



In House Catering

# Spring/Summer Menu October – January 2022

Corporate, Wedding and Event catering specialists

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## BREAKFAST, MORNING AND AFTERNOON TEA MENU

*Spring/Summer Menu: October 2021 – January 2022*

**All prices Ex GST**

### Savoury Items - \$4.70 each

- House sausage roll with tomato relish
- Spinach, chorizo, red pepper, and feta quiche wedge
- Slow braised beef brisket and cheese pies
- Potato, broccoli, saute onion, goats' cheese, and dill frittata (v)(gf)
- Asparagus, bacon, and cream cheese mini quiches
- Chefs' choice savoury item of the day **\$4.40**

### Bread Items

- Finger sandwiches- Ham, egg mayo, and spring onion – Pesto cream cheese, cucumber (2pp) **\$5.50**
- Toasted bagel halves topped with bacon, avocado, tomato, and cream cheese **\$4.70**
- Mini croissants – Chicken, cranberry, brie/Caramelised onion, tomato, cheddar, pesto **\$4.70**
- Fougasse melt filled with pastrami, mustard, sauerkraut, and Swiss cheese **\$4.70**

### Baking Items - \$4.40 each

- Two cheese scones with garlic and herb butter (v)
- Cinnamon scrolls with cream cheese icing (v)
- Orange and dark chocolate friands (v)(gf)
- Lemon drizzle muffins with butter on the side (v)
- Ham, herb, and cheese muffins with butter on the side
- Lemonade scones topped with jam and cream (v)

### Sweet Items

- Granola, berry compote and coconut yoghurt served in individual jars (vegan) **\$4.70**
- Mini beignets with assorted fillings – Choc hazelnut – Red fruits – Apple – Caramel (2pp)(v) **\$4.70**
- Assorted mini Danish pastries (2pp)(v) **\$4.40**
- No-bake gingernut slice (v) **\$4.40**
- Double chocolate chunk cookies (v) **\$4.40**
- Chefs' choice sweet item of the day (v) **\$4.20**

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## CAFÉ TO YOU – LIGHT LUNCH MENU

*Spring/Summer Menu: October 2021 – January 2022*

### Sandwiches, rolls & wraps - \$5.50 each

- Chefs choice selection of club sandwiches (including vegetarian)(2pp)
- Croissant – Smoked ham, piccalilli, garden lettuce, tomato, and brie
- Herb milk bun – Garlic roast beef, dijonnaise, garden lettuce, swiss cheese and saute onions
- Brioche bun– Cajun chicken, cashew red pepper hummus, avocado, lettuce and shaved parmesan
- Cheese roll – Bacon, avocado, tomato, lettuce and garlic aioli
- Ciabatta – Smashed falafel, haloumi, tomato lettuce, and mayonnaise (v)



## CAFÉ TO YOU – LIGHT LUNCH MENU CONTINUED

*Spring/Summer Menu: October 2021 – January 2022*

### Salads – Sharing bowl \$5.50 per person/ Boxed with fork \$6.00 per person

- Haloumi, mango, cucumber, toasted almond, sprouts and lettuce with blueberry vinaigrette (gf)
- Beef strips, roasted pumpkin, sundried tomato, red onion, and feta with balsamic vinaigrette (gf)
- Char siu pork, capsicum, coriander, carrot, crispy noodles, and lettuce with peanut chilli sauce (df)
- Pasta salad with tomato, parmesan, chorizo, olives, red onion, and herbs tossed in Italian dressing
- Hoisin tofu, slaw, coriander, spring onion, sushi rice and sriracha mayo (v)(df)

### Savoury Items - \$4.70 each

- Spinach, caramelized onion, and feta mini quiches (v)
- Asparagus, bacon, and cream cheese mini quiches
- Spinach, chorizo, red pepper, and feta quiche wedge
- Slow braised beef brisket and cheese pies
- Potato, broccoli, saute onion, goats' cheese, and dill frittata (v)(gf)
- Ham, roasted cauliflower, spinach, spring onion, and parmesan frittata (gf)
- Rice paper rolls filled with fried chilli chicken, peanuts, julienne vegetables, and coriander with peanut chilli sauce (gf)(df)
- Satay chicken and vegetable skewers with sweet chilli dipping sauce (gf)(df)
- Steamed bao bun filled with hoisin pulled pork, daikon, pickled cucumber, and kewpie mayo (df)
- House made sushi – Teriyaki chicken, smoked salmon and vegetarian with wasabi, pickled ginger, and gluten free soy sauce (gf)(df)
- Chefs' choice savoury item of the day **\$4.40**

