts (v)
- Green tomato jalapeno chutney, mesclun, swiss cheese and roasted vegetables (v)

Salads

- Beetroot, dill cucumber, almond, feta and mesclun with raspberry vinaigrette (v, gf, df)
- Sliced beef, carrot, sprouts, fried onions, coriander and rocket with sesame soy dressing (gf, df)
- Roast pumpkin, baby spinach, tomato and sliced radish with maple balsamic dressing (vegan, gf, df)
- Potato salad tossed in mustard, gherkin and sour cream dressing with bacon bits and spring onion (gf)
- Sushi salad – Sushi rice, chicken karaage, slaw, nori and soy sauce (gf, df)

Quiches & Pies

- Ham, cheese and spring onion mini quiche
- Courgette, tomato and feta mini quiche (v)
- Mixed vegetable and goat's cheese mini quiche (v)
- Spinach, bacon, tomato and parmesan quiche wedge
- Braised steak and cheese pie
- Individual shepherd's pie
- Creamy leek and mushroom pie (v)



Frittatas

Spinach, broccoli, beetroot, dill and feta frittata (v, gf)
Potato, spinach, flaked salmon and cream cheese frittata (gf)
Spinach, ham, tomato, red onion and brie frittata with tomato relish (gf)

Other Favorites

Chef's choice selection of club sandwiches (including vegetarian) (2pp) (df)
Assorted sushi served with soy sauce, wasabi and pickled ginger (including vegetarian) (2pp) (gf, df)
Spiced chickpea, kumara, spinach and feta sausage roll with lemon yoghurt (v)
Chicken and chorizo kofta with chipotle mayo (gf, df)
Mini Thai fish cake with sweet chilli sauce
Vegan charcoal bao bun filled with fried sesame tofu and kimchi (vegan)
Rice paper roll filled with hoisin beef, mung beans, red capsicum and coriander with sesame soy dip (gf, df)
Rice paper rolls filled with fried tofu, julienne vegetables and sriracha mayo with soy sauce (v, gf, df)
Orange Thai beef skewers with chilli dipping sauce (gf, df)
Spiced lamb and sultana empanada with lemon yoghurt
Yorkshire puddings filled with peppered beef, braised onion and horseradish cream

Sweets

Plain seasonal fruit skewer (vegan, gf, df)
Chocolate drizzled fruit skewer – Half chocolate and peanut, half white chocolate and freeze-dried raspberries (gf)
Afghan biscuit
Raspberry and dark chocolate brownie
Banana cupcake topped with caramel buttercream
Apple crumble slice served with cinnamon mascarpone cream
Whoopie pie with marshmallow buttercream filling
Eclair filled with salted caramel pastry cream drizzled with white chocolate
Rhubarb and almond friand (gf)
Individual toffee loaf served with toffee sauce
Fruit mince oat slice
Orange and nut biscotti
Lemon tart topped with blueberry compote

WHOLE CAKES

June – September 2019

Small Cake \$45.00 (Approx. 12 Slices)
Medium Cake \$55.00 (Approx. 16 Slices)
Large Cake \$65.00 (Approx. 20 Slices)

Red velvet with lemon cream cheese icing
Vanilla chocolate marble cake with Italian vanilla buttercream and chocolate swirl sauce
Oreo cake with Chantilly cream and crushed Oreos
Orange and poppy seed cake with orange sugar syrup and candied orange



LUNCH BAGS

June - September 2019

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

Served cold in individual bags made from 100% recyclable and biodegradable sustainably sourced paper

Option 1

Tomato roll - Silverside, tomato, gherkin, rocket and sweet mustard pickle

Potato salad tossed in mustard, gherkin and sour cream dressing with bacon bits and spring onion (gf)

Afghan biscuit

Option 2

Italian roll - Sliced chicken schnitzel, cranberry sauce, mesclun and brie

Sliced beef salad with carrot, sprouts, fried onions, coriander and rocket with sesame soy dressing (gf, df)

Raspberry and dark chocolate brownie

Option 3

Sesame seed roll - Moroccan spiced beef, cashew red pepper hummus, rocket, swiss cheese and braised onions

Sushi salad – Sushi rice, chicken karaage, slaw, nori and soy sauce (gf, df)

Whoopie pie with marshmallow buttercream filling

Option 4 – Vegetarian

French stick - Green tomato jalapeno chutney, mesclun, swiss cheese and roasted vegetables

Roast pumpkin salad with baby spinach, tomato and sliced radish with maple balsamic dressing (vegan, gf, df)

Eclair filled with salted caramel pastry cream drizzled with white chocolate

Option 5 – Vegan

Vegan charcoal bao bun filled with fried sesame tofu and kimchi

Roast pumpkin salad with baby spinach, tomato and sliced radish with maple balsamic dressing (gf, df)

Double chocolate fudge – Made by Raw Goodness

Option 6 - Gluten Free

Sushi served with soy sauce, wasabi and pickled ginger (including vegetarian) (2pp) (df)

Sliced beef salad with carrot, sprouts, fried onions, coriander and rocket with sesame soy dressing (gf, df)

Rhubarb and almond friand

Option 7 – Paleo

Caramelised onion savoury loaf

Sliced beef salad with cilantro lime dressing

Lemon raspberry coconut bar



LUNCH TRAYS

June - September 2019

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

Served cold on individual disposable trays made from 100% recyclable and biodegradable sustainably sourced paper
Plastic wrapping is 100% recyclable, salad pots and forks are made from 100% biodegradable bioplastic

Option 1

Tomato roll - Silverside, tomato, gherkin, rocket and sweet mustard pickle
Potato salad tossed in mustard, gherkin and sour cream dressing with bacon bits and spring onion (gf)
Rice paper roll filled with hoisin beef, mung beans, red capsicum and coriander with sesame soy dip (gf, df)
Afghan biscuit

Option 2

Italian roll - Sliced chicken schnitzel, cranberry sauce, mesclun and brie
Sliced beef salad with carrot, sprouts, fried onions, coriander and rocket with sesame soy dressing (gf, df)
Mixed vegetable and goat's cheese mini quiche (v)
Raspberry and dark chocolate brownie

Option 3

Sesame seed roll - Moroccan spiced beef, cashew red pepper hummus, rocket, swiss cheese and braised onions
Sushi salad – Sushi rice, chicken karaage, slaw, nori and soy sauce (gf, df)
Ham, cheese and spring onion mini quiche
Whoopie pie with marshmallow buttercream filling

Option 4 – Vegetarian

French stick - Green tomato jalapeno chutney, mesclun, swiss cheese and roasted vegetables
Roast pumpkin salad with baby spinach, tomato and sliced radish with maple balsamic dressing (gf, df)
Courgette, tomato and feta mini quiche (v)
Banana cupcake with caramel buttercream

Option 5 – Vegan

Vegan charcoal boa bun filled with fried sesame tofu and kimchi
Roast pumpkin salad with baby spinach, tomato and sliced radish with maple balsamic dressing (gf, df)
Vegan sausage roll
Ginger slice

Option 6 - Gluten Free

Sushi served with soy sauce, wasabi and pickled ginger (including vegetarian) (2pp) (df)
Sliced beef salad with carrot, sprouts, fried onions, coriander and rocket with sesame soy dressing (df)
Chicken vegetable kebab in cilantro lime marinate (paleo)
Rhubarb and almond friand

Option 7 – Paleo

Caramelised onion savoury loaf
Sliced beef salad with cilantro lime dressing
Chicken vegetable kebab in cilantro lime marinate (gf)
Peanut butter slice



PLATTERS

June - September 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

June – September 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

June - September 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

June - September 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

June - September 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

June - September 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