



In House Catering

Autumn Menu

March 2020 – July 2020

Corporate, Wedding and Event catering specialists

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BREAKFAST, MORNING AND AFTERNOON TEA MENU

Autumn Menu: March 2020 – July 2020

Please visit our website for up-to-date pricing

Savoury Items

House sausage roll with tomato relish

Venison and black doris plum sausage rolls with beetroot relish

Mexican chicken and black bean empanadas with lemon yoghurt dipping sauce

Potato rosti topped with cream cheese, smoked salmon and dill cucumber (gf)

Spinach, artichoke, caramelised onion and feta puff pastry parcel (v)

Stout, steak and mushroom pie

Bacon, parmesan, potato and herb croquettes with tomato chilli dipping sauce

Bao buns filled with almond coated chicken, pickled red cabbage and sriracha mayo (df)

Basil pesto mini loaves filled with chorizo, red pepper and shaved parmesan

Mini croissant filled with leg ham, tomato and cheese

Mini croissant filled with baby spinach, brie and avocado (v)

Mini sesame seed bagel filled with flaked salmon, caper cream cheese and rocket

Finger sandwiches – Ham and egg salad – Mixed vegetables and hummus (v)(2pp)

Bread roll ups filled with pulled chicken in celery mayo with sundried tomato strips (df)(2pp)

Bacon, potato, tomato, rocket and cheddar frittata with tomato relish (gf)

Courgette, pinenuts and ricotta mini quiche (v)

Herb and cheese scone with butter on the side (v)

Spinach and feta pinwheel scone (v)

Savoury muffin of the day

Sweet Items

Assorted mini French Danish pastries (2 per person) (v)

Assortment of mini beignets – Red fruits, caramel, chocolate hazelnut and apple (2 per person) (v)

Raspberry, chia and coconut overnight oats topped with compote and almonds (Vegan)

Carrot cake mini loaf with cream cheese frosting (v)

Chunky seasonal fruit with picks and chocolate sauce (v)(gf)

Citrus scones with jam and cream (v)

Cinnamon and date scones with butter on the side (v)

Chefs choice cupcake of the day (v)

Sweet muffin of the day (v)

Melting moments with lemon buttercream filling (v)

Peanut butter chocolate chip cookie (v)(gf)

Ginger slice (v)

Apricot fudge slice with white chocolate topping (v)

Chocolate peppermint slice (v)

Coconut rough slice (v)



CAFÉ TO YOU – LIGHT LUNCH MENU

Autumn Menu: March 2020 – July 2020

Please visit our website for up-to-date pricing

Sandwiches, rolls & wraps

Croissant – Lemon pepper chicken, aioli, rocket, cucumber and shaved parmesan
Ploughman Sandwich – Silverside, wholegrain mayo, mesclun, pickled red cabbage and swiss cheese
Sesame Knot – Leg ham, chow chow, mesclun, tomato and gherkin (df)
Pesto Roll – Salami, cashew red pepper hummus, rocket, cheddar and sundried tomato strips
Tomato Tortilla – Mixed roasted vegetables, cashew red pepper hummus, rocket and parmesan (v)
French Stick – Sweet onion marmalade, baby spinach, tomato, cucumber, brie and sprouts (v)

Salads

Chilli prawn, vermicelli, carrot, cucumber, mung beans, coriander and mint with sesame lime dressing (gf)(df)
House pickled beetroot, baby spinach, radish and toasted almonds with lemon dill yoghurt dressing (gf)(v)
Roasted kumara, rocket, carrot, cashew, red onion and feta with maple balsamic dressing (gf)(v)
Beef strips, shredded iceberg, tomato, cucumber, coriander, spring onion, sesame seeds with house sesame mayo (gf)(df)
Chicken Karaage, mint coriander slaw, light siracha mayo and lemon wedge (gf)(df)