### Sweet Items - \$4.40 each

- House made donuts filled with jam and custard (v)
- Eclairs filled with berry cream topped with dark chocolate and toasted almonds (v)
- Individual Bakewell tarts (jam and frangipane) topped with vanilla buttercream (v)
- Carrot cake mini loaves with cream cheese frosting (v)
- Orange and dark chocolate friands (v)(gf)
- Chocolate cupcake, cherry compote centre topped with chocolate buttercream (v)
- Oreo cheesecake slice (v)
- No-bake gingernut slice (v)
- Double chocolate chunk cookies (v)
- Chefs' choice sweet item of the day (v) **\$4.20**

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## WHOLE CAKES

### Prices (Ex GST)

Small Cake \$60.00 (Approx. 12 Slices)

Medium Cake \$80.00 (Approx. 16 Slices)

Large Cake \$100.00 (Approx. 20 Slices)

- Peaches and cream sponge cake (v)
- Carrot cake with cream cheese frosting (v)
- Chocolate cake with layers of chocolate ganache (v)
- Classic banana cake with lemon icing (v)



## LUNCH BAGS

*Spring/Summer Menu: October 2021 – January 2022*

**\$17.00 each (Ex GST)**

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

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### Option 1 – Minimum of 5

- Croissant – Smoked ham, piccalilli, garden lettuce, tomato, and brie
- Salad - Pasta salad with tomato, parmesan, chorizo, olives, red onion, and herbs tossed in Italian dressing
- House made donuts filled with jam and custard (v)

### Option 2 - Minimum of 5

- Herb milk bun – Garlic roast beef, dijonnaise, garden lettuce, swiss cheese and saute onions
- Salad - Char siu pork, capsicum, coriander, carrot, crispy noodles, and lettuce with peanut chilli sauce (df)
- Eclairs filled with berry cream topped with dark chocolate and toasted almonds (v)

### Option 3 - Minimum of 5

- Brioche bun – Cajun chicken, cashew red pepper hummus, avocado, lettuce and shaved parmesan
- Salad - Haloumi, mango, cucumber, toasted almond, sprouts and lettuce with blueberry vinaigrette (gf)
- No-bake gingernut slice (v)

### Option 4 – Vegetarian

- Ciabatta – Smashed falafel, haloumi, tomato lettuce, and mayonnaise (v)
- Salad - Hoisin tofu, slaw, coriander, spring onion, sushi rice and sriracha mayo (v)(df)
- Double chocolate chunk cookies (v)

### Option 5 – Vegan

- Tortilla wrap – Avocado, sundried tomato, carrot, cucumber, rocket and cashew red pepper hummus (vegan)
- Vegan sushi with soy sauce, wasabi, and pickled ginger (vegan)(gf)
- Ginger slice (vegan)(gf)

### Option 6 - Gluten Free & Dairy Free

- Gluten/dairy free bagel – Bacon, avocado, tomato, lettuce and garlic aioli (gf)(df)
- Salad - Beef strips, roasted pumpkin, sundried tomato, and red onion with balsamic vinaigrette (gf)(df)
- Berry friand (gf)(df)

### Option 7 – Keto

- Ham, mushroom, two cheese individual frittata
- Salad – Bacon, avocado, rocket, capsicum and garlic aioli
- Keto chocolate coconut bar (gf)(df)



## LUNCH TRAYS

*Spring/Summer Menu: October 2021 – January 2022*

### **\$20.00 each (Ex GST)**

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

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#### **Option 1 - Minimum of 5**

- Croissant – Smoked ham, piccalilli, garden lettuce, tomato, and brie
- Salad - Pasta salad with tomato, parmesan, chorizo, olives, red onion, and herbs tossed in Italian dressing
- House made donuts filled with jam and custard (v)
- Spinach, chorizo, red pepper, and feta quiche wedge

#### **Option 2 - Minimum of 5**

- Herb milk bun – Garlic roast beef, dijonnaise, garden lettuce, swiss cheese and saute onions
- Salad - Char siu pork, capsicum, coriander, carrot, crispy noodles, and lettuce with peanut chilli sauce (df)
- Eclairs filled with berry cream topped with dark chocolate and toasted almonds (v)
- Asparagus, bacon, and cream cheese mini quiches

#### **Option 3 - Minimum of 5**

- Brioche bun – Cajun chicken, cashew red pepper hummus, avocado, lettuce and shaved parmesan
- Salad - Haloumi, mango, cucumber, toasted almond, sprouts and lettuce with blueberry vinaigrette (gf)
- No-bake gingernut slice (v)
- Ham, roasted cauliflower, spinach, spring onion, and parmesan frittata (gf)

#### **Option 4 – Vegetarian**

- Ciabatta – Smashed falafel, haloumi, tomato lettuce, and mayonnaise (v)
- Salad - Hoisin tofu, slaw, coriander, spring onion, sushi rice and sriracha mayo (v)(df)
- Double chocolate chunk cookies (v)
- Potato, broccoli, saute onion, goats' cheese, and dill frittata (v)(gf)

#### **Option 5 – Vegan**

- Tortilla wrap – Avocado, sundried tomato, carrot, cucumber, rocket and cashew red pepper hummus (vegan)
- Vegan sushi with soy sauce, wasabi, and pickled ginger (vegan)(gf)
- Ginger slice (vegan)(gf)
- Filo parcel filled with vegetables in a vegan pesto (vegan)

#### **Option 6 - Gluten Free & Dairy Free**

- Gluten/dairy free bagel – Bacon, avocado, tomato, lettuce and garlic aioli (gf)(df)
- Salad - Beef strips, roasted pumpkin, sundried tomato, and red onion with balsamic vinaigrette (gf)(df)
- Berry friand (gf)(df)
- Rice paper rolls filled with fried chilli chicken, peanuts, julienne vegetables, and coriander with peanut chilli sauce (gf)(df)

#### **Option 7 – Keto**

- Ham, mushroom, two cheese individual frittata
- Salad – Bacon, avocado, rocket, capsicum and garlic aioli
- Keto chocolate coconut bar (gf)(df)
- Keto crackers, brie, salami, avocado and basil pesto (gf)



## PLATTERS

*Spring/Summer Menu: October 2021 – January 2022*

### Prices (Ex GST)

#### Fresh Seasonal Sliced Fruit Platters

Small \$25.00 serves 5 guests

Medium \$50.00 serves 10 guests

Large \$70.00 serves 15 guests

Whole Fruits Bowl \$3.45 per guest

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#### La Fromagerie

Selection of New Zealand cheese, grapes, celery sticks, assorted crackers, sweet fruit chutney, dried and fresh fruits

Small \$70.00 serves 5 -7 guests

Medium \$115.00 serves 10 -12 guests

Large \$150.00 serves 15 -18 guests

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#### The Deli Counter

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

Small \$70.00 serves 5 -7 guests

Medium \$115.00 serves 10 -12 guests

Large \$150.00 serves 15 -18 guests

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#### Rustic Stone

A selection of Artisan breads, marinated olives, hummus, Mediterranean vegetables, chicken cognac pate and relishes  
\$80.00 - Serves 8-10 guests

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#### Asian Influence

Bao buns filled with hoisin pulled pork, slaw, sriracha mayo and assorted rice paper rolls with sesame lime and sweet chilli dipping sauces

\$125.00 - 45 Pieces

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## GRAZING TABLES

Grazing Table for approx. 35 guests \$600.00

Grazing Table for approx. 50 guests \$750.00

*Grazing tables include the following:*

Selection of New Zealand cheese, grapes, celery sticks, assorted crackers, sweet fruit chutney, dried fruits, deli meats, marinated olives, pickles, Mediterranean vegetables, relishes and chutneys with sliced Artisan breads and croutons, hummus, chicken cognac pate and relishes

Bao buns filled with hoisin pulled pork, slaw, sriracha mayo and assorted rice paper rolls with sesame lime and sweet chilli dipping sauces

Fresh seasonal sliced fruits

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## CANAPE MENU

*Spring/Summer Menu: October 2021 – January 2022*

### Prices (Ex GST)

5 different items for \$19.00 per guest  
6 different items for \$22.50 per guest  
7 different items for \$25.50 per guest  
8 different items for \$27.50 per guest