Savoury Items

Courgette, pinenuts and ricotta mini quiche (v)
Bacon, caramelized onion and cheese mini quiche
Mushroom, thyme and feta mini quiche (v)
Ham, leek, gruyere and chive quiche wedge
Bacon, potato, tomato rocket and cheddar frittata with tomato relish (gf)
Roasted chickpea, red pepper, red onion, spinach, paprika and feta frittata with vegetable relish (v)(gf)
Flaked salmon, spinach, potato, capers and cream cheese frittata (gf)
Stout, steak and mushroom pie
Classic mince potato top pie
Chipotle bean and corn pie (v)
Chef's choice selection of club sandwiches (including vegetarian) (2pp) (df)
Mexican chicken and black bean empanadas with lemon yoghurt dipping sauce
Bacon, parmesan and herb croquettes with tomato, chilli dipping sauce
Potato rosti topped with cream cheese, smoked salmon and cucumber dill (gf)
Bao buns filled with almond coated chicken, pickled red cabbage and siracha mayo (df)
Venison and black doris plum sausage rolls with beetroot relish
Rice paper rolls filled with char sui pork fillets, mango and coriander mint slaw with lime sesame dip (gf)(df)
Rice paper roll filled with teriyaki beef, cashew, mung beans and rocket with sesame mayo dip (gf)(df)



Sweet Items

- Melting moments with lemon buttercream filling (v)
- Peanut butter chocolate chip cookie (v)(gf)
- Ginger slice (v)
- Apricot fudge slice with white chocolate topping (v)
- Chocolate peppermint slice (v)
- Coconut rough slice (v)
- Assortment of mini beignets – Red fruits, caramel, hazelnut, chocolate and apple (2 per person) (v)
- Chunks seasonal fruit with picks and chocolate sauce (v, gf)
- Chefs choice cupcake of the day (v)
- Carrot cake mini loaves with cream cheese frosting (v)
- Sticky date mini loaves (v)
- Yo-Yos with a dark chocolate ganache centre (v)

WHOLE CAKES

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Prices (including GST)

- Small Cake \$60.00 (Approx. 12 Slices)
- Medium Cake \$80.00 (Approx. 16 Slices)
- Large Cake \$100.00 (Approx. 20 Slices)

- Mississippi mud cake with dark chocolate ganache
- Coffee cake with espresso frosting
- Lemon drizzle cake
- Cherry pineapple ring with glaze icing (medium size only)



LUNCH BAGS

Autumn Menu: March 2020 – July 2020

\$17.00 each (including GST)

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

Option 1

Croissant – Lemon pepper chicken, aioli, rocket, cucumber and shaved parmesan

House pickled beetroot, baby spinach, radish and toasted almonds with lemon dill yoghurt dressing (gf)(v)

Melting moments with lemon buttercream filling (v)

Option 2

Sesame Knot – Leg ham, chow chow, mesclun, tomato and gherkin

Roasted kumara, rocket, carrot, cashew, red onion and feta with maple balsamic dressing (gf)(v)

Ginger slice (v)

Option 3

Pesto Roll – Salami, cashew red pepper hummus, rocket, cheddar and sundried tomato strips

Chicken Karaage, mint coriander slaw, light siracha mayo and lemon wedge (gf)(df)

Peanut butter chocolate chip cookie (v)(gf)

Option 4 – Vegetarian

French Stick – Sweet onion marmalade, baby spinach, tomato, cucumber, brie and sprouts (v)

House pickled beetroot, baby spinach, radish and toasted almonds with lemon dill yoghurt dressing (gf)(v)

Chocolate peppermint slice (v)

Option 5 – Vegan

Sesame knot roll – Tomato, avocado, cucumber, rocket and sprouts (vegan)

Roasted root vegetables, baby spinach, sundried tomato and mixed seeds with maple balsamic vinaigrette (vegan)

Double chocolate raw goodness slice (vegan)(gf)

Option 6 - Gluten Free & Dairy Free

Gluten/dairy free sandwich – Leg ham, chow chow, mesclun, tomato and gherkin

Chilli prawn, vermicelli, carrot, cucumber, mung beans, coriander and mint with sesame lime dressing (gf)(df)