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### From Sea

Smoked salmon, celeriac remoulade and lemon filled vol au vents  
Cajun prawn, chilli mango avocado salsa and crème fraiche on puff pastry rounds  
Crab salad, salmon caviar and spring onion curls in filo cups  
Pan seared fish cake topped with fennel apple slaw (df)  
Hot smoked salmon, pickled cucumber, caper cream cheese on toasted brioche

### From Land

Manuka smoked lamb, roasted cherry tomato and gremolata on potato parsnip rosti (gf)(df)  
Beef sirloin strips, Thai chilli dressing, kewpie mayo on egg noodle cake (df)  
Braised lamb, mint yoghurt and crushed pistachio in mini Yorkshire puddings  
Pork fillet rolled in mustard and herbs, sour apple salsa on garlic buttered crostini  
Chicken roulade with sundried tomato feta centre, olive grape salsa and crushed hazelnuts (gf)

### From Garden

Goats cheese, beetroot gelee, candied walnut on puff pastry rounds (v)  
Edamame, ricotta, hazelnut, mint gel and micro herb on fried polenta (v)(gf)  
Vietnamese noodle salad, hoisin tofu and soy meringue in mini bamboo boats (v)(df)  
Smoked capsicum salsa, crème fraiche and basil stuffed baby potatoes (v)(gf)  
Red wine mushroom, balsamic onion and feta on house made cheese cracker (v)

### Something Sweet

Vanilla panna cotta, strawberry gelee, balsamic strawberries, cream in shot glasses (v)(gf)  
Dark chocolate brownie rounds, orange mousse, candied orange and chocolate shavings (v)  
Lemon curd, Italian meringue and freeze-dried mandarin in sweet pastry shell (v)  
Mini seasonal fruit flan, aniseed glaze and toasted almonds (v)  
Coffee mousse, cream and chocolate shavings in a dark chocolate cup (v)(gf)

### Chef on Site

Spicy pulled beef croquettes with chipotle mayonnaise  
Spiced chicken and chorizo kofta with tzatziki (gf)  
Mini soft-shell tacos filled with pulled pork in tangy BBQ sauce and beetroot slaw (df)  
Pork and prawn wontons with lime sesame dipping sauce  
Seared lamb fillet, pistachio tapenade and red wine reduction served on porcelain spoons (gf)  
Red wine beef brisket mini pies with kumara whip topping  
Mini waffle cones filled with salted caramel cream and smashed candied hazelnuts (v)  
Irish cream panna cotta, coffee soil and chocolate shavings on porcelain spoons (v)

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### Larger bites to finish the night

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

Sliced beef sirloin, saute potatoes and mushroom cognac sauce (gf) - \$12pp  
Chicken karaage, mint coriander slaw and sriracha mayonnaise (gf)(df) - \$10pp  
Thai fish cakes with sesame mayonnaise - \$10pp  
Orange seeded mustard glazed ham with rolls condiments and butter (gf) - \$8.50pp



## BUFFET MENU

*Spring / Summer Menu: October 2021 – January 2022*

### Prices (Ex GST)

#### **\$45.50 per guest**

Selections from the menus below; your choice of,  
Two mains  
Three sides  
One dessert

#### **\$50.00 per guest**

Selections from the menus below; your choice of,  
Two mains  
Three sides  
Two desserts

#### **\$60.00 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*

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### Buffet Mains

Bacon wrapped beef sirloin, garlic mushrooms with pepper sauce (gf)  
Rosemary mustard lamb rumps, charred onions with red wine jus (gf)(df)  
Chicken breast stuffed with chorizo, feta and spinach with fresh tomato salsa (gf)  
Lemon pistachio crusted salmon portions on watercress capers and radish (gf)  
Prosciutto wrapped pan seared fish of the day with white wine garlic sauce (gf)  
Roasted rolled pork loin, sour apple salsa, crisp sage and crackling with gravy (gf)(df)  
Orange and seeded mustard glazed champagne ham with assorted condiments (gf)(df)

### Cold Buffet Mains

Sliced beef sirloin, pickled beetroot and pomegranate seeds with horseradish cream (gf)  
Sliced glazed champagne ham, sliced melon and poached pineapple with assorted condiments (gf)(df)  
Flaked citrus salmon on watercress, capers and radish (gf)(df)  
Sliced bacon wrapped chicken breast, charred onions and peppers with basil pesto (gf)

### Vegetarian Buffet Mains

Pumpkin feta cannelloni with tomato red pepper sauce and mozzarella (v)  
Spinach, artichoke and cashew filo parcels (v)  
Mushroom and parmesan arancini (v)(2pp)





## BUFFET MENU

*Spring/ Summer Menu: October 2021 – January 2022*

### Buffet Sides

Broccolini, green beans, mixed citrus and crushed hazelnuts (v)(gf)(df)  
Potato, gruyere and garlic gratin (v)(gf)  
Roasted gourmet potatoes, sundried tomato strips and kalamata olives (v)(gf)(df)  
Honey roasted carrots and parsnips with toasted almonds (v)(gf)(df)  
Roasted cauliflower, seared baby leeks, spring onion and shaved parmesan (v)(gf)  
Spinach red pepper stuffed flat mushrooms with parmesan crust (v)  
Roasted kumara, capsicum and onions with fresh herbs and toasted cashews (v)(gf)(df)

### Buffet Salads

Roasted beetroot, walnut, rocket, cucumber and feta with raspberry vinaigrette (v)(gf)  
Grapefruit, orange, cherry tomatoes, pea shoots, almonds and mesclun with lemon vinaigrette (v)(gf)(df)  
Risoni Greek salad – Tomato, cucumber, red onion, feta, kalamata olives, risoni and herbs with red wine vinaigrette (v)  
Vermicelli, sprouts, carrot, cucumber, spring onion, coriander, mint and fried onion with sesame lime dressing (v)(df)  
Quinoa, roast pumpkin, green beans, spring onion, crushed macadamias with lemon vinaigrette (v)(gf)(df)  
Potato salad – Roast potato, gherkin, seeded mustard, spring onion and sour cream dressing (v)(gf)  
Red cabbage slaw, fennel, mixed seeds, mixed sprouts with pomegranate dressing (v)(gf)(df)

### Buffet Desserts

Orange poppy seed cake with lemon curd cream (v)  
Individual chocolate orange tarts with cream and candied orange (v)  
White chocolate cheesecake with dark chocolate drizzle (v)  
Classic apple crumble with cinnamon mascarpone cream (v)  
Individual Eton mess – Layers of crushed meringue, cream, fresh strawberries with strawberry coulis (v)(gf)  
Dark chocolate brownie topped with ganache and hazelnut praline (v)  
Coffee cake with espresso buttercream (v)



## FORMAL DINING

*Spring/ Summer Menu: October 2021 – January 2022*

*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 dukkaab*

### Prices (Ex GST)

2 course set menu \$48.00 per guest

3 course set menu \$59.00 per guest

3 course menu with a choice of the main only \$69.00 per guest

3 course menu with a choice of entrée and main with a set dessert \$79.00 per guest

3 course menu with a choice of entrée, main and dessert \$89.00 per guest

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### Entrée

Lemon dill salmon, fennel, orange, pistachio soil and caper foam

Manuka smoked lamb fillet, burnt cauliflower puree and charred baby leek (gf)

Seared scallops, mint pea mousse, edamame, hazelnuts and sprouts (gf)

Mixed mushroom arancini, smoked red pepper puree and wilted spinach (v)

Roasted beetroot, goats cheese, toasted pecan, orange segments with orange vinaigrette (v)(gf)

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

Fish of the day with prosciutto crumb, saute potatoes, grape olive salsa and lemon butter sauce

Beef fillet, pulled beef croquette, roasted cauliflower and roasted beetroot puree

Bacon wrapped chicken breast, carrot puree, caramelised shallots and oyster mushrooms (gf)

Herb rolled pork tenderloin, celeriac puree, roast grannysmiths, watercress and cherry vinaigrette (gf)

Rosemary mustard lamb rump, potato parsnip gratin, charred courgette and mint pea salsa with jus (gf)

Spiced kumara, spinach, chickpea, feta Wellington with fresh greens and mushroom cognac sauce (v)

### Dessert

Vanilla panna cotta, lychee, raspberry rose gelee, raspberry compote and pistachio soil (v)

Sticky date pudding, butterscotch sauce, lemon crumb, peanut brittle and fig honey ice cream (v)

Textures of chocolate – Brownie, mousse, soil, tuile and sauce (v)

Coffee mousse in dark chocolate cup with cream and pistachio biscotti (v)

Coconut cheesecake, melon, smashed meringue, lemon crumb and lemon sorbet (v)