Chocolate, banana, turmeric raw goodness slice (vegan)(gf)

Option 7 – Paleo

Bacon, herb coconut flour loaf (gf)(df)

Beef strips, shredded iceberg, tomato, cucumber, coriander, spring onion, sesame seeds with citrus olive oil (df)(gf)

Plain seasonal fruit skewer (vegan)(gf)



LUNCH TRAYS

Autumn Menu: March 2020 – July 2020

\$20.00 each (including 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

Option 1

Croissant – Lemon pepper chicken, aioli, rocket, cucumber and shaved parmesan
House pickled beetroot, baby spinach, radish and toasted almonds with lemon dill yoghurt dressing (gf)(v)
Bacon, caramelized onion and cheese mini quiche
Melting moments with lemon buttercream filling (v)

Option 2

Sesame Knot – Leg ham, chow chow, mesclun, tomato and gherkin
Roasted kumara, rocket, carrot, cashew, red onion and feta with maple balsamic dressing (gf)(v)
Roasted chickpea, red pepper, red onion, spinach, paprika and feta frittata with vegetable relish (v)(gf)
Ginger slice (v)

Option 3

Pesto Roll – Salami, cashew red pepper hummus, rocket, cheddar and sundried tomato strips
Chicken Karaage, mint coriander slaw, light siracha mayo and lemon wedge (gf)(df)
Mushroom, thyme and feta mini quiche (v)
Peanut butter chocolate chip cookie (v)

Option 4 – Vegetarian

French Stick – Sweet onion marmalade, baby spinach, tomato, cucumber, brie and sprouts (v)
House pickled beetroot, baby spinach, radish and toasted almonds with lemon dill yoghurt dressing (gf)(v)
Courgette, pinenuts and ricotta mini quiche (v)
Chocolate peppermint slice (v)

Option 5 – Vegan

Sesame knot roll – Tomato, avocado, cucumber, rocket and sprouts (vegan)
Roasted root vegetables, baby spinach, sundried tomato and mixed seeds with maple balsamic vinaigrette (vegan)
Sundried tomato, pine nut and pumpkin filo parcels (vegan)
Double chocolate raw goodness slice (vegan)(gf)

Option 6 - Gluten Free & Dairy Free

Gluten/dairy free sandwich – Leg ham, chow chow, mesclun, tomato and gherkin
Chilli prawn, vermicelli, carrot, cucumber, mung beans, coriander and mint with sesame lime dressing (gf)(df)
Rice paper rolls filled with char sui pork fillets, mango and coriander mint slaw with lime sesame dip (gf)(df)
Chocolate, banana, turmeric raw goodness slice (vegan)(gf)

Option 7 – Paleo

Bacon, herb coconut flour loaf (gf)(df)
Beef strips, shredded iceberg, tomato, cucumber, coriander, spring onion, sesame seeds with citrus olive oil (df)(gf)
Seared lemon dill salmon skewer (gf)(df)
Plain seasonal fruit skewer (vegan)(gf)



PLATTERS

Autumn Menu: March 2020 – July 2020

Prices (including 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

La Fromagerie

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

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

Rustic Stone

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

\$80.00 - Serves 8-10 guests

GRAZING TABLES

Grazing Table for approx. 10 guests \$345.00

Grazing Table for approx. 20 guests \$535.00

Grazing Table for approx. 35 guests \$690.00

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

Autumn Menu: March 2020 – July 2020

Prices (including 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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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

Autumn Menu: March 2020 – July 2020

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 - \$7.50 per guest

Fillet steak and fries with pepper sauce - \$10.00 per guest

Sesame chicken pieces served with plum sauce - \$8.00 per guest

Baked Manuka honey and cinnamon glazed ham with rolls and condiments with butter on the side - \$5.50 per guest (Chef not required)



BUFFET MENU

Autumn Menu: March 2020 – July 2020

Prices (including 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

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

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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

Autumn Menu: March 2020 – July 2020

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 (including 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

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